

Dinner Menu Below offered in All Rooms

Soups

Manhattan Seafood Chowder \$9

Soup Du Jour \$9

Salads

House Salad

*Spring Mix Lettuce tossed with Dijon
Champagne and Green Peppercorn
Vinaigrette with Roasted Red Pepper, Swiss
Cheese and Black Olives drizzled with
Raspberry Balsamic \$9.95*

Caesar Salad

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

Spinach Salad

*Locally Grown Spinach and
Candied 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

Steak Tartare

*with Grilled Scallion, Truffle Oil, and
Mustard served with a Horseradish Sour
Cream and Fennel Puree accompanied by
Grilled Toast Points \$15.95*

King and Jumbo Lump Crab Appetizer

*tossed in a Salad of Kale, Grape Tomatoes,
Cucumbers with a Lime Vinaigrette
accompanied by Sweet Potato and Date
Crema \$15.95*

Smoked Salmon Terrine

*House smoked Salmon fresh herb capers and
Red Onions served with Apple and
Cranberry Chutney with Rye Bread \$13.95*

Duck Egg Roll

*Roasted Duck, Leeks, Cabbage, Red Onion
Rolled in a House made Egg Roll Wrapper
served with Orange Ginger Duck Sauce and
Spicy Mustard \$13.95*

Tuna Tartare

*Yellowfin Tuna tossed in Sambol Mayo
topped with a cold Poached Egg, Cilantro
Salsa, and Crispy Shallots \$13.95*

The Frenchtown Inn

Entrée

Pan Seared Yellowfin Tuna

*served 'Rare' over Watermelon Radish
Cucumber Salad, Smoked Avocado Purée,
and Polynesian Barbecue Sauce garnished
with Toasted Coconut \$27*

Seafood Medley

*6 oz. Canadian Lobster Tail, Jumbo Crab
and Little Neck Clams over Chive Potato
Dumplings with Peas and Fennel in a
Saffron Tomato Broth \$32*

Pan Seared Corvina

*over Soba Noodles tossed with Pea Shoots
and Soy Sesame with Asian Pear Puree,
Hoison Sauce \$28*

Pan Seared North Atlantic Salmon

*served with Soy Bean Mushroom Ragout,
Potato Leek Sauce \$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 \$23*

Grilled 10oz Black Angus Sirloin

*over Roasted Red Beets and Goat Cheese
served with a Beet and Fresh Herb Demi-
Glace \$29*

8oz Grilled Black Angus Filet of Beef

*served with Asparagus and Roasted
Fresh Herb Fingerling Potatoes finished
with Wild Mushroom Au Jus \$36*

Roast Breast of Magret Duck and Quail filled with Corn Bread and Cranberry Stuffing

*over Prosciutto, Caramelized Onion, and
White Bean Cassoulet and Red Wine
Au Jus \$29*

Roast Rack of Australian Lamb

*over Blue Cheese Risotto and Baby
Vegetables finished with Red Wine
Au Jus \$38*

Grilled Black Angus Hanger Steak

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

The Frenchtown Inn

Grill Room Additions

(Available on Bar Side, Porch, and Sunday)

Crispy Fried Calamari \$11.95

served with Marinara Sauce

Roasted Grape and Goat Cheese Flatbread \$15.95

with Extra Virgin Olive Oil, Toasted Walnuts, Arugula, and Parmigiano Reggiano Cheese drizzled with Chocolate Balsamic Reduction

Chicken and Bacon Ranch Flatbread \$15.95

topped with Onions and Cheddar Cheese

Steak Flatbread \$15.95

With Sautéed Mushrooms, Onions and Peppers with Blue Cheese, Swiss Cheese and Horseradish Sauce

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

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