

Welcome to Slopes Northern Maine Restaurant & Brewing Company! You're about to encounter a most unique experience in dining.

At Slopes, our mission is to provide our guests the highest quality food served at reasonable prices by warm, friendly servers in a relaxing and comfortable environment. This atmosphere reflects the rustic beauty of pristine Northern Maine. Whether you're in a hurry, or have time for a leisurely dining experience, let us know and we can accommodate your every need.

You, as a guest can help us create the experience you want. You may opt to have your entire dining experience in our beautiful lounge surrounded by our 55-foot curvilinear bar (with free wireless internet for all you laptop lovers) and polished copper microbrewery tanks that are actually brewing six varieties of draft beer available at Slopes daily. The lounge offers easy listening live entertainment most Saturday evenings and has become a popular hot spot. You may also choose, after ordering your meal, to be transferred to our elegant dining room to enjoy a more intimate atmosphere. If you prefer only that environment, you may dine directly in our dining room and never enter the lounge area at all.

At Slopes, we use only top quality products. Our micro brewed beer is brewed with only Northern Maine Pure Spring Water (also available in small bottles sold as Achapani) brought directly to our restaurant from the spring.

We serve only Certified Angus Beef® brand steaks and burgers. The Certified Angus Beef® brand is the finest beef available. Less than 8 percent of beef is flavorful, tender, and juicy enough to meet the brand's standards. We also offer StarBuck's coffee and real homemade ice cream made exclusively for Slopes.

Slopes serves various sizes of fresh Maine lobster up to four pounds or more, (We tend to like them big!) that are kept in one of two of our large saltwater tanks, (one of which is quite visible on the wall in the lounge), and prepared to order.

If you haven't had the chance, you must experience our Sunday Brunch Buffet gala, (served from 10:00 a.m. to 2:00 p.m.), an all-you-can-eat experience that has something for everyone!

Slopes also offers state of the art banquet facilities. The wide variety of dining options make it possible to accommodate every catering need from small business meetings requiring high-tech audio-visual service to large extravagant wedding receptions or anything in between...we can accommodate you!

It is our intention for you, the guest, to feel comfortable and dine at the pace you desire. However, it is important to remember that excellent food requires time to prepare. Our culinary staff and executive chef will make every effort to provide you the highest degree of quality in a timely fashion.

We want you, our guest, to have the ultimate experience while dining with us...so sit back, relax, and enjoy!



Dinner Entrées

Kids' Menu



Slopes serves only Certified Angus Beef® brand, the highest quality cut of beef available. Certified Angus Beef® product is aged to perfection and served according to your specifications.

All meals come with fries and a soda and a scoop of homemade vanilla ice cream. **\$4.99**

4-oz. Certified Angus Beef® Hamburger

4 oz. of Pasta with Meatball

Chicken Tenders

2 oz. Hot Dog

Side Dishes

Garlic Toast

\$1.99

Steamed Broccoli

\$1.99

Sautéed Onions

\$1.99

Wild Rice

\$1.99

Gravy

\$.99

Sautéed Mushrooms

\$1.99

Beverages

Coffee \$1.50

Soda \$1.75

Bottled Water

Tea \$1.50

(Bottomless glass)

Achapani \$1.25

Cappuccino \$2.99

Hot

(Northern Maine Pure Spring Water)

Espresso \$2.50

Chocolate \$1.50

Dasani \$1.50

Slopes Homemade Soda

Creamy Root Beer \$2.25

Sparkling Strawberry \$2.25

Starbucks

Coffee or Tea \$2.09

Frappachino \$3.99

Dinner Entrées

Pasta Dishes

Fettuccini Alfredo

Our classic creamy Alfredo sauce tossed with fettuccini pasta.

\$9.99

Spaghetti Bolognese

Spaghetti pan tossed with our rich meat sauce, made with a spicy sausage, fresh tomato, onion, red wine and cream.

\$9.99

Linguine Marinara

A traditional red sauce made with fresh herbs and tomato tossed with linguine pasta.

\$9.99

Capalini Pomodoro

Angel hair tossed with tomato, basil, balsamic, and olive oil.

\$9.99

Tortellini Francese

Fresh tortellini stuffed with three cheeses, tossed with lemon herb butter sauce, cream, oregano, basil, and thyme.

\$10.99

Sicilian Shrimp Scampi

Five jumbo shrimp sautéed in garlic and olive oil. Seasoned in thyme, basil, and oregano served over angel hair pasta.

\$13.99

Black Tar Tortellini

Cheese stuffed tortellini with sautéed mushrooms and greek olives, finished in a balsamic and herb reduction and topped with Italian cheese.

\$14.99

Seafood Scampi

Fresh haddock with shrimp and scallops sautéed in a wine and herb sauce and finished with romano cheese and scallions, served over linguine.

\$14.99

Add Chicken or Shrimp to any Pasta Dish for **\$3.00**

Chicken Dishes

Smothered Chicken

Chicken breast sautéed with green peppers, onions and mushrooms, topped with an Italian cheese blend.

\$11.99

Southwest Style Chicken

Sautéed chicken breast coated with our homemade Barbeque sauce, topped with ham and melted Monterey Jack and cheddar cheese.

\$12.99

Chicken Marsala

Tender chicken breast sautéed in a sweet marsala wine sauce served over linguine pasta.

\$11.99

Chicken Parmesan

Tender chicken breast sautéed in butter and topped with marinara served over linguine pasta.

\$11.99

Dinner Entrées

Veal Dishes

Veal Parmesan

A filet of tender veal sautéed, then baked with a rich tomato sauce, and topped with a mixture of Monterey Jack and cheddar cheese.

\$13.99

Veal Marsala

A generous portion of veal dusted, sautéed in butter and topped with a rich Marsala sauce.

\$13.99

Seafood Dishes

Fried Haddock

A generous portion of fresh Haddock breaded in our clam fry breading and fried to a golden brown.

\$10.99

Stuffed Haddock

An eight ounce portion of fresh Haddock stuffed with a crabmeat stuffing, baked, and topped with garlic butter.

\$12.99

Grilled Salmon

A large fillet of Atlantic coast salmon seasoned, grilled to order, and served with your choice of side.

\$12.99

Shrimp

Six jumbo shrimp seasoned and broiled, or breaded in our own Clam Fry and fried.

\$12.99

Vegetarian Dishes

Veggie Burger

A savory blend of portabella mushrooms and soy make this patty a vegetarian's delight.

\$9.99

Vegetarian Stirfry

A combination of red and green peppers, mushrooms and broccoli served over wild rice.

\$10.99

Pork Dishes

Ribs

Seasoned pork rib that are slow-roasted and topped with our own barbeque sauce. Available in half or full orders.

\$13.99 / \$18.99

Bone-In Pork Chop

Twelve ounce pork chop grilled to perfection topped with a homemade cream sauce.

\$17.99

Dinner Entrées

Salad

Taco Salad

Salad greens topped with a spicy beef or spicy chicken, layered with jalapenos, black olives, green onions, tomato, with a side of sour cream and salsa.

\$8.99

Chicken Caesar Salad

A salad lover's classic, grilled chicken breast, romaine lettuce, parmesan cheese, seasoned croutons, and a creamy Caesar dressing.

\$7.99

Beef Dishes

The following entrées are available with your choice of Maine potato, including baked, fries, garlic mashed, twice baked or pasta; salad and homemade rolls.



Slopes serves only Certified Angus Beef® brand, the highest quality cut of beef available. Certified Angus Beef® product is aged to perfection and served according to your specifications.

Peppered Steak

Our eight ounce Certified Angus Beef filet mignon seasoned with black and red peppers, grilled to order, and topped with a homemade cream sauce.

\$23.99

Slopes Burgers

An eight ounce patty of Certified Angus Beef ground chuck seasoned and grilled to order, placed on a Kaiser Roll.

\$9.99

Double Diamond

Our eight ounce Certified Angus Beef filet mignon (the most tender of our steaks) grilled to order.

\$22.99

Aspen

A twelve ounce Certified Angus Beef "Ribeye" cut thick with a wonderful marble grade, grilled to order.

\$19.99

Lake Placid

Our twelve ounce Certified Angus Beef New York sirloin aged to the highest standards, and grilled to order.

\$17.99

T-Bone Steak

An 18 ounce Certified Angus Beef prime steak grilled to order.

\$26.99

Slopes Flat Iron

A ten ounce Certified Angus Beef cut steak. Has more flavor than the sirloin and is as tender as a filet mignon.

\$17.99

Sirloin Tips

A generous portion of Certified Angus Beef sirloin tips, topped with our house sauce.

\$12.99



Slopes uses only the finest Maine potatoes for our menu items.

Not only do we feel a strong commitment to support our growers and our local economy, we are dedicated to serving only the very finest quality food. That means Maine potatoes! Our growers, and our customers, know that a Maine potato truly has a superior taste due to soil attributes found only in Maine. The main difference is flavor, found only at Slopes!