



# MIGIS LODGE

*On Sebago Lake*

## *Sample Dinner Menu*



### **Starters & Soups**

*Grilled Eggplant, Hummus and Tabouli*  
*Pita Chips*

*Oysters Rockefeller Baked*

*Wild Mushroom & Ginger Soup*

*Fresh Mango & Arugula*  
*Wrapped in Prosciutto*

*Spinach & Artichoke Dip*  
*Crostini*

*Vichyssoise*



### **Salads & Entrees**

*Tossed Migis Salad*  
*Choice of dressing*

*Char-grilled Double Thick Boneless Pork Chop*  
*Homemade apple sauce, bourbon molasses*  
*mustard demi-glace*

*Roasted Venison Chop*  
*Sautéed pears and cherries, juniper demi-glace*

*Arugula Salad*

*Sliced vine ripe tomatoes, fresh mozzarella,*  
*basil chiffonade, hazelnut balsamic dressing*

*Poached Atlantic Salmon*  
*Creamy chopped egg sauce and native peas*

*Florentine Ravioli*  
*Tomato beurre blanc*



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**Or Choose from the Chef's Table**

*Boiled Maine Lobster*

*Lemon, drawn butter*

*\*Roasted Tenderloin of Beef*

*Fresh herbs, shallots, garlic, roasted wild mushrooms, red wine demi-glace*



*Entrée served with Mashed Butternut Squash*

*And your choice of*

*Roasted Red Potatoes or Risotto Asiago*



***\*Maine Food Code Advisory***

Some menu items may be served raw or undercooked or may contain raw or undercooked foods. Consumption of these foods may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.