

LUCERNE INN DINNER MENU

APPETIZERS

Baked Brie \$14*

With Mushroom Duxelles, Pine nuts OR
Tomato, Roasted Garlic, and Basil

Grilled Oysters OR Oysters Rockefeller \$18*

Grilled with Garlic and Cilantro-Lime Butter
Rockefeller-with Spinach, Garlic & Blistered Hollandaise

Baked Stuffed Mushrooms \$14

Spinach and Parmesan Bread Stuffing

Scallops Wrapped in Bacon \$17*

Crab Cakes \$18

With Roasted Garlic Aioli

Shrimp Cocktail \$17

Large Gulf Shrimp Served with our Homemade
Cocktail Sauce

Eggplant Fries \$12

Served with Marinara Sauce

Mac & Cheese \$10

Guacamole and Chips \$10

SOUPS

Cup \$6 • Bowl \$9

French Onion Soup

Caramelized Onions in a Rich, Flavorful
Broth Served with Croutons and Fontina
Cheese

Clam Chowder

New England Style Chowder

SALADS

Side \$8 • Dinner \$14

Add Chicken \$8 .. Shrimp \$10 .. Salmon \$15 .. Scallops \$17..Lobster Mkt\$

Caesar Salad

Romaine Tossed with Caesar Dressing and
Topped with Parmesan and Croutons

Wedge Salad*

Roasted Onion, Tomato, Bacon, & Walnuts with Blue
Cheese Dressing

House Salad*

Mesclun Greens with Onion, Orange
Segments, Strawberries, and Pecans with
Honey-Lime Vinaigrette

Caprese Salad*

Arugula, Tomato, Red Onion, and Burrata Cheese
Drizzled with Olive Oil and Balsamic

ENTREES

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

Chicken \$29*

Coq Au Vin: Sautéed with Bacon, Shallots, Garlic, Tomatoes, Pearl Onions & Mushrooms in a Red Wine Sauce

Marsala: Sautéed with Shallots, Garlic, & Shitake Mushrooms in a Marsala Wine Sauce

Almondine: Almond Crusted Chicken with an Amaretto Butter Sauce

Pork Medallions \$29*

Marsala: Sautéed with Shallots, Garlic, and Shitake Mushrooms in a Marsala Cream Sauce

Piccata: Sautéed with Shallots, Garlic, Tomatoes, and Capers in a White Wine Lemon Butter Sauce

Carbonara- Shrimp, Scallop, or Combo \$35

Linguini with Prosciutto, Onions, and Garlic in a White Wine Parmesan Cream Sauce

Fried Haddock \$20

Served with choice of French Fries, Cole Slaw or Add \$3 for House Made Onion Strings

Crab Topped Haddock \$36*

Baked Haddock Topped with Crabmeat in a Lemon Butter Sauce

Grilled Salmon Filet \$36*

Scallion and Spinach Cream Sauce with Crispy Bacon

Sea Scallops a la Nage \$36*

Sautéed with Julienned Vegetables and a Tarragon Cream Sauce

Mixed Grill \$38*

Scallops, Shrimp, and Salmon with a Triple Sec Butter Sauce

Rib Eye \$37*

Grilled Rib Eye Basted with Gorgonzola Butter

Rack of Lamb \$37*

Rosemary, Garlic, Shallots, and Mustard with a Port Demi Sauce

Risotto

Primavera: Spinach, Garlic, Shallots, Mushrooms, and Tomatoes, Simmered in Coconut Milk **\$26**

Scampi: Shrimp, Asparagus, Mushrooms, Garlic, Red Onion, and Olive Oil, Topped with Parmesan **\$34**

Veal Medallions Piccata \$36*

With Shallots, Garlic, and Capers in a Lemon White Wine Butter

Roasted Duck Breast \$36*

Roasted with Orange Raspberry Sauce

Filet Mignon \$43*

Grilled 8 oz Filet

Au Poive +\$3 – Shitake Mushrooms +\$3—Madeira Wine Sauce +\$3

Sandwiches

(Served with choice of French Fries, Cole Slaw or Add \$3 for House Made Onion Strings)

Hamburger \$18

8 oz Burger with Choice of 3 Toppings: Bacon, Roasted Portabella, Roasted Sweet Peppers, Grilled Onions, Cheddar, Swiss, Pepper Jack, or Blue Cheese (add'l toppings \$0.75/each)

Caprese Sandwich \$16 Add Chicken \$4

Tomato, Fresh Basil, Mozzarella Cheese with Basil Pesto on Ciabatta Bread

Traditional Corned Beef Reuben \$16

Sauerkraut and Swiss Cheese with Russian Dressing on Grilled Rye Bread

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