

The Frenchtown Inn

Soups

New England Seafood Chowder

With Shrimp and Crab \$9

Soup du Jour \$8

Salads

House Salad

Spring Mix Lettuce tossed with Dijon Champagne and Green Peppercorn Vinaigrette over Sliced Cucumbers and Grape Tomatoes \$9.95

Caesar Salad

with Anchovies, Seasoned Croutons and Parmigiano Reggiano Cheese \$10.95

Spinach Salad

Baby Spinach, Romaine Lettuce and Crispy Pecans tossed in Port Wine Vinaigrette garnished with Crumbled Blue Cheese \$12.95

Goat Cheese Salad

Spring Mix Lettuce topped with Domestic Crumbled Goat Cheese, Roasted Garlic and Smoked Bacon served with Walnut Balsamic Vinaigrette and Apple Beignettes \$12.95

Appetizers

Sliced Smoked Salmon

with Scallion Cream Cheese on Toasted Rye Bread topped with Cucumbers, and Red Onions finished with Holland View Farm Microgreens and Lemon Zest \$13.95

Lobster Spring Roll

Lobster Meat, Braised Napa Cabbage, Vegetable Juliennes, Garlic and Sesame Oil in a Spring Roll Wrapper served with Spicy Thai Dipping Sauce \$11.95

Cured Meat and Cheese Plate

Assortment of Domestic and Imported Cheese served with Prosciutto, Salami, Calamati Olives and Crackers

Cheeses:

Gorgonzola Dolce, Wisconsin

Boschetto Al Tartufo, Italy

Manchego, Spain

Fresh Mozzarella \$14.95

Jumbo Lump Crab Appetizer

mixed with Lime Infused Olive Oil, Coconut Balsamic, and Dill accompanied by Two Chilled Shrimp and topped with Holland View Farms Microgreens \$15.95

Charcuterie Plate

Country Pate and Game Liver Mousse with Toasted Croustades, Choucroute,, Gherkins, Onion Chutney, Cumberland Sauce, and Whole Grain Mustard \$12.95

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Entrées

Pan Seared Yellowfin Tuna

served 'Rare' over Sautéed Bok Choy, Scallion 'Sushi' Rice drizzled with Citrus Ginger Soy topped with Crispy Wontons \$26

Seafood Medley

6 oz. Canadian Lobster Tail, Jumbo Crab and Cochles, over Chive Potato Dumplings with a Peas and Fennel in a Saffron Tomato Broth \$29

Pan Seared Corvina

over a Sauté of Zucchini and Yellow Squash Ribbons and Crimini Mushrooms finished with Truffle Oil and Balsamic Reduction, topped with Holland View Farms Microgreens \$28

Grilled North Atlantic Salmon

Over Wild Mushroom Farro, Calvados Cream Sauce topped with Caramelized Apple Chutney \$26

Frenchtown Inn's Crab Cake

over a Salad of Arugula, Artichoke Hearts, Calamati Olives and Red Pepper Juliennes topped with Sauce Remoulade and garnished with Spicy Mayonnaise \$22

Grilled 10oz Black Angus Sirloin

over Roasted Baby Golden Potatoes with Beurre Noisette Haricot Verts finished with Red Wine Au Jus topped with Sunflower Micro Greens \$29

8oz Grilled Black Angus Filet of Beef

served with Haricot Verts and Garlic Whipped Potatoes finished with Red Wine Au Jus \$36

Grilled Mixed Game Plate

One Bone Rack of Wild Boar, New Zealand Venison and Duck Armagnac Sausage over Winter Squash and Apple Compote finished with a Lingonberry Red Wine Au Jus \$32

Roast Breast of Magret Duck and Quail filled with Duck Armagnac

Sausage Stuffing

over a blend of Air Dried Cherries, Brown and Wild Rice finished with Red Wine Au Jus \$29

Grilled Black Angus Hanger Steak

over Garlic Whipped Potatoes and Sizzled Onions finished with Red Wine Au Jus \$24