

Appetizers

Shrimp Cocktail

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

Baked Stuffed Clams Casino

Bacon, pepper and crumb topping ...\$10.95

Lobster Bisque

Maine lobster in a sherry cream broth; a house specialty ...\$10.95

French Onion Soup

Crafted with homemade broths and baked with savory cheeses ...\$7.95

Baked Oysters Rockefeller

Spinach, parmesan & garlic butter, mornay sauce....\$15.95

Inn Between Classics

Tenderloin "Neptune"

Grilled tenderloin medallions topped with lobster, crab, asparagus, béarnaise and beef demi-glaze...\$55.95

Beef Wellington

Tenderloin of beef topped with truffle scented mushroom duxelle and baked in a flaky puff pastry. Served with port wine sauce ...\$47.95

Crispy Roast Duckling

Boneless one half duckling, slow roasted until tender and crisp, served over sage stuffing, side of orange plum sauce ...\$43.95

Seafood Chambertine,

Shrimp, lobster & Scallops, sautéed with mushrooms & green onions, lemon garlic, wine & herb butter sauce, Served in a crispy phyllo shell...\$52.95

Roast Rack of Lamb

Rosemary & garlic crumbs, fig jam & Dijon sauce...\$51.95

Entrees

Roast Prime Rib

*(Friday & Saturdays)... Yorkshire popover, Ajus & Horseradish
sauce \$39.95*

King cut \$43.95 ...Cajun Grilled with cayenne onion crisps \$44.95

Stuffed Chicken Francaise

Herb battered chicken with boursin cheese, fresh spinach, & hollandaise
sauce...\$38.95

Maine Lobster Plate

Broiled lobster tail with drawn butter, Clams casino & crab stuffed
shrimp..\$54.95

Grilled Filet Mignon

9 oz. House cut tenderloin steak, Wrapped with apple wood smoked bacon,
topped with sautéed mushrooms, whole grain mustard sauce ...\$54.95

Baked Stuffed Shrimp

Butterfly Gulf shrimp, with homemade crab stuffing, baked in lemon butter
and finished with a fine herb sauce ...\$47.95

Chicken Cordon Bleu

Stuffed with Ham & Swiss, Crispy breaded & topped with supreme sauce
\$38.95

Daily Pasta

Described by your server... M.P.

Fresh Market Seafood,

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**All entrees served with house potato and fresh vegetables, homemade
breads with honey butter and made to order specialty salad**

Christopher J. Cesta, Certified Executive Chef

James Neuman...Sous Chef