

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

Prosciutto Flatbread \$16

Rosemary Garlic Aioli, Grilled Scallions, Pecorino Romano

Mushroom Flatbread \$16

*Shiitake, Portabella, and Cremini Mushrooms, Ricotta,
Pecorino Romano, and Mozzarella Cheese, Truffle Oil*

Beer Battered Cod Fish n' Chips \$19

French Fries, Malt Vinegar, Sauce Remoulade

Frenchtown Inn's Signature BBQ

Baby Back Ribs \$22

French Fries and Vegetables

Fish Or Chicken Tacos \$19

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

Grilled 8oz Hamburger \$14

Black Angus Beef, Lettuce, Tomato, and Onion on a Toasted Roll

Choice of French Fries or Spring Mix Salad

**Optional: Bacon \$3 / Swiss Cheese \$.95 / Cheddar Cheese \$.95 / Blue
Cheese \$1.25**

Dinner Menu Below offered in All Rooms

Soups

Spring Crab Chowder \$10

Soup Du Jour \$9

Salads

House Salad

Arugula, Artichoke Hearts, Kalamata
Olives, and Red Pepper Juliennes,
Lemon Vinaigrette \$9

Caesar Salad

Anchovies, Seasoned Croutons,
Pecorino Romano \$10

Spinach Salad

Local Spinach, Romaine Lettuce,
Candied Pecans, Port Wine Vinaigrette,
Crumbled Blue Cheese \$12

Bacon and Goat Cheese Salad

Spring Mix Lettuce,
Domestic Crumbled Goat Cheese,
Roasted Garlic, Smoked Bacon, Walnut
Balsamic Vinaigrette, Apple Beignet \$13

Appetizers

Beet Caprese

Roasted Red Beets, Fresh Mozzarella,
Basil, Olive Oil, Balsamic Drizzle \$12

Assorted Cheese and Cured Meat Plate

Artisan Aged Balsamic, & Cipolline
Onion Parmesan, Irish Porter Cheddar,
Gorgonzola, Tartufo Truffle Salami,
Mixed Berry Preserve, Apple Compote,
Toasted Croustades \$16

Smoked Salmon

Pickled Red Onion, Local Red Radish
Salad, Crème Fraiche \$15

Duck Foie Gras Mousse

Maple Rosemary Scone, Red Onion
Chutney \$18

Tuna Tartare

Truffle Vinaigrette, Housemade
Buttermilk Cracker \$13

Prosciutto di Parma Rollatini

Pickled Gala Apple, Baby Arugula,
Pecorino Romano \$13

Entrée

Grilled Whitefish

Pan-Fried Plantains, Mango Papaya Salsa, Coconut Lime Sauce **\$32**

Grilled Salmon

Vegetable Quinoa, Cucumber Coulis, Aged Balsamic **\$29**

Frenchtown Inn's Crab Cake

Sauce Remoulade, Salad of Arugula, Poached Potatoes, Cherry Tomatoes, Olive Oil, Cumberland Sauce **\$24**

Pan Seared Scallops

Farro "Risotto", Mixed Berry Gastrique **\$29**

Pan-Seared Yellowfin Tuna

Cold Salad of Soba Noodles, Carrots, Peas, Scallions, and Radishes, Wasabi Pea Vinaigrette **\$28**

Seafood Pot

Head-On Gulf Shrimp, Littleneck Clams, Mussels, Old Bay® Roasted Potatoes, Slab Bacon, White Wine Garlic Broth **\$29**

Rack of Australian Lamb

Fingerling Sweet Potato, Chick Pea, Date, Cranberry Au Jus **\$38**

Roast Breast of Moulard Duck

Leek, Wild Mushroom, Local Carrot Stir Fry, Orange Demi Glace, Edamame Purée **\$32**

Grilled Black Angus Sirloin

Roasted Local Fingerling Potatoes, Haricot Verts, Red Wine Au Jus **\$29**

Grilled Hanger Steak Au Poivre

Au Poivre Butter Sauce, Truffle Pommes Frites **\$26**

Pan-Seared Black Angus Filet Mignon

Rustic Yukon Mashed Potatoes, Mushroom Duxelles, Crispy Parsnips **\$37**

Oven Roasted Free Range Chicken Breast

Garlic Whipped Potatoes, Local Asparagus, Spinach Cream Sauce **\$24**