

LUCERNE INN DINNER MENU

APPETIZERS

Baked Brie \$16
With Apples & Walnuts OR Bruschetta

Oysters Rockefeller* \$18
With Wilted Spinach, Garlic & Blistered Hollandaise

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

Scallops \$20
Wrapped in Bacon OR Broiled in Garlic Lemon Butter*

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

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

Lobster Mac & Cheese MKT \$

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

Lamb Chops* \$19
Pan Seared with Garlic, Shallots & Herbs in a Burgundy Wine Butter Glaze

Crab Cakes \$21
With Roasted Garlic Aioli

Eggplant Fries \$12
With Marinara Sauce

Roasted Brussel Sprouts* \$14
With Bacon, Onion & Balsamic Glaze

SOUPS

Cup \$7 • Bowl \$10

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

Soup du Jour

Clam Chowder
New England Style Chowder

SALADS

Side \$9 • Dinner \$15

Add Chicken \$8 .. Shrimp \$13 .. Salmon \$16 .. Scallops \$25..Lobster \$28

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

Roasted Beet Salad*
Tomato, Cucumber, Goat Cheese & Roasted Beets over Mesclun Greens with an Olive Oil Vinaigrette

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

Spinach Salad*
Baby Spinach, Cucumber, Tomato, Red Onion, Bacon, Toasted Almonds with a Creamy Black Pepper Dressing

ENTREES

*(Includes Bread Service. Entrées include Chef's Choice of Starch and Fresh Vegetables **Excludes Pasta & Risotto Entrées**)*

Chicken* \$32

Apple Sage Chicken: Apples, Sage, Red Onion & Garlic in a White Wine Butter Sauce
Lucerne Chicken: Peppers, Onions, Mushrooms, Tomatoes & Garlic in a Red Wine Sauce

Pork Medallions* \$32

Marsala: Sautéed with Shallots, Garlic, and Shitake Mushrooms in a Marsala Cream Sauce
Coconut Curry: Sautéed with Onions, Chilis & Cilantro in a Coconut Curry Sauce

Rib Eye* \$39
Grilled Rib Eye with a Shitake Demi Sauce

Rack of Lamb* \$41
Rosemary, Garlic, Shallots & Mustard with a Port Demi Sauce

Filet Mignon* \$46
Grilled 8 oz Filet
Au Poivre **+\$3** • Shitake Mushrooms **+\$5** • Red Wine Port Demi Sauce **+\$3**

Pork Chop* \$35
Pan Seared and Basted with Cider, Finished with Honey Mustard

Roasted Duck Breast* \$38
Pan Roasted with a Three-Berry Sauce

Pasta Carbonara \$26

Linguini with Prosciutto, Broccoli, Shallots, Mushrooms & Garlic in a White Wine Parmesan Cream Sauce
(Add Chicken \$8 .. Shrimp \$13 .. Salmon \$16 .. Scallops \$25..Lobster \$28)

Pasta Primavera \$22

Pasta with Assorted Seasonal Vegetables in Garlic & Olive Oil
(Add Chicken \$8 .. Shrimp \$13 .. Salmon \$16 .. Scallops \$25..Lobster \$28)

Sautéed Salmon* \$37

With Red Onion, Garlic, Basil in a Red Wine Butter Cream Sauce **OR** Sesame & Pumpkin Crusted with a Roasted Sweet Pepper Sauce

Crab Topped Haddock* \$39

Baked Haddock Topped with Crabmeat in a Sweet Pepper Sauce

Seared Scallops* \$39

In a White Wine Herb Butter Sauce

Seafood Bouillabaisse \$42

Scallops, Shrimp, Clams, Salmon & Haddock with Fresh Julienned Vegetables in a Saffron Bouillon

Ravioli

Squash: Squash Ravioli Simmered with Roasted Tomato, Garlic, Red Onion, Leeks & Coconut Milk **\$26**

Seafood: Cheese Ravioli Sautéed with Shrimp, Scallops & Haddock **\$42**

Risotto

Autumn: Tossed with Roasted Winter Squash, Cranberries & Portobella Mushrooms **\$28**

Scampi: Shrimp, Asparagus, Mushrooms, Garlic, Red Onion & Olive Oil Topped with Parmesan **\$38**

Lobster MKT \$

1.5 lb. Steamed or Baked with Crabmeat **+\$12**

Fried Haddock \$20

Served with French Fries & Coleslaw

Fried Seafood Basket \$40

Scallops, Shrimp, Haddock

SANDWICHES -- WRAPS -- QUESADILLAS

(Served with Choice of French Fries, Sweet Potato Fries, Onion Tangles or Cole Slaw, **Excludes Quesadillas & Pizzas**)

Hamburger \$19

8 oz. Burger with choice of three toppings: Bacon, Roasted Portabella, Roasted Sweet Peppers, Grilled Onions, & Cheese (Cheddar, Swiss, Pepper Jack, or Blue Cheese). (Addt'l Toppings \$0.75 each)

Grilled Chicken Sandwich \$18

Lettuce, Tomato, Bacon, Swiss Cheese & Dijon Mayo on a Brioche Roll

Traditional Corned Beef Reuben \$16

Sauerkraut and Swiss Cheese with Russian Dressing on Grilled Rye Bread

Chicken Ceasar Wrap \$18

Grilled Chicken, Romaine, Parmesan Cheese, Ceasar Dressing

Fried Chicken Sandwich \$18

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

Chicken Quesadilla \$16

Peppers, Mushrooms, Onions With a Three-Cheese Blend

Veggie Quesadilla \$12

Roasted Peppers, Onions, Mushrooms, Zucchini, Tomato & a Three-Cheese Blend

Flatbread Pizza \$14

Pesto, Fresh Mozzarella, Roasted Eggplant, Sweet Peppers & Garlic

Caprese Sandwich \$16 Add Chicken \$20

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

Presented by 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*

Please Note for Parties of 6 or more, a 20% Gratuity will Automatically be Added to Your Party's Check

*******If Someone in Your Party has an Allergy or Dietary Restriction, Please Inform Your Server and/or Ask for More Information Prior to Ordering*******