

Armory Lounge

Appetizers

Chicken Tenders

Served with a honey mustard dipping sauce -8

Buffalo style with blue cheese dressing and celery sticks -9

Barbeque Pork "Wings"

Grilled, tender, bone-in pork "wings", served with a savory barbeque sauce -10

Fruit and Cheese Plate

Dill havarti, gouda, pepper jack and brie served with seasonal fresh fruit and crackers -12

♥ **Jumbo Shrimp Cocktail**

Served with cocktail sauce and lemon - \$3 per shrimp

Maine Crab Cakes

Three of our famous crab cakes with apple butter, cranberry mayonnaise and crispy parsnips -12

Scallops and Bacon

Sweet sea scallops wrapped in sugar cured bacon, served with a Dijon mustard and maple cream sauce- 14

Antipasto Plate

Sliced salami, fresh mozzarella, artichoke hearts, kalamata olives, grape tomatoes, pepperoncini and gherkins, served with French bread -10

Grilled Chicken Quesadilla

Sautéed onions, peppers and pepper jack cheese served with salsa and sour cream - with chicken-10 with sirloin -14

♥ **Mussels Mariniere**

Fresh Prince Edward Island mussels steamed with garlic, olive oil, lemon, white wine and herbs -9

Soups and Salads

Soup du Jour Cup -5, Bowl -7

Clam Chowder Cup -6, Bowl -8

Maine Lobster Stew Cup -9, Bowl -11

♥ **Garden Salad** -5

Fresh garden vegetables served with your choice of house-made dressing.

Caesar Salad -8

Add: Grilled Chicken 10, Grilled Sirloin Tips -14

Lobster -17, Jumbo Shrimp -16

Harvest Chicken Salad

Grilled chicken breast, sliced apples, toasted pepitas, sun dried cranberries and Maytag bleu cheese on a bed of harvest greens dressed with a cranberry vinaigrette -12

♥ **Piedmontese Taco Salad**

Spicy ground piedmontese taco meat, iceberg lettuce, tomato, red onion, black olives, pickled jalapenos, sour cream, salsa and tortilla chips -12

♥ **Cobb Salad**

Grilled chicken, kalamata olives, bacon, Maytag bleu cheese, hardboiled egg and fresh garden vegetables on a bed of mixed greens -12

* ♥ **Sesame Tuna Salad**

Pan-seared sesame seed encrusted tuna loin, with grilled pineapple, water chestnuts, tomatoes, cucumbers and scallions on a bed of mesclun greens dressed with a teriyaki vinaigrette -14

♥ **Pan Seared Atlantic Salmon**

With red onion, tomatoes, cucumbers, and hardboiled egg on a bed of fresh spinach, drizzled with balsamic reduction -14

Chef's Salad

Juliened all natural ham and turkey, Swiss and provolone cheeses, hardboiled egg and fresh garden vegetables on a bed of mixed greens - 12

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Restaurant.com not accepted in Armory Lounge only in Twenty Milk Street located on Main level

Armory Lounge

Sandwiches

Sandwiches are served with steak fries

Our Famous Lobster Croissant

Fresh Maine lobster salad on a buttery croissant -17

***Armory Wrap**

*Sirloin tips grilled with southwestern seasoning,
romaine and our own Caesar dressing in*

a sun-dried tomato tortilla -13

Substitute chicken -11

*** ♥ Our Famous Piedmontese Burger (From our own Farm)**

*(Piedmontese beef is known for its high protein content,
while being lower in fat and cholesterol than turkey!)*

*Served with crispy fried onions, shredded iceberg lettuce,
vine ripened tomato, and a side of our "secret sauce" -14*

Haddock Sandwich

*Deep fried fresh haddock fillet served with lettuce,
tomato and tartar sauce on a bulky roll -12*

Classic Rueben

*Sliced corned beef and Swiss cheese topped with
sauerkraut and Russian dressing on grilled marble rye -10*

Armory Turkey B.L.T. Wrap

*Oven roasted, all natural turkey breast, apple wood smoked bacon,
leaf lettuce, local vine ripened tomato and mayonnaise
in a tomato tortilla wrap -10*

**Substitute Grilled Salmon for Turkey -12*

Grilled Chicken Breast

*With Swiss cheese, mayonnaise, sautéed onions and mushrooms
on a ciabatta roll -11*

♥ Mediterranean Wrap

*House-made hummus, baby spinach, ripe tomato, Greek olives,
red onion and carrots, in a sun dried tomato wrap -10*

Maine Crab Melt

*Fresh Maine crabmeat salad and dill havarti cheese
on grilled Italian bread -14*

Entrees

Entrees are available after 5pm daily

Grilled Bell and Evans Chicken Breast

Orange segments, chicken confit, minted maitaise sauce, wild rice and Maine honey glazed carrots- 26

Grilled Cider Brined Berkshire Pork Loin

Grilled apple, braised red cabbage and house bacon spaetzle -26

***Charbroiled Prime Club Sirloin**

*8 oz. steak prepared to your liking, topped with gorgonzola and parsley butter
served with chefs vegetable and potato du jour -24*

Fish and Chips

*Deep fried haddock fillets and steak fries,
served with chef's vegetable du jour, tartar sauce and lemon -18*

Potato Gnocchi and Roasted Butternut Squash

Latkin's Gorges ricotta, Brussel sprout leaves, brown butter and crispy sage -24