

LUCERNE INN DINNER MENU

APPETIZERS

Baked Brie \$16
With Apple and Walnuts

Baked Brie \$16
Tomato, Roasted Garlic & Basil

Baked Stuffed Mushrooms \$15
Spinach, Bacon, and Feta

Chicken Wings (Bone-in or Boneless) \$19
BBQ, Buffalo, Cilantro Lime, Dry rub, Sweet Chili or Plain. (Choice of Fries or Homemade Chips)

Lamb Chops \$18*
Pan Seared with Garlic, Shallots, & Sweet Peppers in a Burgundy Wine Butter

Crab Cakes \$18
With Roasted Garlic Aioli

Eggplant Fries \$12
With Marinara Sauce

Oysters Rockefeller \$18*
Topped with Wilted Spinach and Blistered Hollandaise

Oysters Casino \$18*
Topped with Bacon, Shallots, Garlic & Sweet Pepper Basil Butter

Mozzarella Sticks \$12
Served with Marinara Sauce

Scallops Wrapped in Bacon \$18
With a Sweet Chili Maple Glaze

Shrimp Cocktail \$18*
Large Gulf Shrimp with Cocktail Sauce

Guacamole and Chips \$10 Mac & Cheese \$10

SOUPS

Cup \$6 • Bowl \$9

French Onion Soup
Caramelized Onions in a Rich, Flavorful Broth Served with Croutons and Fontina

Clam Chowder
Our Own Freshly Prepared New England Style Chowder

SALADS

Side \$8 • Dinner \$14

Add Chicken \$7 .. Shrimp \$12 .. Salmon \$14 .. Scallops \$16..Lobster \$20

Caesar Salad
Romaine Tossed with Caesar Dressing and Topped with Parmesan and Croutons

Mediterranean Salad*
Romaine tossed with cucumber, onion, tomato, olives, cranberries, toasted almonds and feta with a Balsamic Vinaigrette

House Salad*
Mesclun Greens with Apples, Grapes, Walnuts, Blue Cheese Crumbles with an Apple Cider Vinaigrette

Roasted Beet Salad*
Mesclun Greens with Roasted Beets, Red Onion, Tomato, Goat Cheese with an Olive Oil Vinaigrette

ENTREES

(Includes Bread Service and Chef's Choice of Starch and Fresh Vegetables)

Chicken \$29*

Apple Sage Chicken: Sautéed with Red Onion, Apples, and a Brown Butter Sage Sauce
Chicken Marsala: Sautéed with Shallots, Garlic, and Shitake Mushrooms in a Marsala Wine Sauce

Roasted Duck Breast \$36*

Pan Roasted Duck Breast with a Lemon, Honey Butter Sauce

Pork Chop \$34*

Caraway and Cumin Crusted Bone-In Pork Chop with an Onion Confit

Rib Eye \$37*

Grilled and Basted with a Roasted Shallot, Gorgonzola Butter

Rack of Lamb \$37*

Roasted with Mustard, Herbs, and Parmesan in a Burgundy Demi Sauce

Filet Mignon \$44*

Grilled 8 oz Filet

Au Poivre +\$3 • Shitake Mushrooms +\$3 • Madeira Wine Sauce +\$3 • Port Demi & Goat Cheese +\$3

Surf & Turf*

8 oz. Filet · Lobster Tail **\$62** • Shrimp **\$58**.
Served with a Side of Béarnaise Sauce & Hot Drawn Butter

Mixed Grill \$38*

Grilled Shrimp, Salmon, and Scallops in a Bacon, Tomato Cream Sauce

Salmon Filet \$36*

Sesame Crusted Filet over Wilted Spinach with a Cinnamon-Chili Cream Sauce

Crab Topped Haddock \$36*

Baked Haddock Topped with Crabmeat in a Parmesan Sherry Cream Sauce

Scallops Mornay \$36*

Poached Scallops with Shallots, Garlic, & Mushrooms in a White Wine Parmesan Cream Sauce

Seafood with Raviolis \$38

Shrimp, Scallops, & Salmon Sautéed in Shallots, Garlic, Fresh Tomato & Olive Oil over Sweet Pea Raviolis

Shrimp & Scallop Alfredo \$36

Sautéed in a Garlic, Scallion, Portabella Mushroom, White Wine Blue Cheese Sauce over Fettucine Pasta

For the Following Entrées, Optional Protein Choices Include:

Chicken \$7 .. Shrimp \$12 .. Salmon \$14.. Scallops \$16..Lobster \$20

Fettuccine Carbonara \$28

Prosciutto, Wild Mushrooms, Broccoli and Sweet Peppers in a Creamy Parmesan Sauce

Squash Ravioli \$26

Served with Curried Coconut Milk and Roasted Sweet Potatoes

Autumn Risotto \$26*

Creamy Risotto Prepared with Coconut Milk & Tossed with Roasted Winter Squash, Portabella Mushrooms, & Broccoli

SANDWICHES & WRAPS

(Served with Choice of 1 Side)

Fresh Mozzarella Sandwich \$14

Tomato, Basil Pesto & Mozzarella Cheese on Ciabatta Bread

Blackened Haddock Wrap \$14

Lettuce, Tomato, Roasted Onions with Horseradish Mayo

Grilled Chicken Sandwich \$16

Lettuce, Tomato, Bacon, Swiss Cheese with Dijon Mayo

Grilled Portabella Wrap \$14

Portabella Mushrooms, Roasted Onions & Sweet Peppers, Lettuce, Tomato, Feta with a Garlic Aioli

Hamburger \$18

8 oz. Burger with choice of three toppings: Bacon, Roasted Portabella, Roasted Sweet Peppers, Grilled Onions, and Cheese (Cheddar or Swiss). Additional Toppings are .75 each

Fried Chicken Sandwich \$18

Pecan & Cornmeal Crusted with Honey-Pecan Butter, Lettuce & Tomato

Grilled Cheese with Caramelized Onions & Tomato \$14

Traditional Corned Beef Reuben \$16

Sauerkraut and Swiss Cheese with Russian Dressing on Grilled Rye Bread

Lobster Roll MKT\$

With Lettuce & Tomato (Traditional, Hot Butter)

QUESADILLAS

Chicken Quesadilla \$14

Peppers, Mushrooms, Onion, and Three Cheese Blend served with Sour Cream & Salsa Side of Guacamole \$4

FRIED SEAFOOD

(Served with Choice of 1 Side)

Fried Haddock \$20

Fried Scallops \$24

Fried Seafood Basket (Haddock, Shrimp, & Scallops) \$36

SIDES

Onion Strings \$5 Sweet Potato Waffle Fries \$5 French Fries \$5 House Made Chips \$5 Coleslaw \$5

Executive Chef Arturo Montes

**Denotes gluten free, not prepared in a gluten free environment. Most entrees can be prepared gluten free*

Note: Consumption of raw or undercooked foods can cause food borne illness