

❖ FRIENDS LAKE INN TAVERN MENU ❖

STARTERS

CHARCUTERIE BOARD 26

• chef's selection of old world style cured meats, farm fresh cheeses, dried fruits, nuts & assorted artisan crackers

CLASSIC CALAMARI 17

• breaded & fried, tossed with herbs, San Marzano marinara dipping sauce

BISTRO POUTINE 14

• rustic style french fries, veal demi glace, cheddar cheese curds

FLI WINGS 18

• 10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of buffalo, BBQ, or Buffaque sauces)

HOMEMADE HUMMUS 14

• grilled naan, roasted red peppers, cucumbers, extra virgin olive oil, fresh herbs

SOUP & SALAD

FRENCH ONION SOUP 12

• traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses

LOBSTER BISQUE 17

• down-east style with chunks of Maine lobster meat, fresh cream & sherry wine

CLASSIC CAESAR SALAD 8/14

• crisp romaine hearts, shaved parmesan cheese, garlic croutons tossed in a classic caesar dressing

Gf FIELD GREENS 8/14

• mixed greens, heirloom tomatoes, english cucumbers, red onions, meyer lemon-pink peppercorn vinaigrette

Gf PEAR & HONEY 15

• fresh pears & greens, golden raisins, toasted walnuts, crumbled goat cheese, orange & honey vinaigrette

+ GRILLED CHICKEN \$9 ~ GRILLED SALMON \$12
~ BLACKENED SALMON \$13

SANDWICHES

- served with kettle chips & pickle spear

CRISPY BUFFALO CHICKEN 16

• crispy fried chicken breast, buffalo sauce, bibb lettuce, homemade blue cheese dressing, toasted ciabatta bun

SALMON BLT 18

• grilled faroe island salmon, apple wood smoked bacon, bibb lettuce, heirloom tomatoes, citrus aioli, toasted ciabatta bread

VENISON SLIDERS 21

• pan-seared venison medallions, caramelized onions, creamy herb horseradish sauce, toasted brioche buns

BUILD YOUR OWN BURGER 15

• ½ lb. certified angus beef grilled to order, toasted brioche bun, lettuce, tomato, pickle spear (\$2 add-ons: american, swiss, cheddar, provolone, sautéed mushrooms, caramelized onions ~ \$3 add-ons: apple wood smoked bacon, blue cheese crumbles)

Gf SUB FRIES (\$5) OR ONION RINGS (\$7) FOR CHIPS WITH ANY SANDWICH

ENTRÉES

Gf STATLER CHICKEN BREAST 29

• roasted skin-on chicken breast stuffed with boursin cheese, sun-dried tomatoes & fresh basil, rice pilaf, chef's vegetable

Gf FAROE ISLAND SALMON 33

• pan seared salmon fillet, strawberry-chive relish, rice pilaf, chef's vegetable

Gf SMOKED PORK CHOP 35

• grilled bone-in smoked pork chop with rosemary maple mustard glaze, garlic mashed potatoes, chef's vegetable

Gf GRILLED NY SIRLOIN 37

• hand-cut 12 oz. certified prime angus sirloin steak grilled to order, pearl onion & mushroom compote, Madeira sauce, garlic mashed potatoes, chef's vegetable

~ 20% gratuity will be added to all parties of 6 or more & any unclosed tabs~

~please inform your server of any allergies, special dietary needs & separate check requests prior to ordering~

~consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk for foodborne illnesses~