

# Grill Room Additions (Offered only on Bar Side)

## **Chilled Jumbo Shrimp and Connecticut Blue Point Oysters served on the Half Shell \$18**

*served with Cocktail and Mignonette Sauce*

## **Crispy Fried Calamari \$12**

*served with Marinara Sauce*

## **Steak Flatbread \$16**

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

## **Mushroom Flatbread \$16**

*With Shiitake, Portabella, and Cremini Mushrooms  
Topped with Ricotta, Parmesan, and Mozzarella Cheeses  
Finished with Truffle Oil*

## **Shrimp Scampi Flatbread \$16**

*with Shredded Mozzarella and Pecorino Reggiano with White Wine, Garlic,  
and Butter Sauce*

## **Beer Battered Cod Fish n' Chips \$19**

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

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

### **Baby Back Ribs \$22**

*served with French Fries and Vegetables*

### **Fish Or Chicken Tacos \$19**

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

### **Grilled 8oz Hamburger \$14 (Wed. thru Friday, Sunday)**

*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 (Wed. thru Friday, Sunday)**

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

# *The Frenchtown Inn*

## *Dining Room Menu*

### **Dinner Menu Below offered in All Rooms**

#### **Soups**

**Crab Bisque \$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*

##### **Spinach Salad**

*Baby Spinach and Candied Pecans tossed in Port Wine Vinaigrette garnished with Crumbled Blue Cheese \$12*

##### **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 \$13*

##### **Kale Salad**

*Local Curly Kale, Pickled Bartlett Pears, Candied Air-Dried Cherries, Toasted Pumpkin Seeds, and Lingonberry Yogurt Dressing \$11*

#### **Appetizers**

**Asparagus Wrapped in Black Angus Sirloin**  
*with a Teriyaki Marinade over Asian Coleslaw \$13*

**Assorted Cheese and Cured Meat Plate**  
*Humboldt Fog Goat Cheese, Beechers Cheddar, Napolis Smoked Salami and Tartufo Truffle Salami accompanied by Fig Preserve, Apple Compote and Toasted Croustades \$16*

##### **Pickled Beet Salad**

*Swiss Chard, Micro Greens, and Pecorino Romano Cheese garnished with a Lavender Honey and Pickled Beet Reduction \$14*

##### **Smoked Salmon**

*Smoked Salmon, Pickled Fennel, Red Onion with Goat Cheese Sauce on a Grilled Baguette \$14*

##### **Pan Seared Duck Foie Gras**

*over Sweet Potato and Mascarpone with Honey Baked Apples topped with Crispy Shallots finished with a Port Wine Reduction \$16*

##### **Chilled Seared Yellowfin Tuna**

*served Rare over Baby Arugula, Clementine Supremes, with Charred Orange Sauce and Black Sesame Seeds \$16*

## **Entrée**

### **Pan Seared Whitefish**

*Seafood Pho with Mushrooms, Scallions, Pea Shoots and Thai Rice Noodles* **\$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 with Sauce Rémoulade and Spicy Mayonnaise* **\$23**

### **Roast Rack of Australian Lamb**

*over Goat Cheese Risotto finished with Rosemary Au Jus* **\$38**

### **Nordic Fish Stew**

*Shrimp, Clams, and Swordfish cooked in a Creamy Norwegian Stew of Leeks, Rutabaga, Potatoes, and Dill* **\$28**

### **Grilled 10oz Black Angus Sirloin**

*served with Roasted Local Fingerling Potatoes, Caramelized Onions, and Sauté of Wild Mushrooms finished with a Red Wine Au Jus* **\$32**

### **Grilled Hanger Steak Au Poirve**

*over Pan Seared Polenta and Seasonal Vegetables finished with Au Poirve Butter Sauce* **\$25**

### **Pan Seared 8oz Filet Mignon**

*Applewood Smoked Bacon, Onion, and Potato Hash, Butter Glazed Carrots and Mustard Cream Sauce* **\$36**

### **Oven Roasted Free Range**

#### **Chicken Breast**

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

### **Grilled Mixed Game Plate**

*One Bone Rack of Wild Boar, New Zealand Venison, and Rabbit Sausage with a Fingerling Sweet Potato Hash with Red Wine Au Jus* **\$36**