



A CONTEMPORARY AMERICAN BISTRO

LIGHTER FARE

SMALL PLATES

CALAMARI
MARINARA, GARLIC LEMON AIOLI, BANANA PEPPERS
14.

ESCARGOT
SHALLOTS, PROSCIUTTO, PERNOD, SPINACH, PARMESAN
12.

PATE
DUCK, PORK, ORANGE, BRANDY AND CHERRIES WRAPPED
IN PASTRY CRUST. SERVED WITH TOASTED BAGUETTE,
FRUITS AND DIJON
13.

TROPICAL CRAB COCKTAIL
MAINE CRAB, AVOCADO, MANGO, JALAPENO,
CILANTRO, TROPICAL FRUIT COULIS
12.

CHEESE PLATE
DATE COMPOTE, BERRIES, CROSTINI
FOURM D' AMBERT, AUVERGNE, FRANCE
KASSERI, MT VIKOS, GREECE
TALEGGIO ARNOLDI, VALTELEGGIO, ITALY
11.

ROPE CULTURED MAINE MUSSELS
CHOICE OF PREPARATIONS
ROASTED GARLIC, THYME, GORGONZOLA, CREAM
OR
TOMATO, GARLIC, SHALLOT, WHITE WINE, BUTTER
10.

FISH TACOS
CRISPY FRIED STRIPS, SALSA, CREAMY CAPER SAUCE,
TORTILLAS, LIME
12.

SALADS

FIVE-O CAESAR SALAD
HERBED CROSTINI, SPANISH BOQUERONES,
LEMON
8.5

HOUSE SALAD
BABY ARUGULA, ROASTED CORN, CHERRY TOMATO, CURED
OLIVES, CHEVRE, RED PEPPER TARRAGON VINAIGRETTE
8.

FEATURE SALAD
BABY SPINACH, BLUEBERRIES, MARCONA ALMONDS,
GORGONZOLA, BLUEBERRY BALSAMIC VINAIGRETTE
9.

MAKE IT AN ENTREE: LARGER PORTION OF SALAD WITH YOUR
CHOICE OF: GRILLED SHRIMP, GRILLED CHICKEN OR BEEF
TIPS
14.5

SOUPS

CHEF'S SOUP OF THE DAY
4./6.

CRAB AND ROASTED CORN CHOWDER
WITH NORTH COUNTRY SMOKEHOUSE
HICKORY SMOKED BACON
4./6.

SANDWICHES

ALL SERVED ON A GRILLED BULKY ROLL WITH LETTUCE, TOMATO AND RED ONION
ADD APPLE WOOD SMOKED SLAB BACON, CHEDDAR OR SWISS 1.

FIVE-O BURGER
CHAR BROILED 7OZ CERTIFIED ANGUS BEEF
7.

CHICKEN SANDWICH
GRILLED 100% ALL NATURAL CHICKEN BREAST
7.5

FIVE-O HADDOCK SANDWICH
TEMPURA BATTERED AND DEEP FRIED SERVED WITH OUR TARTAR SAUCE AND LEMON
7.5

VEGETARIAN GARDEN BURGER
BROWN RICE, MUSHROOMS, OATS AND BULGUR
7.5

FIVE-O LOBSTER SANDWICH
MAINE LOBSTER MEAT, LEMON GARLIC AIOLI. SERVED ON OUR FRESH BAKED BAGUETTE
15.5

SANDWICH SIDES

FRENCH FRIES
1.5/3.

SWEET POTATO FRIES
2./4.

ONION RINGS
3./8.

CAESAR SALAD
3.

HOUSE SALAD
3.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS BYPRODUCTS OF NUTS, SHELLFISH, ETC. MAY BE USED IN SOME PREPARATIONS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, FISH OR SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. PLEASE CONSULT WITH YOUR PHYSICIAN WITH ANY QUESTIONS ABOUT CONSUMING RAW OR UNDERCOOKED FOODS.

GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE AND FOR PARTIES OF ANY SIZE DINING ON OUR PATIO



A CONTEMPORARY AMERICAN BISTRO

ENTREES

OF THE LAND

GRILLED FREERANGE CHICKEN BREAST
STUFFED WITH MAPLE WOOD SMOKED CHEDDAR AND
ROSEMARY ROASTED HAM, HERB INFUSED OLIVE OIL,
SAFFRON, ANISE RISOTTO
23.

HANGAR STEAK
GRILLED ASPARAGUS, SHAVED PARMESAN,
AGED BALSAMIC, CABERNET REDUCTION
25.

NIEMAN RANCH PORK CHOP
APRICOT, FIG MOLASSES, BLOOD ORANGE BALSAMIC
REDUCTION, SAUTÉED FIDDLEHEADS
23.

VEAL CHOP
MOREL DEMI GLACE,
ROASTED CONFETTI POTATOES
26.

BARBEQUED BABY BACK RIBS
HICKORY MAPLE BARBEQUE GLAZE, FRIES
22.

FROM THE SEA

PAN SEARED TILE FISH
SALAD OF BABY FIELD GREENS, AVOCADO,
CRISPY SHALLOT, TOMATO, CONFETTI POTATO,
ROASTED CORN, MANGO CHILI VINAIGRETTE
26.

MAHI MAHI
FREGOLA SARDA COUSCOUS,
MOREL AND MOUSSERONE MUSHROOMS,
LONGSTEM ARTICHOKEs,
FENNEL SCENTED RED PEPPER BUTTER
28.

PASTA

FRUTTI DI MARE
MAINE LOBSTER TAIL, SHRIMP, CRAB, MUSSELS, SALMON,
ROASTED GARLIC DILL CREAM SAUCE, GEMELLI
28.

BOLOGNESE
GROUND VEAL, PORK AND BEEF SLOW SIMMERED WITH
MARINARA, BASIL AND FINISHED WITH A TOUCH OF CREAM.
SERVED OVER LINGUINI
17.

CHICKEN PICATTA
CHICKEN BREAST SAUTÉED WITH GARLIC WHITE WINE,
CAPERS, LEMON AND OLIVE OIL. SERVED OVER LINGUINI
16.

ACCOMPANIMENTS

GRILLED ASPARAGUS
AGED BALSAMIC,
SHAVED PARMESAN
5.

PICKLED GOLDEN BEETS
BERMUDA ONION, TARRAGON,
MACADAMIA NUTS
3.5

SAUTÉED FIDDLEHEADS
LEMON ZEST, SHALLOTS,
BUTTER
3.

ROASTED POTATOES
CONFETTI CREAMERS, THYME,
OLIVE OIL, GARLIC
3.5

FREGOLA SARDA COUSCOUS
MOREL AND MOUSSERONE MUSHROOMS,
LONGSTEM ARTICHOKEs
4.

RAVIOLI
SWEET PEA AND MEYER LEMON, CRÈME
FRAICHE, ROASTED TOMATO
5.

TONIGHT'S PRIX FIX MENUS

NO SUBSTITUTIONS PLEASE!

SELECTION 1
34.

SELECTION 2
44.

HOUSE SALAD
BABY ARUGULA, ROASTED CORN, CHERRY TOMATO,
CURED OLIVES, CHEVRE, RED PEPPER TARRAGON
VINAIGRETTE

CHEESE PLATE
DATE COMPOTE, BERRIES, CROSTINI
FOURM D' AMBERT, AUVERGNE, FRANCE
KASSERI, MT VIKOS, GREECE
TALEGGIO ARNOLDI, VALTELEGGIO, ITALY

NIEMAN RANCH PORK CHOP
APRICOT, FIG MOLASSES, BLOOD ORANGE BALSAMIC
REDUCTION, SAUTÉED FIDDLEHEADS

PAN SEARED TILE FISH
SALAD OF BABY FIELD GREENS, AVOCADO,
CRISPY SHALLOT, TOMATO, CONFETTI POTATO,
ROASTED CORN, MANGO CHILI VINAIGRETTE

PEANUT BUTTER MOUSSE
LIGHT PEANUT BUTTER MOUSSE OVER
CHOCOLATE CAKE, TOPPED WITH GANACHE

BLUEBERRY CROSTATA
WILD MAINE BLUEBERRIES BAKED IN A FLAKY
PASTRY CRUST. SERVED WARM WITH
WILD BERRY YOGURT GELATO