THE VILLAGE INN AND TAVERN

Belgrade Lakes, MAINE since 1921

Easter, 2015

Soup & Salad

New England Clam Chowder 6

Classic Caesar Salad, House Baked Croutons, Tangy Caesar Dressing 7 Add Blackened Shrimp 6, Scallop Skewer 7 or Grilled Steak 8

Village Salad, Mixed Baby Greens, Cranberries & Candied Pecans, Citrus Vinaigrette 6.5

Spring Fennel & Orange Salad with Avocado & Mint, Fresh Herb Vinaigrette 7

Table Snacks

Country Marinated Olives 3

Rosemary & Chipotle Roasted Nuts 2.5

Flatbread

3 Cheese, Sweet Italian Sausage, Plum Tomato, Peppers & Onions 12

Appetizers

Lobster & Corn Fritters with Tarragon Aioli 9

Village Cheese Board, York Hill Farm Goat Cheese, Maine Smoked Cheddar & Stilton, Fig Compote, Candied Nuts, Assorted Crackers and Fruit 14

Almond Crusted Duck Tenders with Thai Lemongrass Dipping Sauce 9

Maine Lump Crab Cake, Shaved Corn Salad & Cajun Remoulade 9

Wilson Lake Lobster Dip, Artichoke Hearts, Roasted Red Peppers, Secret Cheese Sauce 12

Oysters Rock, Maine Spinney Creek Oysters, Spinach, Bacon, Butter & Breadcrumbs 11

Classic Jumbo Shrimp Cocktail, Spicy Cocktail Sauce 2 ea.

Entrees

Honey Glazed Ham, Pineapple Glaze, Whipped Potatoes & Cinnamon Roasted Carrots 21

The Village Inn's 12 Hour Roast Duck, Whipped Potatoes & Roasted Vegetables, Seasonal Sauce Selection One Half 26, One Quarter 18

Grilled Duck Breast Medallions, Black Cherry Port Sauce, Basil Tossed Wild Rice & Roasted Vegetables 26

Braised Beef Short Ribs, Creamy Parmesan Polenta, Roasted Root Vegetables and Cabernet Pan Sauce 24

Maine Lump Crab Cakes, Shaved Corn Salad & Cajun Remoulade 18

Grilled Rack of Lamb, Rosemary Demi-Glaze, Whipped Potatoes & Minted Spring Peas 27

10 oz. NY Sirloin, House Butter, Whipped Potatoes & Sautéed Garlic Spinach 24 Add Caramelized Leek Demi-Glaze 2, Grilled Shrimp Skewer 4, Grilled Scallop Skewer 6

Roasted Statler Chicken, Garlic Pan Gravy, Whipped Potatoes & Minted Spring Peas 21

The Bistro Burger, 10 oz. Maine Grass Fed Sirloin, Thick Cut Bacon, Smoked Cheddar, Kettle Chips & House Pickles 16

Crispy Pan Fried Haddock Over Scalloped Potato Gratin, Lemon Herb Butter 23

Pan Seared Diver Scallops, Classic Butter Sauce, Wild Mushroom & Spring Pea Risotto 24

Oven Baked Lobster Mac & Cheese, Buttered Breadcrumbs 16.5

*GF Butternut Squash Ravioli, Béchamel Cream Sauce & Aged Parmesan 17

^{*}Consuming Raw or Undercooked Meats, Poultry, Seafood and Shellfish May Increase Your Risk of Food Borne Illness