# Starters



### Salmon & Haddock Chowder

Cup \$6~ Bowl \$8~

#### Artichoke Hearts

Tossed with Olive Oil , Garlic, White Wine, Topped w/ Feta Cheese Broiled till Golden Brown \$7~

# Jumbo Shrimp Martini Cocktail

Zesty Sauce Laced with Russian Vodka \$15~

Soup Du Jour
Cup \$5~ Bowl \$7~

#### Potato Skins

Broiled with Bacon, 3 cheeses Served along side Sour Cream & Chives \$7~

#### Lobster Ravioli

Lobster Stuffed Pasta served w/ Pink Alfredo Sauce \$14~

Crab Cakes 2 Crabmeat Cakes served with Roasted Corn Remoularde Sauce \$15~

# Entrees

#### Roast Duck Montmorency

1/2 Duck Slow Roasted, Then Broiled till Crisp Topped w/Bing Cherry Sauce \$29~

#### Oven Roasted Chicken

Stuffed with Wild Rice & Italian Sausage
Topped with Sour Cream Mushroom Sauce \$26~

#### Pan-seared Salmon

Wild Caught Alaskan Sockeye Served on Black Bean Relish \$28~

# Grilled Vegetable Ravioli

w/Sweet Grape Tomatoes, Capers, Olives, Garlic & Olive Oil \$24~

Baked Stuffed Jumbo Shrimp 5 Large Shrimp with Savory Crab Stuffing \$28~

## Hand Cut Filet Mignon

80z Broiled To Your Liking & topped w/ Herb Butter \$34~

## New York Strip Steak

120z Broiled To Your Liking \$30~

**Veal Picatta** Tender Scaloppinis Sauteed w Lemon, Butter, Wine & Capers \$28~

All Entrees Include Fresh Garden Salad, Warm Bread, Veggie & Choice of Potato or Rice

# Casual Fare

#### Portobello on a Bun

with Brie Cheese, Tomato, Fresh Greens & Sweet Potato Fries \$12~

## Petite Filet Salad

Pan seared Filet on Fresh Greens w/Roasted Red Peppers & Bleu Cheese Vinaigrette \$20~

**Lobster Risotto** Sweet Maine Lobster w/ Creamy Aborio Rice, Mushrooms & Topped w/Panko Crumbs

Served w/ Fresh Vegetable \$25~

Country Club Inn

Six millionaire sportsmen built this private lodge & 9-Hole golf course in the late 1920's. They located it on a 2000' promontory, with massive fireplaces & 180° views of the lake & Mountains. In 1950 twenty guests rooms & the dining room were added & the golf course was turned into an 18-hole public course, still just steps away from the Inn