

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

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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

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