

# **Grill Room Additions**

## **(Offered only on Bar Side)**

**Crispy Fried Calamari \$13**  
*served with Marinara Sauce*

**BBQ Chicken Flatbread \$17**  
*Goat Cheese, Scallions*

**Mushroom Flatbread \$17**  
*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 \$23**  
*French Fries and Vegetables*

**Fish Or Chicken Tacos \$19**  
*Caribbean Jerk Spice, Lettuce, Tomato, Onion, Garlic Chili Aioli, and Sour Cream*

**Pesto Chicken Penne \$19 (served Wednesday-Friday, Sunday)**  
*Penne Pasta, Chicken, Sundried Tomatoes, Pesto Cream Sauce*

**Grilled 8oz Hamburger \$14 (served Wednesday-Friday, Sunday)**  
*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**

## **Soups**

**Puree of Wild Mushroom Soup \$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**

*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, English Stilton, 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*

### **Stuffed Shiitake Mushrooms**

*Langostino, Jumbo Lump Crab, Goat Cheese \$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* **\$25**

### **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**

### **Roast Breast of Moulard Duck**

*Ginger Basmati Rice, Wild Mushrooms, Local Red Currants, Raspberry Compote* **\$32**

### **Grilled Black Angus Sirloin**

*Scallions, Whole Grain Mustard, Local Fingerling Potato Salad* **\$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**

*Fava Beans, Artichoke Hearts, Cherry Tomatoes, Red Onions, Garlic, Pecorino Romano, Lemon, White Wine Cream Sauce* **\$26**