

## SPECIALTIES

**Honey Flatbread \* FREE \*** **\$0.00**

Flatbread sprinkled with chopped dates, nuts and honey, and then crystallized under the broiler.

**Catch of the Day** **\$11.50**

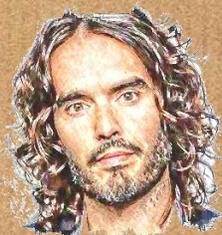
Seafood dishes using fresh daily catches from Larkin Harbor, including clam chowder, crab legs, lobster tails and scallops.

**Grilled Croissants** **\$5.50**

Fresh-baked croissants stuffed with tuna and Gouda cheese.

**Pesto Pasta** **\$11.50**

Angel hair pasta bathed in a pine nut-based pesto.



The *Silver Tassel* is owned and managed by head chef Derek Larkin, a Larkin City native who studied at Ballymaloe Cookery School in Shanagarry, Ireland and the Vinécole Centre for Wine Education in Limoux, France. Derek also volunteered as a cook in Iraq, preparing and serving meals to members of the 133rd Engineer Battalion from Maine's National Guard reserve unit at Camp Marez near Mosul.

# Silver Tassel Restaurant



**4:30pm to 11:00pm Monday-Friday**  
**6:00pm-Midnight Saturday**  
**Closed Sunday**

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## ENTREES

**Crab Legs & Lobster Tails** **\$40.00**

Fresh scallops in a pepper-lemon-cream sauce . Served with rice pilaf and seasonal vegetables.

**Dublin Lawyer** **\$22.50**

A traditional Irish dish of steamed lobster sautéed in butter, lemon juice, whipping cream and whiskey.

**Peppered Scallops** **\$15.50**

Fresh scallops in a pepper-lemon cream sauce. Served with rice pilaf and seasonal vegetables.

**Yalanchi** **\$12.50**

Iraqi-inspired tomatoes stuffed with onions, raisins, pine nuts and rice or couscous.

## SOUPS, SALADS & SIDES

**Asparagus with Almond Sauce** **\$8.50**

Fresh asparagus spears seasoned with toasted almonds, port wine, shallots, beef broth and whipping cream.

**Cobb Salad** **\$11.50**

Green-leaf lettuce, avocado, bacon bits, hard-cooked eggs, chicken breast and topped with blue cheese or Roquefort salad dressing.

**Scallop Soup** **\$10.00**

Tender scallops slow-cooked with heavy cream, butter, paprika and Worcestershire sauce. Served with fresh-baked crusty bread.

## DAILY AMERICAN FARE

**Chicago Dogs** **\$10.50**

Two hot dogs on poppy-seed buns with yellow mustard, relish, onions, tomatoes and celery salt.

**Double Mushroom Burger** **\$10.50**

Two hamburger patties stuffed with mushrooms and mozzarella cheese. Served with homemade French fries.

**Firehouse Chili** **\$12.50**

Ground beef, pork sausage, onions, tomatoes, kidney beans and Spicy Hot V8 Juice. Served with cornbread.

**Meat Loaf** **\$15.00**

Ground beef & pork with celery, onions, green bell pepper and tomato sauce. Served with mashed potatoes and beef gravy.

## BEVERAGES/DESSERTS

**Wine** **\$4.50**

Red and white varieties from the Banshee Point Winery. Priced per glass. Specialty cocktails available upon request.

**Soda** **\$2.50**

Coke, Pepsi, Sprite, iced tea and lemonade.

**Tea/Coffee** **\$2.00**

Flavored with cream and sugar, if desired.