



FINE COUNTRY DINING AT FRIENDS LAKE INN

TO START OR SHARE

<u>Charcuterie Board</u>	26
chef's selection of old-world style cured meats, farm fresh cheeses, dried fruits, nuts, artisan jam & assorted farm-style crackers	
<u>Crab Cakes</u>	21
classic premium lump crab cakes, tarragon remoulade, field greens	
<u>FLI Wings</u>	18
10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of buffalo, BBQ, or buffaques sauces)	
<u>Ahi Tuna "Poketini"</u>	19
yellowfin tuna, English cucumber, spring onions, sriracha tamari	
<u>Poutine</u>	14
rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds	

SALADS & SOUPS

<u>Field Greens</u>	8/14	<u>French Onion Soup</u>	12
mixed greens, heirloom tomatoes, English cucumbers, red onions, meyer lemon-pink peppercorn vinaigrette		traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses	
<u>Wedge Salad</u>	15	<u>Lobster Bisque</u>	18
iceberg wedge, chopped bacon, blue cheese crumbles, diced heirloom tomato, red onions, blue cheese dressing		down-east style with chunks of Maine lobster meat, fresh cream & sherry wine	
<u>Pear & Honey</u>	16		
fresh pears & greens, golden raisins, walnut halves, crumbled goat cheese, dressed with orange & honey vinaigrette			

+GRILLED CHICKEN \$9~GRILLED SALMON \$12~BLACKENED SALMON \$15~SESAME TUNA \$17~CRAB CAKES \$19

LITE FARE

~ SERVED WITH KETTLE CHIPS & PICKLE SPEAR ~

<u>Venison Sliders</u>	21
pan-seared venison medallions, caramelized onions, creamy herb horseradish sauce, toasted brioche buns	
<u>Build Your Own Burger</u>	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)	
<u>Salmon BLT</u>	18
grilled Faroe Island salmon, apple wood smoked bacon, bibb lettuce, heirloom tomatoes, citrus aioli, toasted ciabatta bread	
<u>Crispy Buffalo Chicken</u>	16
crispy fried chicken breast, buffalo sauce, bibb lettuce, homemade blue cheese dressing, toasted ciabatta bun	

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

ENTRÉES

<u>The Chicken</u>	33
roasted statler chicken breast stuffed with boursin cheese, oven-dried heirloom tomatoes & fresh basil with pan jus, rice pilaf, chef's vegetable	
<u>The Duck</u>	53
pan seared Hudson Valley duck breast, red currant jus lie, rice pilaf & chef's vegetable	
<u>The Venison</u>	63
½ lb. hand-cut venison tenderloin grilled to order, chef's butter, garlic mashed potatoes, chef's vegetable	
<u>The Lamb</u>	59
New Zealand rack of lamb, yellow mustard seed & Bordeaux sauce, served with garlic mashed potatoes & chef's vegetable	
<u>The Tuna</u>	45
sesame crusted pan-seared yellowfin tuna fillet, grilled pineapple & rosemary salsa, rice pilaf & chef's vegetable	
<u>The Salmon</u>	42
pan-seared Faroe Island salmon, strawberry-chive relish, served with rice pilaf & chef's vegetable	
<u>The Pork</u>	42
grilled bone-in smoked pork chop with maple-rosemary glaze, garlic mashed potatoes, chef's vegetable	
<u>The NY Strip</u>	47
hand-cut 12 oz. certified prime angus sirloin steak grilled to order, pearl onion & mushroom compote, Madeira sauce, garlic mashed potatoes, chef's vegetable	

We will always do our best to accommodate special requests, but please expect to be billed accordingly.

*- 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 of foodborne illnesses-*