

THE GRILL

AT UNION BLUFF HOTEL

CHILLED

Naked Oysters*

3.50 each

1/2 dozen 19

dozen 36

STARTER

New England Clam Chowder 10

Caesar Salad 13

romaine, garlic croutons, parmesan

Mussels Fra Diavolo* 23

spicy red sauce over linguine, crostini

Spinach Salad 15

baby spinach, butternut, red onion,
walnuts, apple, pumpkin seed, blue cheese,
blood orange vinaigrette

SANDWICHES

Grill Burger* 18

8oz beef burger, brioche bun, bacon,
swiss, LTO, fries

Jumbo Shrimp Cocktail* 16

preserved lemon aioli and cocktail sauce

Sauteed Greek Style Calamari* 17

cherry peppers, grape tomatoes, garlic, red onion,
lemon, oregano, parsley, olives, red pepper flakes

Ahi Tuna Stack* 20

tuna, avocado, mandarin orange, tamari
vinaigrette, hoisin, wonton chips

Lobster Ravioli* 26

vodka sauce, balsamic tomatoes,
whipped ricotta, evoo

Grilled Chicken Sandwich* 17

toasted sourdough, baby arugula, tomato,
fresh mozzarella cheese, balsamic glaze,
pesto mayo

FROM THE SEA

Tuscan Salmon* 34

pancetta, shallots, tomatoes, spinach,
red pepper, parmesan cheese,
cream sauce, linguini

Shrimp Scampi* 30

garlic, shallot, lemon, chardonnay, whole
butter, linguini

Finnan Haddie* 35

smoked haddock with cream sauce,
pancetta, asparagus, spinach risotto

FROM THE LAND

Steak Oscar* 44

filet mignon, asparagus, bearnaise sauce,
crab, mashed potatoes

Seared Duck Breast* 35

sweet cranberry sauce, butternut puree,
sauteed spinach

Pancetta Stuffed Chicken Breast* 30

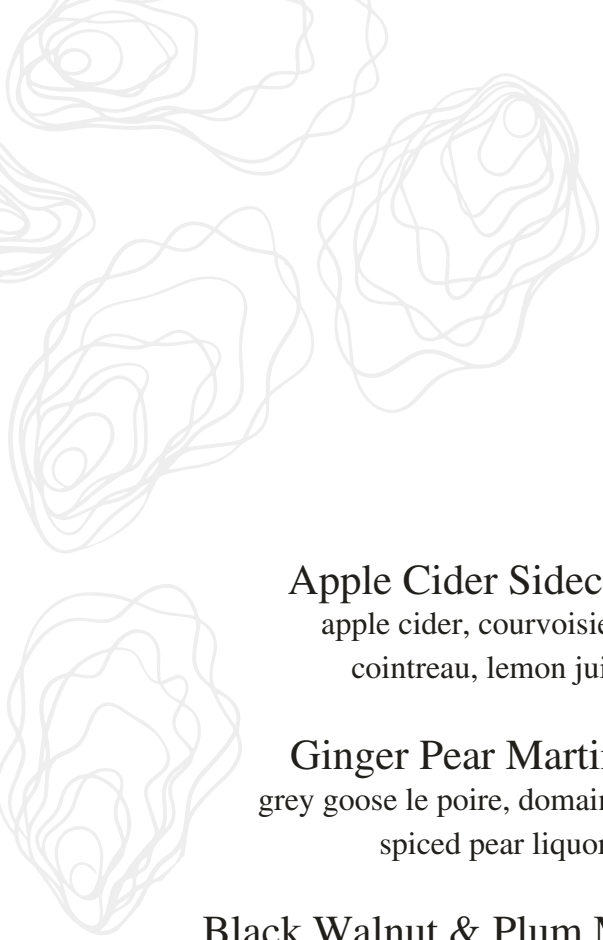
roasted tomatoes, mozzarella,
marble potatoes, asparagus

Mediterranean Flatbread* 19

garlic aioli, greek olives, basil,
pepperoncini, red onion, tomato, spinach,
feta, fresh mozzarella cheese

*This food may be served raw, or undercooked, or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Please advise your server of any dietary restrictions or concerns prior to ordering | 20% gratuity will be added to parties of six or more



COCKTAILS

AT THE GRILL

COCKTAILS

Apple Cider Sidecar 18

apple cider, courvoisier vs,
cointreau, lemon juice

Ginger Pear Martini 17

grey goose le poire, domaine canton,
spiced pear liquor

Black Walnut & Plum Martini 18

crown royal, black walnut liquor,
walnut bitters, plum bitters

Grill Old Fashioned 17

bulleit rye, fig syrup, tobacco bitters

Hot & Dirty Vesper 18

titos, hardshore gin,
cherry pepper juice, olive juice

Mexican Mimosa 16

jaja reposado tequila, prosecco,
blood orange juice, fresh lime

WINE

SPARKLING/WHITE

Canella Prosecco 16

Split, Italy

KJ 'Vintner's Reserve' Chardonnay 12

California

Lagaria Pinot Grigio 10

Italy

Kellerei-Terlan Pinot Grigio 16

Italy

Mohua Sauvignon Blanc 12

New Zealand

Schmitt Söhne Riesling 10

Germany

Cote Mas Rosé 11

France

Pieropan Soave Classico 14

Italy

RED

Cataclysm Cabernet Sauvignon 13

Washington

Termes Tinta De Toro 18

Spain

Benziger Family Pinot Noir 12

Monterey County

Monsanto Chianti Classico 18

Italy

Beran Zinfandel 15

Sonoma County

Saldo Zinfandel 18

California



BEVERAGES

AT THE GRILL

BEER



DRAFT

Baxter Brewing Co 8
Lewiston, Maine

Allagash Brewing 8
Portland, Maine

Lone Pine Brewing 10
Portland, Maine

Peak 10
Portland, Maine

Maine Beer Co. Lunch 9
Freeport, Maine

Maine Beer Co. Dinner 11
Freeport, Maine

Oxbow Brewing 9
New Castle, Maine

Stoneface IPA 10
Newington, New Hampshire

Sebago Brewing 9
Scarborough, Maine

Rotating Draft
Ask your server

BOTTLE

Miller Lite 6
Wisconsin

Budweiser 6
Missouri

Bud Light 6
Missouri

Corona 7
Mexico

Michelob Ultra 6
Missouri

Stella Artois 6
Belgium

Tributary Pale Ale 10
Kittery, Maine

NON ALCOHOLIC

Heineken 0.0 NA 8
Amsterdam

CIDER AND MORE

North Country Cider
Original Press 10
Honey Badger 10

Nutrl Vodka Seltzer 10
Rotating Selection

Maine Craft Distilling Blueshine Lemonade 11
Portland, Maine