



LUCERNE INN DINNER MENU

Please notify your server of any allergies or dietary restrictions. For additional information, please inquire prior to placing your order.

APPETIZERS

- Baked Stuffed Mushrooms***
Spinach, Parmesan, & Bread Stuffing.....\$16
Crab Stuffed.....\$18
- Cast Iron Brie**.....\$16
Apple & Walnut OR Bruschetta
- Chicken Wings (Bone in or Boneless)....**\$20
BBQ, Buffalo, Cilantro Lime, Dry Rub, Sweet
Chili or Plain. Choice of Fries or Sweet Potato
Fries
- Crab Cakes**.....\$21
With Roasted Garlic Aioli
- Eggplant Fries**.....\$12
Served with Marinara Sauce
- Guacamole and Chips**.....\$10
- Mac and Cheese**.....\$10
- Mozzarella Sticks**.....\$12
Served with Marinara Sauce
- Oysters Casino***\$18
Bacon, Shallots, Garlic, Sweet Pepper, Basil
Butter
- Grilled Oysters***\$18
With Garlic, Cilantro Lime Butter
- Roasted Brussel Sprouts***\$14
Bacon, Onion and Balsamic Glaze
- Scallops Wrapped in Bacon**.....\$20
With a Sweet Chili Maple Glaze
- Shrimp Cocktail***\$21
Large Gulf Shrimp with Cocktail Sauce

SALADS

- Side \$9 • Dinner \$15**
Add: Chicken \$8, Shrimp \$13, Salmon \$16,
Scallops \$25 (Grilled or Blackened)
- Caesar Salad**
Romaine Tossed with Caesar Dressing and
Topped with Parmesan and Croutons
- Chopped Salad*** Mesclun Greens, Apples,
Grapes, Walnuts, Blue Cheese Crumble with
an Apple Cider Vinaigrette
- Spinach Salad***
Baby Spinach, Cucumber, Tomato, Red
Onion, Bacon, Toasted Almonds with a
Creamy Black Pepper Dressing
- Winter Salad*** Mesclun Greens, Roasted
Squash, Cucumber, Tomato, Cranberries,
Toasted Pepitas with a Honey-Lime Dressing

SOUPS

- Cup \$7 • Bowl \$10**
- French Onion Soup**
Caramelized Onions with Croutons and
Fontina Cheese
- Clam Chowder**
New England Style Chowder

SANDWICHES, WRAPS & QUESADILLAS

- Served with choice of French Fries, Cole Slaw or Add
\$3.00 for Onion Tangles. Excludes Quesadillas &
Pizzas. (Gluten free roll or bread available)*
- Hamburger**.....\$19
8 oz. Burger with Lettuce, Tomato, Red
Onion & choice of three toppings: Bacon,
Roasted Portabella, Roasted Sweet Peppers,
Grilled Onions, Cheese (Pepper Jack, Blue
Cheese, Cheddar, or Swiss)
Additional Toppings are .75 each
- Blackened Haddock Wrap**.....\$16
Lettuce, Tomato, Roasted Onions with
Horseradish Mayo
- Caprese Sandwich...\$16 with Chicken...\$24**
Tomato, Fresh Basil, Mozzarella Cheese with
Basil Pesto on Ciabatta Bread
- Fried Chicken Sandwich**.....\$18
Pecan and Cornmeal Crusted with Honey-
Pecan Mustard, Lettuce, & Tomato
- Fried Haddock**.....\$20
- Traditional Corned Beef Reuben**.....\$16
Sauerkraut and Swiss Cheese with Russian
Dressing on Grilled Rye Bread
- Grilled Chicken Caesar Wrap**\$16
Grilled Chicken, Romaine, Parmesan Cheese,
Caesar Dressing
- Grilled Cheese with Caramelized Onions &
Tomato**.....\$10 Choice of Cheese & Bread
- Flatbread Pizza**.....\$14
Pesto, Mozzarella, Roasted Eggplant, Sweet
Peppers & Garlic
- Chicken Quesadilla**.....\$16
Peppers, Mushrooms, Onions and Three
Cheese Blend
- Vegetable Quesadilla**.....\$12
Roasted Peppers, Onions, Mushrooms,
Zucchini, Tomato, Carrots and Three Cheese
Blend

ENTREES

Includes Bread Service & Chef’s Choice of Starch & Fresh Vegetables. Excludes Pasta & Risotto Entrees

Due to the severe fluctuations in beef prices, we will adjust pricing accordingly

Chicken*\$32

Apple Sage: Sauteed with Red Onions & Apples in a Brown Butter Sage Sauce

Lucerne Inn: Bacon, Shallots, Figs, in a Sage, White Wine Sauce

Piccata: Shallots, Garlic, Tomatoes, & Capers in a White Lemon Butter Sauce

Pork Medallions *\$32

Sauteed with Shallots, Garlic, & Shitake Mushrooms in a Marsala Cream Sauce OR

Sauteed with Garlic, Shallots, in a pear Ginger Sauce

Roasted Duck Breast*\$38

Roasted with Raspberry-Orange Sauce

Rack of Lamb*MKT

Pan Roasted with a Garlic, Herb Crust & Red Wine Sauce

Rib Eye*MKT

Grilled Rib Eye Basted with Gorgonzola Butter

Filet Mignon*MKT

Grilled 8 oz Filet

Au Poivre +\$3 • Shitake Mushrooms +\$5

Red Wine Port Demi Sauce +\$3

Seafood Pasta.....\$46

Rigate Pasta with Scallops, Shrimp, Salmon, Shallots & Garlic in a Spinach Parmesan Cream Sauce

Salmon Filet*\$37

Pan Roasted: With a Maple Pecan Sauce

Grilled: with Cajun Honey Butter

Piccata: Shallots, Garlic, Tomatoes, & Capers in a White Lemon Butter Sauce

Crab Topped Haddock*\$39

Baked Haddock Topped with Crabmeat in a Parmesan Sherry Cream Sauce

Shrimp Scampi*\$38

Over Roasted Butternut Squash

Scallops.....\$40

Carbonara: Linguini with Prosciutto, Onions, Garlic in a White Wine Pesto Cream Sauce

Pan Seared*: Tarragon, Pear, Sweet Vermouth Sauce

Ravioli

Squash \$26: Roasted Tomato, Garlic, red Onion, & Leeks Simmered in Coconut Milk

Seafood \$42: Fresh tomato, Garlic, Shallots, Shrimp & Scallops over Cheese Ravioli

Risotto*

Autumn \$28: Winter Squash, Portabella Mushrooms, red Onion & Apples Simmered in Coconut Milk

Scampi \$38: Shrimp, Garlic, Red Onion, Tomato, & Herbs in Olive Oil & Lemon



The Lucerne Inn
Casual Fine Dining
Country Inn Accommodations

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 uncooked foods can cause food borne illness.

Please note for parties of 6 or more, a 22% gratuity will automatically be added to your party’s check.