



Penobscot Shores
Life with a view

WEEKLY MENU

10/19/20 ~ 10/25/20

**Sign-up for the week by
Friday, Oct. 16 @ 2 p.m.**

On-line at

[https://www.penobscotshores.com/services/
fine-dining-at-penobscot-shores/](https://www.penobscotshores.com/services/fine-dining-at-penobscot-shores/)

or

Call the Main Office ~ 338-2332

See side two for more information

Monday, Oct. 19

Gingered Butternut Squash
Soup

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~Local Farm Salad

~Lamb Meatballs
served on curried eggplant
& sweet potato stew

~Bacon, Tomato, Cheddar
Grilled Cheese

~Naked Baked Eggplant
w/marinara ♥

~Assorted Desserts

Tuesday Oct. 20

Deviled Eggs

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~Local Farm Salad

~ Chicken & Dumplings
w/carrots, parsnips & rutabaga

~Spicy Red Beans & Rice
w/smoked sausage & chicken

~Oven Poached Chicken Breast
w/steamed root vegetables ♥

~Ginger Molasses Cookies

Wednesday, Oct. 21

Beef Barley
Soup

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~Local Farm Salad

~Bim's Black Bean Burger
w/chipotle mayo & roasted potatoes

~Italian Sausage
w/onions & peppers on pasta

~Black Bean Burger
on lettuce ♥

~Baked Cider Donuts
w/maple glaze

Thursday, Oct. 22

Fried Shrimp Wontons

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~Local Farm Salad

~Marinated Grilled Flank Steak
w/roasted vegetables & potatoes

~Cheese Omelet
w/roasted veggies

~Flank Steak
w/steamed veggies ♥

~Pumpkin Cream Roulade Cake

Friday, Oct. 23

Traditional
Stuffed Mushrooms

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~Local Farm Salad

~Tourtiere
French Canadian Meat Pie

~Creamy Smoked Salmon Rigatoni
w/garlic bread

~Smoked Salmon Salad ♥

~Lemon Cream Cake

Saturday, Oct. 24

Chef's Choice

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~Local Farm Salad

-Large Soup
w/bread

-3 Cheese Stuffed Shells
w/marinara

~Assorted Desserts

Sunday, Oct. 25

Vidalia Onion
Soup

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~Local Farm Salad

~Wild Mushroom Tortellacci
w/Emerson's mushroom &
caramelized onion cream sauce

~Quiche Lorraine
w/bacon, onions & spinach

~ Steamed Chicken Breast
On fresh spinach ♥

~Spiced Apple Cake

More to the Menu.....

Torchiere

This wonderful cool weather dinner is said to originate in Canada. The meat is lightly seasoned with warm spices and baked in a double pastry shell. It is traditionally served with ketchup. ☺

Tortellacci

Large mushroom stuffed pasta with Emerson's famous mushroom cream sauce. A favorite at Penobscot Shores.

Expanded Entrée Choices

We are excited to now offer a third entrée option. This new offering features a lighter preparation of one of the other entrees and can be found by looking for the

♥ next to it on the menu.

It is complimented by the day's soup, local farm salad and cut fresh fruit for dessert.

Bread will not be served with this entrée.

Please try to have your menu selections sent to the office by 2:00 p.m. Friday

**Thank you,
Diana, Bim & Emerson
Karen, K2, Reshell**

DID YOU KNOW?

We are now getting local produce from:

~Villageside Farm
in Freedom

~Cross Patch Farm
in Morrill

This week we have:

- Carrots
- Fresh Baby Ginger
- Watermelon Radish
- Rutabaga
- Parsnips

~Soup to go available for \$7.00 a pint. Available the day after it is served at dinner.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Questions? Please give us a call, stop in, or ask your waiter. Staff are updated every evening before the dining room opens.

*From your Executive Chef
Diana Evans*

*C 505-3807 or devans@wcgh.org