

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

Caesar Salad

with Anchovies, Seasoned Croutons, and Pecorino Romano Cheese \$10

Spinach Salad

Baby Spinach, Romaine Lettuce, 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

Appetizers

Fig and Gorgonzola Plate

With Figs, Almonds, Gorgonzola, Housemade Almond Butter, Microgreens, and Lavender Balsamic Reduction \$12

Assorted Cheese and Cured Meat Plate

Artsian Aged Balsamic & Cipolline Onion Parmesan, Irish Porter Cheddar, Napolis Smoked Salami and Tartufo Truffle Salami accompanied by Mixed Berry Preserve, Apple Compote and Toasted Croustades \$16

Smoked Salmon

With a Caper Cream Cheese filling over a Red Onion, Cucumber, Red Radish and Microgreen Salad \$15

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 Seaweed Salad, Clementine Supremes, with Charred Orange Sauce and Black Sesame Seeds \$16

Cell phone use is prohibited in the Dining Rooms.

20% gratuity will be added to parties of six or more.

7 Bridge Street Frenchtown, NJ 08825 908-996-3300 www.frenchtowninn.com

3.4.18

The Frenchtown Inn

Entrée

Pan Seared Whitefish

*Seafood Pho with Mushrooms, Scallions,
Pea Shoots and Thai Rice Noodles \$32*

Pan Seared Salmon

*Savory Kohlrabi & Sunchoke Bread
Pudding, Salmis Sauce, Salsify \$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 \$24*

Nordic Fish Stew

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

Pan Seared Scallops

*Farro "Risotto" and Pomegranate
Reduction \$28*

Rack of Australian Lamb

*Tricolored Lentil Tabouli, Mint Au Jus
\$38*

Roast Breast of Moulard Duck

*Leek, Wild Mushroom, and Local Carrot
Stir Fry finished with an Orange Demi
Glace \$32*

Grilled 10oz Black Angus Sirloin

*served with Roasted Local Fingerling
Potatoes, Haricot Vertes and
Red Wine Au Jus \$32*

Grilled Hanger Steak Au Poirve

*over Pan Seared Polenta and Seasonal
Vegetables, Au Poirve Butter Sauce
\$26*

Pan Seared 8oz Filet Mignon

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

Pan Seared Roasted Free Range

Chicken Breast

*over White Bean, Carrot, Potato
Cassoulet \$24*