

Appetizers

Shrimp Cocktail

Chilled jumbo gulf shrimp, honey sriracha cocktail sauce ...\$12.95

Baked Stuffed Clams Casino

Bacon, pepper and crumb topping ...\$9.95

Lobster Bisque

Maine lobster in a sherry cream broth; a house specialty ...\$9.95

French Onion Soup

Crafted with homemade broths and baked with savory cheeses ...\$6.95

Baked Oysters Rockefeller

Spinach, parmesan & garlic butter, mornay sauce....\$14.95

Inn Between Classics

Tenderloin "Neptune"

Grilled tenderloin medallions topped with lobster, crab, asparagus, béarnaise and beef demi-glaze...\$49.95

Beef Wellington

Tenderloin of beef topped with truffle scented mushroom duxelle and baked in a flaky puff pastry. Served with port wine sauce ...\$42.95

Crispy Roast Duckling

Boneless one half duckling, slow roasted until tender and crisp, served over sage stuffing, side of orange plum sauce ...\$39.95

Seafood Chambertine,

Shrimp, lobster & Scallops, sautéed with mushrooms & green onions, lemon garlic, wine & herb butter sauce, Served in a crispy phyllo shell...\$47.95

Roast Rack of Lamb

Rosemary & garlic crumbs, Tzatziki sauce...\$47.95

Entrees

Roast Prime Rib

*(Friday & Saturdays)... Yorkshire popover, Ajus & Horseradish
sauce \$34.95*

King cut \$36.95 ...Cajun Grilled with cayenne onion crisps \$37.95

Today's pasta

As described by your server. MP

Stuffed Chicken Francaise

Herb battered chicken with boursin cheese, fresh spinach, & hollandaise
sauce...\$34.95

Maine Lobster Plate

Broiled lobster tail with drawn butter, Clams casino & crab stuffed
shrimp..\$49.95

Grilled Filet Mignon

9 oz. House cut tenderloin steak, Wrapped with apple wood smoked bacon,
topped with sautéed mushrooms, whole grain mustard sauce ...\$49.95

Baked Stuffed Shrimp

Butterfly Gulf shrimp, with homemade crab stuffing, baked in lemon butter
and finished with a fine herb sauce ...\$42.95

Chicken Cordon Bleu

Stuffed with Ham & Swiss, Crispy breaded topped with supreme sauce
\$34.95

Fresh Market Seafood,

Described by your server... M.P.

**All entrees served with house potato and fresh vegetables, homemade
breads with honey butter and made to order specialty salad. (Caesar
salad \$3.95 additional)**

Christopher J. Cesta, Certified Executive Chef

James Neuman, Jeremy Patterson, Randall Colman..Sous Chefs