

Appetizers

Soup du Jour

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

Atlantic Salmon

A thinly-sliced medallion marinated in fresh basil, seared and served atop candied onions with an olive tapenade and Creme Frieche \$10

Braised Short Rib

A sampling of our country short ribs served over smoked portabella mushrooms and pan fried asparagus with crispy pancetta cracklins and a red wine reduction \$9

Mushroom Ravioli

Twin raviolis stuffed with roasted portabella and Fontina cheese served with a chick pea and vegetable ragu and hand grated parmesan \$10

Maine Crab Cakes *

Twin Maine Peekytoe crab cakes served with a spicy caper Aioli and a mango and red pepper salsa \$11

Shrimp Cocktail *

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

Salads

Garden Salad

Spring mix, grape tomatoes, diced cucumbers, vialdia onions, fresh shaved fennel \$6

Poached Beet and Goat Cheese Salad*

With arugula, baby spinach and toasted walnuts \$9

Dressings

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

Our dressings are homemade.

Featured Wines & Signature Drinks

New! The Wine Flight

Enjoy three specially paired 4oz glasses of wine to compliment your salad, appetizer and main courses.

\$15 per person

Featured Cocktail! George's "NEW" Fashioned – A Winter Favorite

Makers Mark, Punt E Mes, Blood Orange juice and Sour Cherry Liqueur \$9.25

Select Wines by the Bottle!

#534 2004 Chateau de Clairefont Margaux \$79

#535 1992 Beringer Private Reserve Cabernet \$119

#536 1985 Charles King V.S. Cabernet \$79

#538 1994 Clos Duval \$69

#540 1990 Chalone Estate Pinot Noir \$99

#542 1993 Beringer Private Reserve Cabernet \$189

Entrees

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

Bone-In Pork Loin

Naturally raised and hand cut, lightly seasoned with a cinnamon dry rub and char-grilled. Served with a cider braised apple slaw and roasted fennel sweet potato \$19

Rabbit Ridge Merlot, California (BIN#144) \$8.25/\$29

Country Short Ribs

Pineland Farms boneless Angus ribs braised slowly in a dark ale and accompanied by roasted sweet potato, butternut squash, wilted spinach and a smoke portabella puree \$25

Don Miguel Gasson Malbec, Argentina (BIN#125) \$11/\$39

Roast Prime Rib *

A Bethel Inn classic! This king of beef is all natural Pineland Farms choice Angus that is slow roasted, lightly seasoned and served with a baked potato and vegetable du jour.

Served on or off the bone or an end cut when available \$34

Clos du Bois Merlot, California (BIN#142) \$12/\$42

Maine Lobster *

A one-and-a-quarter pound Maine lobster steamed and served with drawn butter, baked potato and vegetable du jour MARKET PRICE

Louis Jadot Pouilly Fuisse, France (BIN#246) \$16.75/\$59

Stuffed Lobster *

One and a quarter pound live Maine lobster stuffed with sweet bay scallops and Maine rock crab and served with a creamy lobster sauce, a baked potato and vegetable du jour. MARKET PRICE

Sonoma-Cutrer Chardonnay, California (BIN#203) \$14/\$49

Beef Tenderloin *

A 6 oz. cut of Pineland Farms all natural, grass fed Angus beef. Char-grilled to your desire and finished with a slice of warm English stilton and a red wine sauce \$33

Louis Martini Cabernet Sauvignon, California (BIN#109) \$9.25/\$32

Scallops Gremolata

Hand picked seasonal Diver scallops seared lightly with a lemon and thyme crust and finished with pan roasted sweet potatoes, winter vegetables and a chardonnay poached beet puree \$28

Kendall Jackson Chardonnay, California (BIN#205) \$11/\$39

Roasted Corn Risotto

Authentic Italian risotto cooked in fresh vegetable stock and prepared traditionally with pan roasted corn, wilted baby spinach, toasted walnuts and fresh grated parmesan cheese \$17

Ecco Domani Pinot Grigio, Italy (BIN#231) \$8.25/\$29

Boneless Duck

A generous breast marinated in Maine maple syrup, pan seared and served with a balsamic reduction, toasted orzo and vegetable pilaf \$31

Rosenblum Red Zinfandel, California (BIN#181) \$8.25/\$29

Stuffed Statler Chicken

A skin-on breast stuffed with toasted pine nuts and fresh sage served with a dried cranberry and ginger sauce \$19

Fess Parker Riesling, California (BIN#220) \$9.75/\$34

Chef's Specials

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