

# Appetizers

choice of 1:

## Lobster Rangoons

## Chicken Wings

ginger & garlic marinated, sweet soy glaze, herbs, duck sauce dipping

## Roasted Pork Bao

ginger & garlic marinated, sweet soy glaze, herbs, duck sauce dipping

## Short Rib Egg Rolls

egg noodle, sweet soy, horseradish cream

## Pan-Roasted Edamame

toasted rice, chives, scallions, fried shallot, ponzu

## Half-Dozen Oysters on the 1/2 Shell

cocktail sauce, mignonette, hot sauce

## Shrimp Cocktail

cocktail sauce

# Salads & Soups

choice of 1:

## Garden Salad

mixed greens, carrot, cucumber, tomato, red onion, fried wontons; sesame vinaigrette or ginger miso dressing

## Roasted Shiitake Salad

chilled rice noodles, cashew, spicy chili crisp, carrot, red pepper, cilantro

## Vegetarian Wonton Soup

baby bok choy, roasted vegetable dumplings, tofu

## Hot & Sour Soup

pork broth, cabbage, chestnut mushroom, carrot

## Seafood Chowder

clams, shrimp, whitefish, bacon, potatoes, cream

# Entrees

choice of 1:

## Prime Rib au Jus

mashed potatoes, asparagus

## Horseradish Panko Haddock

white wine herb sauce, capers, shallots, mashed potatoes, asparagus

## Dragon & Phoenix

jumbo shrimp with lemon garlic sauce & seared statler chicken with ginger orange glaze, lo mein noodles, vegetable medley, water chestnut

## Mongolian Beef

braised short rib with green onion, roasted carrot, red pepper, sichuan-style pan fried potatoes, toasted sesame, natural jus

## House Special Duck

confit duck leg & marinated seared breast, ginger garlic sauce, grilled asparagus, steamed jasmine rice, fried shallot

## General Cao's Chicken

battered & fried chicken thigh, water chestnut, broccolini, griddled rice cakes, house special sauce

## Twin Steamed Lobster

asparagus, mashed potatoes, drawn butter

## Hong Kong-style Scallops

ginger soy glaze, egg noodles, sesame, broccoli rabe, charred scallions, chili oil

## Roasted Garlic Fried Rice

ginger, green onion, bean sprouts, oven roasted mushrooms, leeks, shallot, egg, tamari GF soy sauce, sugar, himalayan sea salt

choice of:

Chicken Shrimp Scallops Beef Lobster

# Desserts

choice of 1:

## Fried Ice Cream

cinnamon, allspice, pretzel dust, chocolate ganache

## Poached Pear Tart

milk custard, honey ginger glaze

## Blueberry Pie

a la mode

## Flourless Chocolate Torte



STAGE NECK

I N N

4-Course  
Prix-Fixe  
Dinner

\$119.95

+8% ME Meals Tax &  
20% Service Charge

December 31st, 2024  
5pm to 8pm

Annual  
两千零二十五  
New Year's Eve  
Celebration



STAGE NECK  
INN

207. 363. 9100  
8 Stage Neck Rd.  
York Harbor, Maine 03911