

Served Dinner Entrees

Includes Soup du Jour and Basin Harbor Mixed Greens with Balsamic Vinaigrette,
Chef's Selection of Potato or Rice and Seasonal Vegetables
Freshly Baked Rolls, Freshly Brewed Green Mountain Coffee Roaster's Fair Trade Organic Regular
and Decaffeinated Coffee and Harney & Son's Tea, Dessert Selection

(Please choose one)

If offering a choice of two or three entrees, a charge of \$3.00 per person will be added to the prices below.
Does not apply to vegetarian alternative when choosing one entrée.

Olive Oil and Herb Marinated Grilled Breast of Chicken with Tropical Fruit Salsa
Stuffed Breast of Chicken with Fontina and Prosciutto with Balsamic Cider Glaze
Gorgonzola, Pancetta and Fig Stuffed Breast of Chicken with Marsala Sauce
Portobello Mushroom Napoleon with Balsamic Glaze
Thyme Roasted Breast of Chicken with Morel-Madeira Gravy
Tower of Seasonal Vegetables with Herb Mushroom Jus

\$33.75

Roasted Halibut and Sea Scallop with Sorrel Vin Blanc
Orange Cured Fillet of Salmon with Mint Butter Sauce
Grilled Atlantic Salmon with Saffron Aioli
Grilled Breast of Chicken and Pancetta Wrapped Jumbo Shrimp with Roasted Lemon and Thyme Jus

\$35.75

Lobster and Crumb Crusted Fillet of Atlantic Flounder with Lemon Basil Hollandaise
Dijon-Herb Roasted Rack of Lamb with Rosemary Natural Jus
Grilled Filet Mignon with Roasted Shitake Jus and Herb Seared Jumbo Shrimp with Red Pepper Coulis
Grilled Filet Mignon and Panko Crusted Yellow Fin Tuna Steak with Zinfandel Demi Glace
Grilled Filet Mignon and Crabmeat Stuffed Shrimp with Béarnaise Sauce
Grilled Veal Tenderloin Medallion and Maine Lobster Tail with Truffle Hollandaise
(additional \$5.00 per person)

\$39.75

Proper attire may be required for dining in the Main Dining Room

Please add Vermont state tax and service charge.
Consuming raw and undercooked food items may increase your risk of food borne illness.
Prices subject to change without prior notification due to market price fluctuations.