Vittle's New Years Eve 2011 menu

Served from 4:30 till around 8:00ish

~~~Appetizers~~~

Clams casino $6

Fried calamari (rings & tentacles) **$7**

served tossed with spicy tomato sauce

~~~Entrees~~~

Grilled ribeye steak *potato + veg*

larger cuts are available

12 oz. **$15** 16 oz. **$19**

surf -n- turf *potato + veg* **rib + $8**

your choice of ribeye cut w/ 2 baked stuffed shrimp

tortilla pizza $14

twin tortillas layered with cheese then topped with an alfredo sauce,

baby spinach and tomatoes

chicken nicoise $15 *potato + veg*

chicken sautéed with olives, tomatoes, capers and garlic

finished w/ white wine and parsley

pesto risotto $13

with fresh tomatoes, roasted red peppers & fontina cheese

stuffed shrimp $19 *potato + veg*

baked jumbo shrimp with a maine crabmeat seafood stuffing

pork shank "osso bucco" $17

1.5# braised shank with garlic, onion, celery, carrot and tomatoes

in savory wine broth served over whipped potatoes

sour cream-n-onion whipped potatoes

french fries

market veg

coleslaw

Vittles Wine Selection

House Selection

Chardonnay, Merlot,

White Zinfandel

Redwood Creek Malbec

Alamos Cabernet Sauvignon

Alamos Malbec

Bodega Elana Chardonnay

Bodega Norton Merlot

Livon Pinot Grigio

Portillo Pinot Noir

~~~Dessert~~~

Strawberry pie **$**

Cheesecake **$**

Bob's ***Baily's*** **milk chocolate** ice cream **$3.50**

w/ white chocolate drizzle

Bob's **chocolate peppermint** ice cream **$3.50**

Bob's **spiced pumpkin** ice cream **$3.50**

Children's menu available

Vittles Beer Selection

"Beer For Two"

22 oz. ***Door Yard Ale***

brewed in Skowhegan by

Oak Pond Brewing Company

Bar Harbor Light House Ale

Geary's Autumn Ale

Belfast Bay Lobster Ale

Beer

Shock Top Raspberry Wheat

Sam Adams winter lager

Budweiser, Bud Light, Coors Lite

Michelob Ultra & Rolling Rock

*State mandated warning: "This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods."