



# THE THISTLE INN

## T O S T A R T

### CLAM CHOWDER \$9

Cream | Clam | Onion | Carrot | Celery | Bacon

### GRILLED CAESAR SALAD \$10

Shaved Parmesan | Roasted Garlic Crouton | Caesar Dressing | Anchovy

### THISTLE SALAD \$9

Mixed Green | Tomato | Carrot | Cucumber | Radish | Pickled Onion | Raspberry Vinaigrette

### HEIRLOOM TOMATO CAPRESE \$14

Basil Leaf | Pea Shoot | Balsamic Reduction | Basil Oil | Burrata

### SUMMER SPINACH SALAD \$12

Summer Berries | Jicama | Candied Pecan | Brie | Shallot Vinaigrette

### BEET & ORANGE SALAD \$14

Mixed Green | Scallion | Cranberry & Almond Goat Cheese | Poppy-Lime Vinaigrette

### TUNA TARTARE\* \$15

Yellow Fin Tuna | Hoisin-Soy Glaze | Wakame | Fried Won-Ton | Wasabi Aioli | Pickled Ginger

### SAUTÉED MUSSELS \$12

White Wine | Butter Roasted Garlic | Fresh Basil | Onion | Grape Tomatoes | Grilled Bread

### MAINE CRAB CAKES \$15

Julienne Veg Salad | Smoked Paprika Aioli | Red Pepper Coulis

### BRANDIED LOBSTER \$20

Brandy Cream | Grilled Asparagus | Puff Pastry | Port Wine Reduction

### ROASTED EGGPLANT DIP \$10

Tahini | Chickpea | Olive Oil | Lemon | Garlic | Grilled Pita | Cucumber | Radish | Olive

### FRIED CALAMARI \$12

Honey-Basil Aioli | Red Pepper Coulis | Lemon

\*Consuming **raw or undercooked** meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

## T O F O L L O W

### BAKED HADDOCK \$24

Lemon | Black Pepper | Jasmine Rice | Asparagus | Béarnaise | Add Crab Stuffing \$8

### SEARED YELLOW FIN TUNA\* \$27

Sesame Crust | Jasmine Rice | Baby Bok Choy | Wasabi Aioli | Ginger Soy Reduction | Wonton

### SEARED DIVER SCALLOPS\* \$30

Risotto | Sautéed Spinach | Maple-Citron Glaze | Bacon

### BLACKENED ATLANTIC SALMON \$26

Chilled Orzo & Chickpea Salad | Asparagus | Basil Oil

### 1/2 LOBSTER PAELLA \$36

Saffron Risotto | Mussels | Shrimp | Scallop | Chorizo | Smoked Tomato Broth

### LAZY LOBSTER \$32

Lemon Zest Risotto | Asparagus | Lemon Port Reduction

### GRILLED FRENCH CUT PORK CHOP\* \$28

Mashed Red Potato | Sautéed Green Bean | Mustard Glaze | Candied Pecan Dust

### MEDITERRANEAN LAMB CHOPS\* \$32

Jasmin Rice | Summer Squash, Zucchini & Spinach | Kalamata Olive | Feta | Red Pepper Coulis

### RATATOUILLE \$20

Eggplant | Portabella | Summer Squash | Zucchini | Smoked Tomato Sauce | Roasted Red Pepper | Burrata

### ROASTED HALF DUCK \$30

Wild Mushroom Risotto | Asparagus | Basil Oil

### VEAL PICCATA \$28

Mashed Red Potato | Asparagus | Lemon-Caper Butter Sauce | Parsley

### CHAR-GRILLED SIRLOIN TIPS\* \$24

Mashed Red Potato | Sautéed Green Beans | Roasted Shallot Demi | Crispy Shallot

### FILET MIGNON\* \$32

Mashed Red Potato | Sautéed Asparagus | Béarnaise  
Add a 1/2 Lobster \$12

### 14 OZ RIBEYE\* \$34

Mashed Red Potato | Sautéed Asparagus | Roasted Shallot Demi  
Add a 1/2 Lobster \$12

## T O S H A R E \$8

Sautéed Asparagus | Mashed Red Potato | Lemon Zest Risotto  
Sautéed Spinach | Sautéed Green Bean | Summer Squash & Zucchini | Baby Bok Choy

KITCHEN SPLIT CHARGE \$6 FOR ENTREES EXTRA PLATES NO CHARGE