

# Grill Room Additions

## (Offered only on Bar Side)

### **Crispy Fried Calamari \$11.95**

*served with Marinara Sauce*

### **Goat Cheese and Arugula Flatbread \$15.95**

*With Extra Virgin Olive Oil, Garlic, Soppressata, drizzled with a Honey Balsamic Reduction*

### **Chicken, Basil Pesto Flatbread \$15.95**

*With Mozzarella Cheese and Olive Tapenade*

### **Beer Battered Cod Fish n' Chips \$18.95**

*served with French Fries, Malt Vinegar and Sauce Remoulade*

### **Frenchtown Inn's Signature BBQ**

#### **Baby Back Ribs \$22.95**

*served with Onion Rings and Vegetables*

#### **Fish Tacos \$19.95**

*with Caribbean Jerk Spice topped with Lettuce, Tomato, Onion, Garlic Chili Aioli and Sour Cream*

#### **Traditional Bolognese \$18.95**

*House made Beef Red Sauce tossed with Pappardelle Pasta*

#### **Homemade Chicken Pot Pie \$19.95**

*Chicken, Peas, Carrots, Celery, and Onions topped with Puff Pastry*

#### **Grilled 8oz Hamburger \$13.95 (not offered on Saturday evenings)**

*Black Angus Beef served with Lettuce, Tomato, and Onion on a Toasted Roll with French Fries*

**Optional: Bacon \$3 / Swiss Cheese \$.95 / Cheddar Cheese \$.95 / Blue Cheese \$1.25**

#### **Chicken Penne \$18.95 (not offered on Saturday evenings)**

*Penne Pasta tossed with Chicken, Sundried Tomatoes, Wild Mushrooms, Spinach, Garlic, Pecorino Romano, and Shallots finished with White Wine Cream Sauce*

# Dinner Menu

## Below offered in All Rooms

### 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* \$14.95

#### **Jumbo Lump Crab Appetizer**

*mixed with Lime Infused Olive Oil,  
Coconut Balsamic, and Dill  
accompanied by 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

## 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*