



Beachmere Inn Blue Bistro – New Year's Eve Dinner 2022

STARTERS

(Choose One)

Lobster Bisque

A Smooth and Creamy Soup made with Fresh Maine Lobster

Antipasto Caprese Salad

Sliced Plum Tomatoes Layered with Fresh Mozzarella Topped with Calamata Olive and Artichoke Hearts
Drizzled with Balsamic Glaze and Olive Oil

Bacon Wrapped Scallops

Fresh Scallops wrapped in Applewood Smoked Bacon & drizzled with Maine Maple Syrup

The Beachmere Signature Salad

Mixed Greens with Sharp Vermont Cheddar Cheese, Apples, Chai Poached Pears
Candied Walnuts and Blueberries. Served with Balsamic Vinaigrette.

ENTREES

(Choose One)

Maine Seafood Pappardelle

Fresh Picked Lobster Meat with Scallops and Gulf Shrimp in a Newburg Sherry Lobster Sauce
Tossed with Pappardelle Pasta, topped with Parmesan and served with Garlic Bread

Slow Roasted Prime Rib

A Hearty Cut of Herbed Prime Rib with a side of Au Jus
Served with Roasted Red Potatoes & Grilled Asparagus

Pork Tenderloin with Cranberry Chutney Glaze

Succulent Pork Tenderloin Slow-Roasted and Pan-Seared
topped with a Cranberry-Chutney Glaze
Served with Roasted Red Potatoes & Grilled Asparagus

Eggplant Napoleons

Layers of Roasted Eggplant, Red Pepper, Zucchini, Summer Squash, Onion, Garden
Tomato and Fresh Mozzarella Cheese.
Served with Roasted Red Potatoes & Grilled Asparagus

DESSERTS

Chef's Selection