

# Friends Lake Inn

## Dinner Menu

### STARTERS

<b>Charcuterie &amp; Cheese</b>	<b>25</b>
<i>assortment of cheeses, cured meats, house made crackers, dried fruits, olives, nuts</i>	
<b>Breadbasket</b> vg	<b>10</b>
<i>assorted variety of baked breads, extra virgin olive oil, whipped butter</i>	
<b>Chargrilled Octopus</b>	<b>18</b>
<i>harissa aioli, fresh lemon, croustades</i>	
<b>Hudson Valley Foie Gras</b>	<b>24</b>
<i>pain perdu, charred pineapple, saffron, sauternes</i>	
<b>Kilcoyne Farms Bone Marrow Bread Pudding</b>	<b>15</b>
<i>brioche bread, custard, fresh chives</i>	
<b>Sambuca Mussels</b>	<b>18</b>
<i>stewed tomato lobster cream broth, fresh basil, chargrilled garlic bread</i>	
<b>Housemade Hummus</b> v/gf/df	<b>13</b>
<i>grilled naan bread, assorted olives, extra virgin olive oil</i>	

### MAINS

<b>Kilcoyne Farms Ribeye for Two</b>	<b>150</b>
<i>(45 minutes to prepare, dining room only) served family style w/ truffle mashed potato, chop sauce, seasonal vegetable</i>	
<b>Strawberry Halibut</b> gf	<b>39</b>
<i>saffron rice, seasonal vegetable, toasted almonds, strawberry butter</i>	
<b>Hudson Valley Duck Breast</b> gf/df	<b>42</b>
<i>maple glaze, parsnip puree, sauteed kale, cherry apple mostarda</i>	
<b>Filet Mignon</b> gf	<b>46</b>
<i>mashed potato, seasonal vegetable, zip sauce, fried onion</i>	

### SOUP & SALADS

<i>add chicken +9, salmon +12, grilled octopus +15</i>	
<b>Charred Caesar</b> vg/gf	<b>13</b>
<i>romaine hearts, parmesan cheese, grape tomato, toasted almonds, kalamata olive dressing</i>	
<b>Winter Fig</b> vg/gf	<b>12</b>
<i>bibb lettuce, gorgonzola cheese, dried cherries, red onions, toasted pine nuts, fig-balsamic vinaigrette</i>	
<b>Golden Beet</b> vg/gf	<b>12</b>
<i>toasted pecans, candied peppercorn, Greek yogurt, lemon zest, red grapes, mixed greens</i>	
<b>Truffled Potato Bisque</b> gf	<b>15</b>
<i>black truffle, cream, chicken stock, bacon, chives</i>	
<b>Soup of the Day</b>	<b>10</b>

<b>Lamb Shank</b> gf	<b>32</b>
<i>parmesan polenta, housemade tomato paste, fresh herbs, natural jus, chive sticks</i>	
<b>Roasted Chicken Breast</b> gf	<b>29</b>
<i>seasonal vegetable, mashed potato, mushroom ragout</i>	
<b>Coriander Roasted Carrot Pot Pie</b> vg	<b>28</b>
<i>peas, corn, green beans, potato, root vegetable velouté, puff pastry crust</i>	
<b>Shrimp &amp; Scallop Pan Roast</b>	<b>36</b>
<i>lobster cream, stewed tomato, saffron rice, toasted almonds, chargrilled garlic bread</i>	

v - vegan vg - vegetarian gf - gluten free df - dairy free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses

20% service charge applies for parties of six or more