

Grill Room Additions

(Offered only on Bar Side)

Half Dozen Connecticut Blue Point Oysters \$15.95

served on the Half Shell with Mignonette Sauce, a large oyster with a fresh, crisp, firm texture and aftertaste that is sweet with a hint of salinity

Crispy Fried Calamari \$11.95

served with Marinara Sauce

Steak Flatbread \$15.95

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

Oktoberfest Flatbread \$15.95

Beer Braised Bratwurst, Caramelized Onions, Swiss Cheese, and Whole Grain Mustard

Shrimp Scampi Flatbread \$16.95

with Shredded Mozzarella and Pecorino Reggiano with White Wine, Garlic, and Butter 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 Or Chicken Tacos \$19.95

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

Grilled 8oz Hamburger \$14.95

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

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

Puree of Wild Mushroom Soup \$9

Soup Du Jour \$9

Salads

House Salad

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

Bacon and Goat Cheese Salad

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

Appetizers

Shrimp and Grits Appetizer

Pan Seared Shrimp tossed in Chili Lime Butter Sauce over House Smoked Salmon Grits \$15.95

Baked Almond and Herb Crusted Brie

With Mixed Berry Jam Finished with Sliced Figs \$11

Fried Dumplings over Waldorf Salad

Sirloin and Applewood Smoked Bacon Dumplings over salad of Curly Kale, Green Cabbage and House Blue Cheese Dressing topped with Apples, Walnuts, and Prosciutto \$12.95

Pickled Beet Salad

Swiss Chard, Micro Greens, and Pecorino Romano Cheese garnished with a Lavender Honey and Pickled Beet Reduction \$14.95

Smoked Salmon

served with Cucumbers, Red Onions, Crispy Red Radishes, Microgreens, and Crème Fraîche accompanied by Baguette Crisps \$13.95

Entrée

Pan Seared Yellowfin Tuna

served 'Rare' over Root Vegetable Slaw and Wasabi Green Tea Vinaigrette garnished with Sushi Rice Crisp \$27

Pan Seared Scallops

Seafood Pho with Mushrooms, Scallions, Pea Shoots and Thai Rice Noodles \$28

Fish of the Day

Tomato Fennel Ragoût with Olive Tapenade, Basil Oil \$32

Grilled Salmon

with 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 Rémoulade and garnished Spicy Mayonnaise \$23

Grilled 10oz Black Angus Sirloin

served with Roasted Local Fingerling Potatoes, Camelized Onions, and Sautee Wild Mushrooms finished with a Red Wine Ajus \$32

Oven Roasted Magret Duck Breast

Grilled Local Escarole Heart, Pickled Bartlett Pears, Candied Air-Dried Cherries and Lingonberry Yogurt Dressing \$29

Grilled 8oz Black Angus

Filet Mignon

over Garlic Whipped Potatoes, Roasted Tri-Colored Carrots finished with Red Wine Au Jus \$36

Local Smoked Bone-in Pork Loin

Served with Rosemary Roasted Potatoes finished with Madeira Wine Sauce topped with Fig Chutney \$26

Grilled Black Angus Hanger Steak

over Pan Seared Polenta, Jalapeno Pepperoncini Salsa and Seasonal Vegetables \$24

Oven Roasted Free Range

Chicken Breast

Napoleon of Roasted Butternut Squash, Ricotta, Walnuts and Goat Cheese with Sage Pesto \$24