



Fall MENU

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS
BEFORE ORDERING.

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
- Lamb Chops*\$20
- Pan Seared with Garlic, Shallots, & Sweet Peppers in a Burgundy Wine Butter*
- Mac and Cheese.....\$10
- Mozzarella Sticks.....\$12
- Served with Marinara Sauce*
- Steamed Mussels*\$21
- In a White Wine Garlic Butter 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*

SOUPS | CUP \$7 • BOWL \$10

- French Onion Soup
- Caramelized Onions with Croutons and Fontina Cheese*
- Clam Chowder
- New England Style Chowder*

SALADS | CUP \$7 • BOWL \$10

*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*

Meschun 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*

Meschun Greens, Roasted Squash, Cucumber, Tomato, Cranberries, Toasted Pepitas with a Honey-Lime Dressing

ENTREES

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

- 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 Chop.....\$34
- Bone-In:*
- Caraway & Cumin Crusted with Onion Confit**
- Scallopini:*
- Pan Roasted with Apple Chutney*
- 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*



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

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*

Pepper Steak.....MKT
12 oz Pepper Crusted New York Strip Steak, Topped with Fresh Sweet Peppers

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*

Seafood Bouillabaisse*\$46
*Scallops, Shrimp, Mussels & Haddock with Julienned
Fresh Vegetables in a Saffron Bouillon*

Seafood Pasta.....\$46
*Rigate Pasta with Scallops, Shrimp, Salmon, Mussels,
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*

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



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*Served with choice of French Fries, Cole Slaw or Add \$3.00 for Onion Tangles.
Excludes Quesadillas & Pizzas. (Gluten free roll or bread available)*

Flatbread Pizza.....\$14

*Pesto, Mozzarella, Roasted Eggplant, Sweet Peppers & Garlic OR
Roasted Street Corn, Sweet Peppers & Cotija Cheese Chicken*

Quesadilla.....\$16

Peppers, Mushrooms, Onions and Three Cheese Blend

Vegetable Quesadilla.....\$12

*Roasted Peppers, Onions, Mushrooms, Zucchini, Tomato, Carrots
and Three Cheese Blend*

Shrimp OR Seafood Tacos.....\$26

White Bean Chicken Chili\$14

Served with Rice, Chopped Onion, & Three Cheese Blend

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.