

THE INN ON PEAKS ISLAND

LUNCH, DINNER & DRINK MENU



Executive Chef: Lee Skawinski

GF: Gluten Free GFA: Gluten Free Option Available

➤ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

STARTERS

Garlic Fries GF 10.00

French fries with garlic aioli & parmesan cheese

Chicken Tenders Basket 18

Choice of BBQ, Buffalo, Carolina BBQ Sauce

Chicken Wings 18

Choice of BBQ, Buffalo, Carolina BBQ Sauce

SOUP & SALADS

Caesar Salad 14.00

Add chicken 6, lobster 18

Mixed Green Salad 12.00

New England Chowder GF 13.00

Clams, Bacon, Potato, celery, Oyster Crackers

Beef Chili 12.00

Serve with cheddar & tortilla chips

HANDHELDS

All handhelds are served with potato chips (Sub fries 4.00)

Maine Lobster Rolls 32.00

Classic, Down East

Fried Haddock Sandwich GFA 20.00

Breaded haddock filet, lettuce & tomato on a brioche bun with tartar sauce

Baja Style Fish Taco GF 19.00

Fried haddock, avocado, cabbage & cilantro slaw, chipotle pepper sauce in corn tortillas, with lime

Fish & Chips GF 27.00

Served with garlic fries, and béarnaise sauce

Inn On Peaks Burger GFA 19.00

Fresh ground beef patty, cheese, tomato & onion on a brioche bun

Grilled Chicken Sandwich GFA 19.00

Grilled chicken, smoke bacon, mustard mayo, Swiss cheese, tomato & onion on buttered Texas toast

Veggie Life Burger GFA 19.00

Made in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs, with avocado ranch, lettuce & tomato on a brioche bun

Steak & Cheese GFA 20.00

Served with mushrooms, onion, bell pepper & American cheese

Steak Tips 32.00

Served with garlic fries, and béarnaise sauce

KIDS MENU

Chicken Tenders 12.00 Burger 12.00
Haddock Bites 12.00 Grilled Cheese 10.00

DESSERT

Strawberry Opera Cake 10.00

Layers of strawberry mousse and sponge cake, coulis, cream

Root Beer Float 8.00

Elis Rootbeer and Mainely custards vanilla

Tiramisu 10.00

Mascarpone, coffee, chocolate and sponge cake, chocolate sauce, cream

Mainely Custard 7.00

Blueberry, vanilla or chocolate

Sundae 12.00

Scoop of each custard, whipped cream, nuts, chocolate sauce, cherry

Double Blueberry Float 8\$

Mainely Blue Berry custard and Elis blue berry soda

DESSERT DRINK MENU 12.00

Jamaican Night

Tia Maria, Appleton, coffee, brown sugar, whipped cream, chocolate coffee bean

Caribbean Cousin

Dark roast cold brew, RumChata, Kahlua and goslings, whipped cream

Caramel Irishman

Jamison, baileys and butterscotch liquor, coffee, whipped cream

French Connection

Disaronno amaretto, cognac, coffee, whipped cream, fresh nutmeg

RED WINES

Pinot Noir Chickadee 10.00

Cabernet Gearbox 10.00

Canyon Road 10.00

Merlot Chateau Souverain 8.00

Tinto Negro 8.00

WHITE WINES

Albarino Do Zoe 10.00

Koha Sauvignon Blanc 10.00

Pinot Grigio Dipinti 10.00

Landhaus Mayer 11.00

Heron Chardonnay 12

SPARKLING

Natali Varga Prosecco 11.00

SPECIALTY COCKTAILS

Jamaican Rum Punch

Appleton, plantation rum, Jarritos fruit punch, Lime, Pineapple & Mango

Iced Tea Refresher

Peach and Vodka Iced Tea, Lemon, Orange & honey

Coffee Martini

Cold brew coffee, Kahlua, Crème De Coco & Espresso Vodka

Manhattan

Knob Creek Rye Whiskey, Bitters, Italian Vermouth & American Cherry

Strawberry Lemonade

Ice Pik vodka, Strawberry Syrup, Lemonade & Mint

Bimini Special

Hardshore Gin, Coconut water, Lime juice & bitters

The Game Changer

Goslings, pineapple juice, orange juice, coconut & nutmeg

Casco Bay Spritz

Prosecco, elderflower, lemon & mint

Jewell Island Collins

Our take on classic Tom Collins made with Hardshore Gin

Dark and stormy 10\$

Goslings, Bermuda rum, ginger beer and lime

DRAFT BEERS 8.50

Export

Summer Ale

Blue Paw

Island Time IPA

Sea Dog Blood Orange

BOTTLES & CANS

Miller Light 7.50

APA Can 7.50

Hoppy Pride

Finder Can 10.00

Corona 7.50

Surfside Vodka 8.00

(Iced tea, lemonade, iced tea + lemonade)

Stateside Vodka Soda 8.00

(Grapefruit, orange, peach, watermelon)

Downeast Cider 7.50

Athletic Brewing 7.50