

Appetizers

Lobster Bisque *

A bowl of our very own recipe, garnished with fresh Maine lobster. \$11

Soup du Jour

Your server will describe our selection of the day. \$5

Twin Seafood Cakes *

Two fried cakes of crab, scallops and shrimp, served with remoulade and crispy julienne sweet potatoes. \$11

Chicken Cappalini

Tender breast stuffed with fresh basil and smoked mozzarella slow roasted and served over a bed fresh Cappalini pasta tossed in a spiced chipotle and sundried tomato marinara sauce. \$7

Asian Duck

Grilled ginger marinated duck served with a stir fry of Bok Choy, red peppers and rice noodles. \$9

Stuffed Endives

Fresh crispy endives stuffed with eggplant caonata served with slices of creamy brie and a light honey vinaigrette. \$6

Shrimp Cocktail *

Five extra large shrimp served chilled with a side of traditional cocktail sauce and lemon. \$12

Smoked Salmon Napoleon

Smoked Atlantic salmon layered with fruity mascarpone and fresh mint served with a citrus vinaigrette. \$8

Salads

Wintergreens Salad

Mixed baby greens tossed with grape tomatoes, poached beets, toasted walnuts and lightly fried julienne sweet potato. \$6

Classic Caesar *

Chopped romaine hearts tossed with garlic herbed croutons, Asiago cheese and a classic Caesar dressing. Served with or without anchovies. \$10

Dressings

House Sweet and Sour, Parmesan Peppercorn, Gorgonzola Blue Cheese, Zesty Ranch, Cranberry Vinaigrette, Classic Caesar, and Balsamic Vinegar and Oil

Our dressings are homemade.

All entrees are served with our freshly baked breads and rolls and appropriate sides and garnishes as described.

Veal Sirloin

A ten ounce sirloin seasoned with fresh rosemary, char-grilled and served over a hearty tomato and fire-roasted red pepper stew. \$24
Cecchi, Chianti Classico, Tuscany (Bin# 175) \$8/\$29

Pan-Seared Scallops

Fresh sea scallops pan-seared in olive oil and served with a roasted corn and avocado salsa and a chili and red pepper coulis. \$23
Firehose Riesling, California (Bin# 261) \$8/\$27

Roast Prime Rib of Beef au Jus *

A Bethel Inn classic served on or off the bone, or an end cut when available. Served traditionally seasoned, with a baked potato. \$32
Columbia Valley Cabernet Sauvignon, Washington State (Bin# 262) \$11/\$36

Maine Lobster *

A one and a quarter pound lobster steamed and served with drawn butter, baked potato and vegetable of the day. MARKET PRICE
Alamos Chardonnay, Argentina (Bin# 263) \$9.25/\$31

Lamb Chops

Native lamb seasoned with fresh thyme, oregano and cracked pepper cooked to your specifications and finished with garlic fingerling potatoes. \$29
Rosenblum Red Zinfandel, California (Bin# 129) \$11.75/\$39

Pan Roasted Duck

Boneless breast of duck with a cranberry and fig stuffing slow roasted and served with a port wine and blood orange reduction. \$23
MacMurray Ranch Pinot Noir, California (Bin# 242) \$9.75/\$32

Beef Tenderloin

A lightly seasoned eight ounce cut, char-grilled and topped with roasted wild mushrooms and a herbed hollandaise. \$24
Clos Du Bois Merlot, California (Bin# 123) \$11/\$36

Pan Roasted Barramundi

A tender fillet of Australian white fish marinated in citrus and lemon grass, topped with poached beets and served over a roasted fennel risotto. \$19
Matua Sauvignon Blanc, Marlborough, New Zealand (Bin# 178) \$9/\$30

Mushroom Manicotti

Fresh ricotta cheese wrapped in pasta sautéed with Portobello and wild mushrooms then baked in your choice of a garlic cream or house marinara sauce. \$16
Don Miguel Gascon Malbec, Argentina (Bin# 268) \$9.75/\$32

Chef's Specials

A variety of traditional and innovative entrée specials are made nightly. Your server will be happy to describe tonight's selection.

Items noted with a () represent a \$5 surcharge that will be added to your bill.*