

Penobscot Shores

Dinner	03/16 Monday	03/17 Tuesday	03/18 Wednesday	03/19 Thursday	03/20 Friday	03/21 Saturday	03/22 Sunday
Starter	Corn Chowder Or Side salad	Irish Soda Bread & Herbed Garlic Butter Or Side salad	Southwest Veggie Soup Or Side salad	Beet Waldorf Salad Or Side salad	NE Clam Chowder Or Side salad	Pumpkin Bisque Or Side salad	Devilled Eggs Or Side salad
Entrée 1	Stuffed Pepper Baked pepper stuffed with seasoned ground beef, cheese, & herbs.	Corned Beef Traditional slow cooked corned beef & cabbage served. Served with boiled red potato & Chef's house made Irish whiskey mustard on the side. GF	Tofu Shakshuka Tofu braised with red wine tomato, vegetables, & herbs. Served with baguette. VEG	Shrimp Alfredo Seared Garlic Shrimp on a bed of penne alfredo. PESC	Maple Glazed Pork Roasted Pork Tenderloin glazed with maple gastric. Served with Hasselback potato. GF	Blackened Chicken Seared chicken thigh topped with herbed crème fraiche. Served over parmesan risotto GF	Pulled Pork Sandwich Pulled pork BBQ on a brioche bun with chopped slaw & pickled onion. Served with twice baked potato.
Entrée 2	Chicken & Dumplings Chicken stewed with mirepoix and peas in a heart gravy loaded with sweet potato dumplings	Dublin Coddle Irish pork sausages simmered with vegetables, potatoes, & leeks in a light savory broth. GF	Biscuits & Gravy House made "cats head" biscuits smothered with homemade sausage gravy. Served with potato hash.	Pub Wings Marinated & roasted chicken wings tossed in sweet & tangy BBQ sauce. Served with veggie sticks and bleu cheese dressing. GF	Pollock Cakes Pollock & Potato cakes topped with hollandaise sauce. Served with herbed rice.	Chickpea Saag Chickpeas & bell peppers stewed in an aromatic spinach curry sauce. Served over basmati rice. GF VEG (Contains Fresh Ginger)	3 Bean Chili Lightly spiced 3 bean & vegetable chili. Served with cornbread and sour cream. GF VEG
	Sides Celery Root Puree Roast Cabbage	Sides Roast "Swedes" Honey Glazed Carrot	Sides Peppers & Onions Roast Beets	Sides Herbed Spaghetti Squash Roast Broccoli	Sides Creamed Spinach Roast Cabbage	Sides Roast Zucchini Garlic Green Beans	Sides Coleslaw Steamed Corn
Dessert	Sticky Toffee Pudding Or Fresh Fruit Pick Up on Sunday	Guinness & Baileys Chocolate Pudding Or Fresh Fruit	Cinnamon Stewed Apples & Chantilly LS Or Fresh Fruit	Lemon Pound Cake LS Or Fresh Fruit	Blueberry Crumble LS Or Fresh Fruit	Cheesecake Or Fresh Fruit	Pumkin Spice Bar Or Fresh Fruit

Please sign up by 2pm on Friday by calling the office, or by visiting online at www.penobscotshores.com

For any questions, comments, & concerns about dining, please reach out to Trstan Hamilton via email at: THamilton2@Unidine.com

Swedes, Neeps, or Rutabaga?

Swedish turnips, or rutabaga, is a cross between cabbage and turnips that was introduced to Europe in the 1700's and took on a variety of local colloquialisms such as "neeps" in Scotland and "Swedes" in Britain.