

SLATES DINNER ~ Proudly celebrating our 30th year, thank you!

SOUP & SALADS

~SOUP OF THE DAY~

Please see our specials sheet for today's soup

~CAESAR SALAD~ 6.00/9.00

Our own Caesar dressing & croutons with fresh asiago cheese

~ORGANIC GREENS SALAD~6.00/9.00

Roasted beets, cashews, red cabbage and shredded carrots

With your choice of Slates house, homemade blue cheese or balsamic vinaigrette

~ORGANIC BABY SPINACH GREEK SALAD~7.00/10.00

Feta cheese, kalamata olives, cabbage, carrots, red onion, tomato & Cucumber

With Slates house Dressing

~ROASTED WALNUT DRIED CRANBERRY GOAT CHEESE SALAD~10.00

Organic greens, roasted walnuts, dried cranberries, goat cheese, grilled onion, shredded carrots and cabbage. With Balsamic vinaigrette

ADD TO A LARGE SALAD: grilled all-natural chicken ~ \$4.00

Grilled shrimp skewer, blackened haddock, grilled salmon or mahi mahi ~ \$5.00

Grilled Black Angus flat iron steak ~ \$6.00

APPETIZERS

~DUCKTRAP FARM SMOKED SHRIMP & SALMON PLATE~10.00

Served with a roasted red pepper basil aioli

~WARM CURRIED CRAB DIP~9.00

Served in a sweet pepper with bagel chips

~SLATES NACHOS~ 9.00

With Mexican beans, sweet peppers, scallions, cilantro & pepper jack cheese.

Served with homemade salsa & sour cream.

Add our own roasted chicken 3.00

~FRESH MAINE MUSSELS~ 10.00

With garlic, dry vermouth, fresh herb butter & crusty French bread

~WARMED BRIE with TOASTED ALMONDS or FRESH CRACKED PEPPER~ 8.50

With Smoked shrimp & scallions 9.50

Served with crusty French bread, apples & grapes.

~HOMEMADE HUMMUS & TARRATORE~ 8.00

Served with kalamata olives & Crusty French bread

~FRESH MAINE CRABCAKES~ 10.00

With a roasted red pepper basil aioli

~MEXICAN GRILLED SHRIMP ON A SUGAR CANE SKEWER~ 8.00

With jalapeno mayo

PASTA

~FRESH CAVATELLI PASTA~

➤ Creamy fresh herb pesto 10.00

➤ Homemade marinara & asiago cheese 9.00

➤ Local tomatoes, olive oil, garlic, fresh basil & asiago cheese 10.00

➤ Organic baby spinach Alfredo 10.00

➤ Fresh vegetable & herb Prima Vera topped w/goat cheese 12.00

ADD: Chicken ~ 4.00 Italian chicken sausages ~ 3.00 Fresh Maine Mussels ~ 4.00 Shrimp ~ 5.00

➤ Seafood alfredo with baby spinach, shrimp, scallops and fresh Maine crabmeat 22.00

➤ Shrimp and scallops with fresh herb pesto 18.00

➤ Fresh Maine Lobster, garlic, basil and Local tomatoes topped with asiago ~ mkt

ENTREES

~GRILLED ENTREES:

- *Salmon 16.00*
- *Mahi Mahi 17.00*
- *Certified Angus Flat Iron Steak 17.00*
- *All-natural Pork Tenderloin 16.00*
- *All-natural boneless Chicken Breast 14.00*
- *Giant Shrimp 18.00*

~WITH YOUR CHOICE OF:

- *Maple Balsamic Glaze*
- *Garlic & Fresh Herb Butter*
- *Chipotle pepper BBQ*
- *Dried cherry burgundy*
- *Roasted red pepper basil aioli*
- *Cajun blackened
With jalapeno mayo*
- *Indian grilled
With homemade fruit chutney*

*~SLATES HADDOCK WITH CRABMEAT OR LOBSTER FILLING~ 22.00/25.00
Fresh baked haddock with our own fresh Maine crabmeat or Maine lobster filling*

*~CAJUN BLACKENED HADDOCK~ 16.00
With Jalapeno Mayo*

*~CITRUS MARINATED & GRILLED GIANT SHRIMP~ 18.00
With a spicy Thai lime cilantro dipping sauce*

*~SEARED NATURAL FLAT IRON STEAK with BOURSIN~ 20.00
Seared natural Angus Flat Iron, flamed with cognac and sherry. Topped with
homemade boursin, portabella mushrooms & grilled onions*

*~FRESH MAINE CRABCAKES~ 14.50
With a roasted red pepper basil aioli*

*~GRILLED BONELESS LAMB~ 20.00
With a dried cherry burgundy sauce*

*~SEARED BONELESS CHICKEN BREAST~17.00
With pesto, crispy prosciutto and gorgonzola cheese*

~ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES OR A SMALL SALAD~

CREPES

TWO PER SERVING~CHOOSE ANY TWO

- *Fresh Maine Crabmeat, artichoke hearts and havarti cheese 16.00*
- *Our own roasted chicken, baby spinach, gorgonzola cheese & crispy prosciutto 15.00*
- *Portabella mushrooms, goat cheese, sweet peppers & caramelized onions 14.00*

ABOVE SERVED WITH A SMALL SALAD

GRILLED PIZZAS ON HOMEMADE WHOLE WHEAT CRUST

- *Marinara, provolone, asiago & fresh basil 8.00*
- *Herb pesto, goat cheese, asiago, caramelized onions & Local tomatoes 11.00*
- *Italian chicken sausage, marinara, sweet peppers, onions & pepper jack cheese 10.00*
- *Crispy prosciutto, alfredo, portabella mushrooms and gorgonzola cheese 12.00*
- *Local tomatoes, fresh mozzarella, garlic, olive oil, fresh basil and asiago cheese 10.00*

SANDWICHES

~WOLFNECK FARMS ORGANIC BURGERS~ 12.00

Served on a homemade whole wheat roll with organic greens

- *Havarti cheese, caramelized onions and roasted red pepper basil aioli*
- *Cajun grilled with Gorgonzola cheese and jalapeno mayo*

Sandwiches are served with Kettle chips or your choice of small salad for 2.00

One check for parties of 6 or more 20% gratuity added.

