



Seasonal. Natural. Authentic. Handcrafted. Local.
All of these words describe the dining experience at Artisan.

LIFE IS SWEET...AND SAVORY.

Our innovative dining program is built around the latest trends in nutrition and culinary arts and offers everything from haute cuisine to comfort food.

TAKE A LOOK AT A SAMPLING FROM OUR MENU.

BREAKFAST

Build Your Own Omelet

Pick as many or as few ingredients as you prefer:

Red and green peppers, ham, bacon, sausage, onions, tomatoes, broccoli, and mushrooms, American, Monterey Jack, Swiss, Provolone, and Mozzarella cheeses. Served with your choice of toast, bacon, or sausage and fresh, griddle-sautéed potatoes.

The Artisan

Choose French toast, or blueberry, chocolate chip or traditional pancakes finished with fresh whipped butter and a side of warm maple syrup. Plus two eggs, any style, two slices of bacon or sausage and accompanied by a bowl of fresh berries. Arrive hungry!

The Northeast

Two poached eggs and Canadian bacon on a grilled English muffin, finished with freshly-made Hollandaise sauce and accompanied by your choice of bacon or sausage, and a side of potatoes sautéed with diced peppers and onions, finished with a special house seasoning.

Continental Breakfast

Fresh Seasonal Berries	Fresh-Cut Seasonal Fruit
Yogurt	Pastries & Danish
Assortment of Cereals	Hot Farina, Cream of Wheat
Oatmeal with Fresh Berries	Fresh-Baked Muffin of the Day

ANYTIME DINING

We offer a menu of favorites available all day long.

Dietary preferences, restrictions, and allergies are happily accommodated.

LUNCH

Maine Lobster Roll

Fresh lobster prepared with our own secret blend, served on a grilled bun with a side of house-made potato chips and a crisp dill pickle spear.

The Sublime Oxford Sandwich

A vegetarian sandwich served on grilled whole grain bread. Goat cheese, thinly-sliced cucumber, cherry tomatoes, red bell pepper, and fresh basil, finished with light fig preserves and accompanied by house-made potato chips.

Grilled Reuben

Thinly-sliced corned beef on grilled marble rye finished with a light Thousand Island dressing, warm sauerkraut, and Swiss cheese. Served with our specially-seasoned French fries and a crisp dill pickle spear.

Cobb Salad

The classic chopped salad – egg, tomato, bacon, avocado, grilled chicken, and Gorgonzola served atop romaine hearts and mixed field greens and topped with house-made honey mustard dressing.

New England Fish & Chips

Lightly-breaded haddock, perfectly fried, served with French fries and accompanied by our own homemade coleslaw and tartar sauce

DINNER

Dinner entrees are served with your choice of a salad, soup, or appetizer.

Champagne Poached Salmon

Salmon fillet poached in champagne, served atop pan-sautéed matchstick vegetables and finished with a beurre blanc sauce, reduced with white wine and shallots. Served with grilled asparagus and your choice of baked potato or Parmesan risotto.

Chicken Marsala

Chicken breast, pan seared in olive oil. Finished with chopped pancetta, sliced mushrooms and shallots in a Marsala wine and demi-glaze reduction. Served over angel hair pasta, garnished with chopped tomatoes, basil, and freshly-grated, aged mozzarella cheese

Traditional New England Baked Haddock

Fresh haddock, topped with a Ritz cracker crumb topping and a mirepoix of finely chopped onions, red and green peppers sautéed in a light butter and sherry. Accompanied by an Au gratin potato and a tarragon reduction and honey glazed carrots.

Filet Mignon

Tenderloin, wrapped with hickory-smoked bacon, finished with a red wine and demi-glaze reduction. Accompanied by oven roasted red potatoes and grilled summer squash and zucchini finished with sautéed grape tomatoes and julienned onions.

Vegetable Stir Fry

Fresh, local vegetables, sautéed in light sesame oil, garlic and ginger, finished with a teriyaki and pineapple glaze over brown or jasmine rice.