

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**

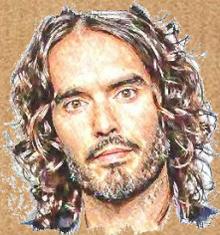
Seafood dishes using fresh daily catches from Larkin Harbor, including clam chowder, crab legs, lobster tails and scallops.

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

Telephone: 207-634-6974
Fax: 207-634-6977
Email: info@silvertassel.com

2211 Harbor Lane, Larkin City, Maine 04910

www.silvertassel.com



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.