

Appetizers

Stuffed Tomatoes <i>Stuffed with green olive Tapenade</i>	\$6
Smoked Tout <i>Rainbow Trout smoked with our own apple wood and served with a lemon dill aioli</i>	\$8
Shrimp Cocktail <i>Crisp jumbo shrimp served with fresh greens, homemade cocktail sauce and lemon</i>	\$9
Lobster Ravioli <i>Served in a sweet basil cream sauce</i>	\$9

Soups

Soup du Jour <i>The Chef's whim. Please ask your wait staff for today's selection</i>	\$4
French Onion Gratinée <i>Served in the crock, topped with croutons and provolone, baked until golden brown</i>	\$5

Salads

Salad de Maison <i>Field greens topped with blue cheese, candied walnuts, dried cranberries and apples. Drizzled with Raspberry vinaigrette</i>	\$5
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Signature Dishes

<p>✓ Brandied Apple Chicken <i>Chicken Breast sautéed with apples, deglazed with brandy and finished with a sweet scented cider sauce Suggested wine: Pinot Grigio</i></p> <p>Chicken Veronique <i>Prepared with heavy cream and seedless grapes Suggested wine: Chardonnay</i></p> <p>Duckling L' Orange <i>Partially boned duckling roasted until the skin is crisp and golden and the meat moist and tender. Served with a Grand Marnier sauce Suggested wine: Cabernet</i></p> <p>Pork Tenderloin <i>Pan seared and finished in the oven topped with a sun-dried cherry glaze Suggested wine: Merlot</i></p> <p>Veal Oscar <i>Tender veal topped with asparagus, crab legs and Hollandaise Suggested wine: Chardonnay or Bordeaux</i></p> <p>Rack of Lamb <i>Full rack of lamb grilled medium rare to medium with Tuscan spices, served with a pineapple mint chutney Suggested wine: Syrah or Cabernet</i></p> <p>Sirloin Tips <i>Marinated and grilled to your liking Suggested wine: Merlot</i></p>	<p>\$22</p> <p>\$22</p> <p>\$28</p> <p>\$24</p> <p>\$28</p> <p>\$28</p> <p>\$32</p> <p>\$24</p>	<p>Filet Mignon <i>Grilled to your liking, with béarnaise upon request Suggested wine: Cabernet</i></p> <p>Rainbow Trout <i>Topped with poached apples and a spiced cider sauce Suggested Wine: Gewurztraminer</i></p> <p>Baked Stuffed Haddock <i>A New England Tradition, stuffed with crab meat Suggested wine: Sauvignon Blanc</i></p> <p>Fruit De Mer <i>Fresh seafood medley sautéed with garlic shallots, pimento and parsley served over lemon fettuccini Suggested wine: Pinot Grigio</i></p> <p>English Pea and Asparagus Cavatappi <i>Prepared with shaved parmesan, asparagus & vegetable stock Suggested wine: Prosecco</i></p> <p>CHOCOLATE MOUSSE</p> <p>NEW YORK STYLE CHEESE CAKE</p> <p>CARROT CAKE</p> <p>CRÈME BRULEE</p>	<p>\$28</p> <p>\$24</p> <p>\$24</p> <p>\$24</p> <p>\$22</p> <p>\$22</p> <p>\$3</p> <p>\$4</p> <p>\$4</p> <p>\$5</p>
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Desserts

✓As featured in "Bon Appétit & Ford Times"

On parties of six or more persons, the house will add a 20% gratuity for your waitperson.

- All entrees included your choice of soup or salad
- Guests with a package which includes dinner have their choice of soup, salad, entrée, desert & coffee

Inn Host	Chef de cuisine	Chef de partie
Miss Robin Woods	Joseph Woods	Ian Smith