DINNER MENU

WELCOME TO WINDOWS ON THE WATER
PLEASE RELAX AND ALLOW US TO SERVE YOU A DELICIOUS MEAL PREPARED FROM FRESH, LOCAL INGREDIENTS ONLY.

SOUPS
Award Winning Lobster Bisque ................. Cup 5.25 ........ Bowl 7.25
Chef's Soup of the Day ...................... Cup 3.25 ........ Bowl 4.25
Chef's Chilled Soup of the Day ............. Cup 3.25 ........ Bowl 4.25

APPETIZERS
Pan Blackened Chicken Breast
Strips of Chicken Breast pan seared in Cajun spice served with a combination of Oriental Barbecue sauce and Sweet & Sour Mustard ........................................... 6.95

Smoked Norwegian Salmon
Thinly sliced, rolled around an assortment of fresh fruit, served with light sour cream, chive and Bermuda onion .................................................... 8.95

Famous Gold Medal Winner "Lobster Stuffed Potato"
Scallions, Jarlsburg Cheese, Sweet Cream and Lobster fitted into a twice baked potato ................. 8.95

Southwestern Beef Carpaccio
Centercut Filet Mignon rubbed with a blend of spices, char-grilled to rare, sliced paper thin, with Bermuda Onion, Tomato-Cilantro Salsa and Blue Corn Tortillas ................. 7.95

Bacon Wrapped Grilled Shrimp
Wrapped with Double Smoked Bacon, rubbed with Horseradish, served with fresh salsa ........... 7.95

Mediterranean Plate
Bruschetta with Plum Tomatoes in Garlic,
Basil and Olive Oil, with Black Olives and Feta ........................................... 6.95

SALADS
Blackened Chicken Caesar Salad
Strips of pan seared Chicken Breast atop a classic Caesar of Romaine,
Parmesan Cheese, Anchovies, whole eggs and Olive Oil with Garlic Croutons
With dinner entree ............................................. 6.95 A la carte ............................................... 8.95

Traditional Caesar Salad
Crisp Romaine Lettuce, fresh grated Parmesan Cheese, Anchovies,
Olive Oil and whole egg tossed together, garnished with Garlic Croutons
With dinner entree ............................................. 4.95 A la carte ............................................... 6.95

Fresh Garden Salad With an assortment of garden vegetables
With dinner entree ............................................. 2.95 A la carte ............................................... 4.95
ENTREES

All dinners are served with fresh baked breads & sweet butter, fresh vegetable and potato.

FROM THE ATLANTIC

Seafood Vols-Au-Vent
A Saute of Lobster, Shrimp, Scallop and Haddock enhanced with Lobster Sauce, served in a French Puff Pastry Shell ............................................. 17.95

Gold Medal Award Winning Californian Lobster Ravioli
Chunks of Lobster, Scallion and Drambuie Cream blanketed by fresh Tomato Pasta
Full Portion ................................................................. 19.95
Petite Portion ............................................................... 16.95

Fillet of Haddock
Baked in a potato crust served with a Lobster-Madeira cream ............................................. 16.95

Barbecued Shrimp with Fresh Pineapple
Gulf Shrimp basted in our secret Barbecue Sauce, rolled in toasted coconut and flame-broiled, served with a wedge of fresh Hawaiian Pineapple
Full Portion ................................................................. 17.95
Petite Portion ............................................................... 15.95

Thai Style Lobster
Shelled Native Maine Lobster pan seared with fresh Coconut Cream, Ginger, Leeks and Spice ............................................. Market Price

Broiled Sea Scallops
Large Sea Scallops finished in a Saffron Cream Sauce .................................................. 17.95

Char-Grilled Swordfish
Fresh Atlantic Swordfish, served with assorted Salsas and Two Gulf Shrimp Garni ............. 18.95

Baked Stuffed Native Lobster
1 1/2 Pound Native Lobster, filled with a Lobster-Crab dressing and baked with white wine and butter .................................................. Market Price

Native Steamed Lobster
1 1/2 Pound Native Lobster ................................................ Market Price
FROM THE PRAIRIES, PLAINS AND FIELDS

Grilled Medallions of Beef Chinoise
Medallions of Beef Tenderloin char-grilled, served with a Red Wine, Garlic and Shallot Demi-glace
Full Portion .................................................................19.95
Petite Portion ..............................................................17.95

Roasted Rack of Lamb
Rubbed with Garlic, Rosemary, Sage and Mint, glazed with a Maple-Mustard demi, served with a warmed Herb Compote ........19.95

Brazilian Style Filet Mignon
Churrasco, butterflied Filet Mignon basted with Parsley, Garlic, Olive Oil and White Wine. Served with a Chimichurri Butter ..................19.95

Supreme Duckling
Roasted crisp, semi-boneless duckling, served with Peach jus lie and toasted Macadamia nuts ..................................................18.95

Puntas Del Jalapena
Char-grilled Tenderloin Tips, served with a Creamy Jalapeno-Onion Sauce ..........16.95

Slow-Roasted Stuffed Chicken Breasts
Chicken Breasts, stuffed with Spinach, Sun-dried Tomatoes and Parmesan, slow-roasted, served with Garlic Cream over Angel Hair Pasta
Full portion .................................................................16.95
Petite Portion ..............................................................14.95

Oriental Loin of Hunan Pork
Basted in a special oriental marinade, char-grilled, served with our Hunan Barbecue Sauce
Full Portion .................................................................17.95
Petite Portion ..............................................................15.95

To enhance your dining comfort we ask that guests refrain from smoking in the dining rooms. Smoking is permitted in the foyer, on the terrace, porch and in the upstairs lounge.
WINDOWS
ON THE WATER
Restaurant

DINNER
from 5:30

LUNCHEON DAILY
11:45 - 2:30

SUNDAY BRUNCH
11 - 2:30

967-3313

Chase Hill Road, Kennebunkport
Near junction of Routes 9 and 35