

# DINNER MENU

Many Items can be made Vegan or Gluten Free

*Extra Bread Basket \$1 per person*

## Appetizers

<b>Olive Plate</b>	4
<b>Garlic Tomato Toast</b> <i>Focaccia Bread, Garlic Aioli, Slice Tomatoes, Asiago Cheese</i>	4
<b>House Soup</b> <i>Daily Selection</i>	4 / 7
<b>French Onion Soup</b> <i>Parmesan &amp; Jarlsberg</i>	9
<b>Vermont Cheese Plate</b> <i>Daily Selection</i>	12
<b>Oysters 1/2 shell</b>	9
<b>Oysters Rockefeller</b>	9
<b>Crab Cake Appetizer</b>	13
<b>Escargot</b> <i>Brandied Walnut Pesto Butter, Puff Pastry</i>	11
<b>Thai Grilled Shrimp</b>	9

## Salads

<b>Add Protein of Choice ~</b> Salmon ~ Chicken Breast ~ 3 Shrimp	
<b>Mixed Greens</b> <i>Craisins, Shaved Beets &amp; Carrots, Balsamic or Blue Cheese Dressing</i>	9
<b>Classic Caesar</b> <i>Anchovies upon Request</i>	9
<b>Salad Caprese</b> <i>Fresh Mozzarella, Tomatoes, Basil, Olive Oil &amp; Balsamic Vinegar</i>	9
<b>Greek Salad</b> <i>Tomato, Cucumber, Red Onion, Mixed Peppers, Feta Cheese &amp; Mixed Olives with Red Wine &amp; Herb Vinaigrette &amp; Salad Greens</i>	12
<b>Beet Salad</b> <i>Marinated Beets, Salad Greens, Creamy Goats Cheese, Orange Slices, Scallion &amp; Herb Dressing, &amp; Spiced Walnuts</i>	9
<b>Waldorf Salad</b> <i>Cabbage, Celery, Apples &amp; Fennel, Craisins, Ginger Aioli, Spiced Walnuts</i>	9

## Entrees

<b>Eggplant Parmesan</b> <i>Breaded Eggplant, Sautéed Spinach, Pomodoro Sauce, Goat &amp; Asiago Cheese, Side Salad</i>	18	<b>Pepper-Crusted Filet Mignon (GF)</b> <i>Robie Farm Beef, Chive Butter, Red Wine &amp; Demi-Glaze, Mashed Potatoes &amp; Vegetables</i>	32
<b>Chicken Piccata (GF)</b> <i>Gluten Free Chicken Cutlet, Lemon, Capers, &amp; White Wine Butter Sauce, Mashed Potatoes &amp; Vegetables</i>	22	<b>Seared Sea Scallops (GF)</b> <i>On Risotto with Lemon Thyme Sauce &amp; Vegetables</i>	28
<b>Seafood Broil (GF)</b> <i>Mixed Seafood, Thai Vinaigrette, Jasmine Rice &amp; Vegetables</i>	22	<b>Pauline's Crab Cakes</b> <i>Sautéed Maine Crab Cakes, Orange-Pesto Beurre Blanc, Vegetables</i>	28
<b>Wild Mushroom Risotto (GF)</b> <i>Wild Mushroom Blend, Sauté Vegetables, Asiago &amp; Brie Cheese accented Risotto</i>	22	<b>Potato Crusted Salmon (GF)</b> <i>Roasted Salmon Fillet, with Wasabi Aioli &amp; Grated Potato, Lemon Herb Sauce &amp; Vegetables</i>	26
<b>La Platte Farm Burger</b> <b>Choice of Cheese</b> <i>Brioche Roll, Lettuce &amp; Tomato, Pickles, &amp; Oven Fries ~ Additional toppings ~ 2 each</i>	16	<b>Shrimp Risotto (GF)</b> <i>Shrimp, Garlic, Tomatoes, Scallions &amp; Shrimp Stock, Creamy Risotto &amp; Asiago Cheese</i>	24
<b>Vegan Burger</b> <b>Choice of Cheese</b> <i>Hungry Planet Range Free Burger Mix &amp; House Ingredients, BBQ Sauce, Lettuce, Tomato, Brioche Roll, Pickles &amp; Oven Fries Additional toppings ~ 2 each</i>	16	<b>House Schnitzel</b> <i>Breaded DuBreton Pork Loin, Lemon, Caper &amp; White Wine Butter Sauce, Mashed Potato &amp; Vegetable</i>	22

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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## Entrees

<b>White Bean Spinach Cake (GF)</b> <i>Savory White Beans, Spinach &amp; Rice Cake, Oven Roasted, served with Tomato Basil Sauce, Creamy Chevre Cheese and Sautéed Vegetables</i>	17	<b>Pepper-Crusted Filet Mignon (GF)</b> <i>Robie Farm Beef, Chive Butter, Red Wine &amp; Demi-Glaze, Mashed Potatoes &amp; Vegetables</i>	32
<b>Eggplant Parmesan</b> <i>Breaded Eggplant, Sautéed Spinach, Pomodoro Sauce, Goat &amp; Asiago Cheese, Side Salad</i>	18	<b>Seared Sea Scallops (GF)</b> <i>On Risotto with Lemon Thyme Sauce &amp; Vegetables</i>	28
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<b>La Platte Farm Burger</b> <b>Choice of Cheese</b> <i>Brioche Roll, Lettuce &amp; Tomato, Pickles, Oven Fries &amp; Fry Sauce ~ Additional toppings ~</i>	16 2 each	<b>House Schnitzel</b> <i>Breaded Prime Pork Loin, Lemon, Capers &amp; White Wine Butter Sauce, Mashed Potato &amp; Vegetables</i>	22

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