

LUNCH & DINNER

Four Points by Sheraton Bangor Maine • Tel: 207-947-6721 • www.fourpointsbangorairport.com

SOUPS & SALADS		ENIREES		
Garden Salad Mixed greens topped with cucumbers, tomatoes, carrots, and red onions.	7	Scallops Gratin Fresh sea scallops baked with a rich and parmesan crumb topping. Served with fresh vegetables and your choice of starch.	25	
Apple Chicken Salad Grilled chicken, sliced apples, walnuts, cheddar cheese, and bacon tossed with a mix of romaine and spinach with our house made apple cider vinaigrette dressing.		Chicken Piccata Pan seared, boneless chicken breast in a caper, garlic, lemon, white wine sauce. Served over linguine		
Caesar Salad Crisp romaine lettuce tossed with parmesan cheese, caesar dressing. ◆ Grilled Chicken	8	with fresh vegetables. Salmon Florentine Oven roasted salmon filet finished with a delicate creamy spinach and diced tomato sauce. Served with fresh vegetables and your choice of starch.	23	
Soup & Salad A cup of our hearty French Onion Soup, served with your choice of garden salad or small caesar salad. • New England Clam Chowder1	10	Panko Haddock Oven roasted haddock filet topped with herbed panko crumbs. Served with fresh vegetables and your choice of starch.	21	
Soup & Half Sandwich A cup of our hearty French Onion Soup, served with a Turkey Sandwich on your choice of bread. • New England Clam Chowder1	12	Godfrey's Maple Mustard Pork Juicy char-broiled Pork Porterhouse, topped with a warm, whole grain maple mustard compound butter. Served with fresh vegetables and your choice of starch.	23	
New England Clam Chowder Our house Cup 6 Bow made cream based traditional chowder.		Porcini & Truffle Cappellacci Jumbo round Italian ravioli with a mushroom filling tossed in a light cream sauce with spinach and diced tomato.	20	
French Onion Soup Caramelized onions in a beef and sherry wine stock. Topped with croutons and cheese in a	8	Our steak selections are center cut and wet aged for a minimum of 21 days		
traditional manner.		Filet Mignon An 8 ounce Filet Mignon char-broiled and served with fresh vegetables and your choice of starch.	37	
APPETIZERS		New York Strip A 12 ounce New York Sirloin Char-Broiled	35	
Godfrey's Crab Cakes A trio of pan seared crab cakes made with native crab meat and served on a bed of greens. Topped with a tangy lemon aioli sauce.	12	and served with fresh vegetables and your choice of starch. • Sautéed Onions		
Buffalo Wings Seasoned chicken wings fried and served with bleu cheese dressing and hot sauce for dipping.	12	SANDWICHES		
Poutine French fries topped with beef gravy and local Maine cheese curds.	10	Godfrey's Grilled Chicken Sandwich A char-broiled chicken breast topped with sautéed red onion, provolone cheese, sundried tomato pesto, and lettuce on a toasted rustic roll. Served with French fries or potato chips.		
Chicken Quesadilla A crispy flour tortilla stuffed with cheddar jack cheese, tomatoes, onions, peppers, and spicy chicken.	12			
Beef Nacho Plate Warm tortilla chips with cheese, jalapeños, onions, peppers, and spicy ground beef.	12	Chef's Favorite Grilled Cheese Grilled sour dough bread with cheddar cheese, bacon and tomato onion chutney. Served with French fries or potato chips.	11	
Shrimp Cocktail Chilled jumbo shrimp served with sweet and spicy Thai chili cocktail sauce.	12	New York Style Reuben Corned beef, swiss cheese, sauerkraut, and thousand island dressing on grilled marbled rye.	12	
Burgers		Served with French fries or potato chips.		
Angus Cheese Burger A char-broiled burger on a toasted rustic roll with lettuce, tomato, onion, and your choice of cheese: American, Cheddar, Swiss or Provolone. Served with French fries or potato chips. Vegetarian Burger An all natural, Maine made vegetable burger patty on a toasted rustic roll with spinach, tomato, onion, and provolone cheese. Served with French fries or potato chips.		Maine Lobster Roll Sweet Maine lobster salad Served traditionally on a buttered grilled bun. Served with French fries or potato chips.	'rice	
		Philly Cheesesteak Shaved steak, onions, mushrooms, peppers and American cheese on a crusty baguette. Served with French fries or potato chips.	12	
		Classic BLT Sandwich Bacon, lettuce, tomato and mayo on your choice of bread. Served with French fries or potato chips.	12	
 ◆ Sautéed Onions		Turkey Sandwich Turkey, lettuce, tomato and cheddar with mayo, on your choice of bread. Served with French fries or potato chips.	12	

Wine by the Glass on Bottle Our progressive wine menu lists wines from stylistically light to full-bodied intensity within the varietal categories

INTERESTING WHITES & SPARKLING WINE

Snarkling Wine	Glass	B
Sparkling Wine Bin 101 La Marca Prosecco - 187ml ~ Iray		Bottle 10
Bin 102 Rosa Regale - 187ml ~ PIEDMONT, ITALY		14
Rosé / Riesling		
Bin 201 Sutter Home White Zinfandel ~ CALIFORNIA	8	31
Bin 202 Kendall-Jackson Vintner's Reserve Riesling	9	35
~ California		
Pinot Grigio		
Bin 501 Ferrari- Carano Pinot Grigio ~ Sonoma County, California		39
Bin 502 Trinity Oaks ~ California	8	31
DIT OUZ TITITY OURS CALIFORNIA	U	01
Sauvignon Blanc / Fume Blanc		
Bin 601 Ferrari-Carano Fume Blanc~ Sonoma County, California		39
Bin 602 Cape Mentelle Sauvignon Blanc Semillon	11	43
~ Australia		
Chardonnay		
Bin 701 Ferrari-Carano Chardonnay ~ Sonoma County, California	13	51
Bin 702 Kendall-Jackson Vintner's Reserve Chardonnay	9	35
~ California		
Bin 703 Trinity Oaks ~ California	8	31
Bin 704 Landmark Vineyards "Overlook" Chardonnay ~ CALIFORNIA	14	55

WORLDLY REDS

Sangria		Glass	Bottle	
Bin 801 Madria Sangria ~ Modesto, California		8	31	
Pinot Noir				
Bin 901 Byron Pinot Noir ~ Santa Barbara, California		9	35	
Merlot				
Bin 1001 Trinity Oa	iks ~ California	8	31	
Bin 1002 Ferrari-C	arano Merlot ~ Sonoma County, California	14	55	
Toscana				
Bin 1101 Banfi Chi	anti Classico Riserva DOCG ~ Tuscany, Italy	13	51	
Malbec				
Bin 1201 Don Mig	uel Gascon Malbec ~ Mendoza, Argentina	10	39	
Meritage				
Bin 1301 Kendall-	Jackson Avant Red Blend ~ California	11	43	
Cabernet Sauvi	gnon			
	s Cabernet Sauvignon A Valley, Washington	10	39	
Bin 1402 Trinity Oa	ks ~ California	8	31	
-	Grove, Cabernet Sauvignon County, California	9	35	

Been & Spirits

BEER

Blue Moon Bud Light Budweiser

Coors Light Dos Equis

Guinness

Heineken

Michelob Ultra

Miller Lite

New Castle Brown Ale Sam Adams Boston Ale

Stella Artois

AVAILABLE SEASONAL "CRAFTED BEER" OFFERINGS FROM SAM ADAMS:

Samuel Adams® Summer Ale Samuel Adams® Alpine Spring Samuel Adams® Winter Lager Samuel Adams® OctoberFest

Non-Alcoholic

St. Pauli Girl

PREMIUM VODKA

Absolut Belvedere Chopin Grey Goose

Stoli Tito's

GIN

Beefeater

Bombay Sapphire

Hendrick's

New Amsterdam Tanqueray

Rum

Captain Morgan Mount Gay Myers's Sailor Jerry

TEQUILA

Patrón Silver Sauza Conmemorativo Sauza Hornitos

COGNAC

Courvoisier V.S. Hennessey V.S. Rémy Martin V.S.

SINGLE MALT Scotch

Glenlivet 12 yr. old Glenmorangie Single Highland Macallan 12 yr. old Macallan 18 yr. old Oban

Bourbon & Whiskey

Booker's Canadian Club Chivas Regal Jameson Knob Creek Maker's Mark Old Bushmills Seagram's V.O. Split Rock Woodford Reserve

Cordials, Liqueurs & Others

Amaretto Disaronno Baileys Irish Cream

B & B
Campari
Chambord
Cointreau
Drambuie
Frangelico
Galliano

Godiva Liqueur Original

Godiva Liqueur White Chocolate

Grand Marnier

Kahlua Midori Sambuca

Southern Comfort

Tia Maria

