# **deleece** | dinner

## Starters

**Soup** of the day 5.5

**Lobster Bisque** 8

**House Salad** 6
mixed greens, pickled carrots, red bell peppers, sun-dried tomato-balsamic vinaigrette

**Arugula** 8
honey-glazed figs, Maytag blue cheese, pistachios, white balsamic vinaigrette

**Beet Salad** 7.5
roasted fennel, sliced radishes, watercress, lime-agave nectar yogurt

**Cheese Plate** 10
selection of three handcrafted cheeses, dried fruits, nuts and toast

**Deleece 'Caesar'** 8
Fresh romaine hearts, white anchovy, roasted garlic aioli, grana padano, sourdough croutons

**Crab Salad** 15
Jumbo lump crab, Haas avocado, papaya, cucumber, micro field greens, yuzu-dijon vinaigrette

**Warm Onion Tart** 7.5
caramelized onions, goat cheese, pistachios, rosemary, dates, balsamic reduction

**Calamari** 11
buttermilk marinated, flour dusted & flash fried golden, jalapeno lime aioli

**Sautéed Crab Cakes** 9
with whole grain mustard aioli

**Cauliflower & Apples** 6
flash fried with curried apples, braised red pearl onions, lime, bread crumbs, parsley

**Rosemary Polenta Squares** 6.5
roasted fresno peppers, charred scallions, blistered cherry tomatoes, kalamata olives, lemon-tomato conserva

**Ricotta Gnocchi** 8.5
baby spinach, sun dried tomatoes, caper-lemon brown butter, grana padano

**Bar Harbor Mussels** 12
shallots, garlic, tomato, white wine, butter & grilled bread

## Entrees

**Linguine** 19
sautéed shrimp, pancetta, English peas, garlic, chili flake, white wine-saffron butter

**Sesame Seared Ahi Tuna** 27
edge-seared rare, lobster Israeli wakame couscous, asparagus, garlic chili glaze & sweet soy

**Roasted Poblano Pepper** 17
stuffed with Spanish rice and squash, mole verde with pepitas, black beans, queso fresco, sour cream, Pimentón tortilla strips

**Deleece Signature Salmon** 19
caramelized salmon, black rice, spinach, leeks & pear-ginger sauce

**Indiana Duck Breast** 21
buckwheat and ginger spätzle, braised swiss chard, cherry honey demi-glace

**Boneless Amish Half Chicken** 17
warm salad of fingerling potato, caramelized onion, bacon & celery, fig mostarda sauce

**Berkshire Pork Chop** 22
grilled Heritage chop, aged cheddar stone ground grits, cumin roasted baby carrots and green beans, Allagash-apricot marmalade

**New York Strip Steak** 27
21-day aged steak, blue cheese butter, garlic mashed potatoes, thick onion rings, red wine jus

**Diver Scallops** 29
pan-roasted & caramelized, mushroom, tomato & fennel ragôut, cauliflower purée & vermouth-scented pan jus

20% gratuity may be applied to parties of 6 or more.

There is a $2 charge for splitting any item.