

Dinner Menu Below offered in All Rooms

Soups

Lobster Bisque \$9

Soup Du Jour \$9

Salads

House Salad

Spring Mix Lettuce tossed with Fresh Blueberries, Toasted Sunflower Seeds, Grilled Local Peaches with Raspberry Verbena Vinaigrette topped with Crispy Parsnips \$9.95

Caesar Salad

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

Spinach Salad

Baby Spinach and Romaine Lettuce 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

Seafood Appetizer

Grilled Shrimp Skewers over a Salad of French Breakfast Radishes, Radish Greens, Local Arugula, Baby Microgreens, Jumbo Lump Crabmeat, and Pina Colada Vinaigrette \$15.95

Smoked Salmon

Served with a Grape & Red Onion Salsa, finished with a Sweet Pea, Cilantro & Goat Cheese Drizzle, served with Rye Toast Points \$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 \$10.95

Parma Prosciutto and Melon Salad

Parma Prosciutto topped with Salad of Cantaloupe, Honeydew and Grilled Watermelon finished with Watermelon Balsamic, Melon Puree and Chilled Sugar Snap Peas \$12.95

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

*of Shrimp, Scallops, Mussels, Clams and
Fennel over Tarragon Gnocchi in a Saffron
Tomato Broth \$28*

Fish of the Day

*over Charred Local Stone Fruit Chutney,
Steamed Spring Onions, Lavender infused
Honey \$29*

Grilled Salmon

*over a warm Charred Scallion and Roasted
Corn Potato Salad, finished with a Bacon
Balsamic Vinaigrette \$26*

Frenchtown Inn's Crab Cake

*over a Salad of Arugula, Artichoke Hearts,
Kalamata Olives and Red Pepper Juliennes
topped with Sauce Remoulade and garnished
Spicy Mayonnaise \$23*

Grilled 8oz Black Angus Sirloin

*served with Garlic Herb Compound Butter
with Hand Cut Pommes Frites \$32*

Oven Roasted Magret Duck Breast

*over a Smoked Gouda and Pine Nut Risotto
with a Juniper Honey Glaze topped with a
Local Red Current Compote \$29*

Local Smoked Bone-in Pork Loin

*over a sauté of Vidalia Onions, Tri-Color
Peppers, Portabella Mushrooms, and
Andouille Sausage finished with a
Red Wine Au jus \$26*

Grilled Black Angus Hanger Steak

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

Oven Roasted Free Range Chicken Breast

*Vegetable Ratatouille of Zucchini, Yellow
Squash, Tomatoes and Garlic drizzled with
Lemon and Rosemary Balsamic \$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

Steak Flatbread \$15.95

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

Curry Chicken Flatbread \$15.95

Curry Spiced Chicken with Red Bell Pepper, Onions, and Tomato topped with Ricotta Cheese and a Honey Greek Yogurt

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

Chicken or Fish Tacos \$19.95

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

Grilled 8oz Hamburger \$14.95 (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