

BREAKFAST AT 157 CAFÉ

SERVED DAILY FROM 7:00AM TO 11:00AM

Quick Service Breakfast Bar	9
Locally Made Granolas, Yogurt, Fresh Whole And Cut Fruit, Bagels And Toast, Chefs Selection Of A Hot Daily Entrée. Juice And Coffee Included.	
___ Granola And Yogurt	8
Served With Fresh Fruit.	
Three Egg Omelet	9
Choice Of Three Items: Sausage, Bacon, Canadian Ham, Smoked Ham, Onions, Peppers, Tomatoes, Mushrooms, Or Baby Spinach.	
Choice of Swiss, Provolone, American Or Cheddar Cheese. Served With Choice Of Toast.	
Breakfast Wrap	9
Ask Your Server For Todays Preparation.	
157 Steak 'N' Eggs	12
Grilled Marinated Flank Steak With Two Eggs, Any Style, Home Style Potatoes, & Toast.	
Eastland Park Pancakes	9
Three Jumbo Pancakes With Your Choice Of Maine Blueberries, Fresh Strawberries, Pineapple Or Chocolate Chips. Served With Maple Syrup & Butter.	
Grilled French Toast Of The Day	10
Served With Maple Syrup & Butter.	
Corned Beef Hash	11
Our Own Corn Beef Served With Two Eggs Any Style & Choice Of Toast.	
Biscuits And Gravy	10
Country Sausage In A White Gravy Over Home Made Biscuits.	
Steel Cut Irish Oatmeal	8
Offered With Brown Sugar, Butter & Maple Syrup.	
Eggs Benedict	12
Two Poached Eggs, Canadian Ham Or Corn Beef Hash, Hollandaise Sauce On Grilled English Muffin With Home Style Potatoes.	
Two Eggs Any Style	9
Served With Home Style Potatoes, Choice Of Breakfast Meat & Toast.	
Maine Coast Benedict	16
Two Poached Eggs, Fresh Lobster Meat, Bernaise Sauce On A Grilled English Muffin With Home Style Fries.	

SIDES

Grilled Bagel: Plain,	4	Bacon, Sausage Patties,	3
Sesame, Onion, Ra sin		Canadian Bacon Or	
Or Blueberry		Ham	
Turkey Or Pork Sausage	3	Corned Beef Hash	4
Links		One Egg, Any Style	3
Marble Rye, White, Wheat ..	2	Home Style Potatoes	3
Toast Or English		Fresh Fruit Cup	3
Muffin		Yogurt	3
Cold Cereal	3		

Oatmeal Cup

3

Please note that a 20% gratuity will be added for parties of 6 or more.

The Deli Selection

157 Burger

Half-Pound Ground Black Angus Sirloin Cooked To Your Liking. Served With Lettuce, Tomato, Red Onion & Your Choice Of Cheese On A Grilled Bulky Roll.

10

Bleu Cheese Burger

8oz Ground Sirloin Stuffed With Gorgonzola Cheese & Char-Grilled On A Toasted Bulky Roll.

11

Cuban Pork Sandwich

Spicy Grilled Pulled Pork With Smoked Ham And Swiss, Served On A Grilled Bulky Roll.

12

The Eastland Club Sandwich

The Great Classic Layered With Smoked Bacon, Lettuce, Tomato & Mayonnaise. Your Choice Of Grilled Steak, Chicken, Roast Turkey Or Smoked Ham. Choice Of Bread.

10

Maine Lobster Roll

Fresh Meat, Tossed In Mayonnaise & Lemon Juice. Served In A Grilled Buttered New England Roll.

15

The Reuben

A Long-Time Favorite Made With Our Own Corned Beef, Sauerkraut, Swiss Cheese & Lots Of Thousand Islands Dressing. Served On Marble Rye.

9

Grilled Mango Chicken Sandwich

Habenero Mango Salsa With Toasted Almonds. Served On A Bulky Roll.

11

Pan-Seared Haddock

Fresh Local Haddock Encrusted In Japanese Bread Crumbs With Lettuce, Tomato And Tartar Sauce On A Bulky Roll.

10

Grilled Steak Sandwich

Served Open Faced With Grilled Peppers And Onions On Top Of Grilled Focaccia Bread.

12

Create Your Own Wrap

Choose Grilled Steak, Grilled Chicken, Smoked Ham Or Roast Turkey. All Served With Lettuce, Tomato, Onion, Roasted Red Peppers, Mayonnaise & Choice Of Cheese. Wrap Choices Are Sun Dried Tomato, Garlic & Spinach.

11

All Deli Selections Are Served With Maine Made Pickles, Choice of Sweet Fries Or Traditional Fries

Appetizers

Pan Fried Maine Lobster Cakes

Served With A Mustard Wine Sauce.

12

Jumbo Shrimp Cocktail

Served with spicy cocktail sauce fresh lemon on a bed of greens.

14

Jumbo Scallops And Bacon

Wrapped In Cider Cured Bacon, Served With A Jalapeño Honey Mustard.

13

Artisan Cheese Plate

Served With Crusty French Bread, Seasonal Fruits & Whole Grain Mustard.

12

Grilled Jumbo Shrimp

Jumbo Gulf Shrimp Served On A Seaweed Salad With A Sesame Soy Dressing.

14

Traditional Wings

Your Choice Of Teriyaki, Mild Or Blazing. Served With A Baked Bleu Cheese Sauce.

10

Jumbo Lump Crab & Artichoke Fondue

Baked & Served With Soft Garlic Bread Sticks.

14

Maine Fried Clams

Local Whole-Belly Clams Fried Golden.

14

Maine Crab-Stuffed Mushrooms

Fresh Crab And Goat Cheese Seasoned With Fresh Herbs.

12

Onion Rings

Hand Cut & Lightly Battered, Then Fried Until Golden.

7

Quesadilla

Choice Of Grilled Steak, Chicken, Shrimp Or Vegetarian. Stuffed With Tomato, Caramelized Onions And Pepper Jack Cheese. Served With Guacamole, Salsa And Sour Cream.

11

Grilled Flat Bread Pizza Of The Day

Ask Your Server About Today's Preparation.

12

Starters

Soups

Maine Clam Chowder

A New England Favorite Made With The Finest Ingredients.

5/Cup 7/Bowl

Soup Of The Day

Ask Your Server About Today's Preparation.

4/Cup 6/Bowl

Salads

Mixed Green Salad

Tossed With Garden Vegetables, Croutons & Finished With A Lemon Shallot Vinaigrette.

8

Antipasto Salad

Sliced Italian Meats, Fresh Mozzarella, Olives And Vegetables Served On A Bed Of Greens & Finished In A Vinaigrette.

14

Grilled Steak Salad

Marinated Flank Steak Over Wild Greens With A Feta Cheese, Served On A Bed Of Greens & Finished With A Classic Vinaigrette. Also Available With Chicken Or Shrimp.

12

Tomato & Mozzarella Salad

Sliced Tomatoes, Fresh Mozzarella & Roasted Garlic. Finished With A Balsamic Basil Vinaigrette.

9

Yellow Fin Tuna Salad

6oz Center Cut Filet, Seared Medium Rare Over Mixed Greens. Finished With A Ginger Sesame Dressing.

15

Caesar Salad

Everyone's Favorite In A Rich Creamy Dressing. Topped With Croutons, Grated Parmesan Cheese & Anchovies. Also Available With Steak, Chicken, Or Shrimp, Just Add \$6.00.

9

Fresh Maine Lobster Salad

Light Mayo, Fresh Lemon Served Over Wild Greens With Tomato And Cucumbers. Served With A Lemon Shallot Vinaigrette On The Side.

18

The Eastland Cobb Salad

Mixed Garden Greens With Smoked Ham, Turkey, Smoked Bacon, Hard Boiled Egg, Avocado, Tomatoes & Bleu Cheese Crumble. Finished With A Classic Vinaigrette.

14

Please note that 20% gratuity will be added for parties of 6 or more.

157 Dinner

Served From 5:00pm to 10:00pm

All Entree's Are Served With The Chefs Starch Of The Day & Local Seasonal Vegetables

New York Sirloin

Hand Cut 14oz All Natural Beef, Served With A Shiitake Mushroom Sauté.

26

Rib Eye Steak

All Natural Prime Rib, Cut 16oz, Grilled To Your Liking & Finished With a Garlic Au Jus.

24

Rack Of Lamb

Frenched Cut Rack Of New Zealand Lamb Pan Roasted & Finished With Its Own Au Jus.

26

French Cut Pork Chops

Two 6oz Petite Chops Grilled Pink To The Center & Topped With A Chipotle Barbecue Sauce.

18

Crispy Long Island Duck Breast

Pan Seared Medium Rare & Topped With A Mandarin Orange Cognac Glaze.

20

Chicken And Artichokes

Seared Breast Of Chicken Tossed With Artichokes In A Lime Butter Sauce.

18

Pasta Of The Day

Ask Your Server About Today's Preparation.

Market

Boiled Maine Lobster

1 1/2 Pound Hard Shell Lobster Served "Lazy Man's" With Fresh Drawn Butter.

Market

Shrimp Scampi

Jumbo Shrimp Sautéed With Garlic And Fresh Lemon, Garnished With Roasted Peppers, Artichokes And Served Over Linguini.

21

Catch Of The Day

The Finest Local Seafoods Available Simply Prepared.

Market

Side Salads

We Will Gladly Prepare You A Demi Caesar Or Our House Salad To Accompany Your Dinner.

4

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