



## FINE COUNTRY DINING AT FRIENDS LAKE INN

### 👉 TO START OR SHARE 👈

Crab Cakes . . . . .	21
classic premium lump crab cakes, tarragon remoulade, field greens	
FLI Wings . . . . .	18
10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of sweet Thai chili, buffalo, BBQ, or buffaque sauces)	
Charcuterie Board (3 Ways) . . . . .	16/18/26
your choice of old-world style cured meats OR farm fresh cheeses OR both paired with dried fruits, nuts, artisan jam & assorted farm-style crackers	
Buffalo Chicken Dip . . . . .	14
white meat chicken breast, creamy buffalo sauce, blue cheese gratin served with naan	
Beer Battered Mushrooms . . . . .	14
lightly battered button mushrooms fried golden brown served with cajun ranch dressing	
Poutine . . . . .	14
rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds	

### 👉 SALADS & SOUPS 👈

Apple Walnut . . . . .	8/14	French Onion Soup . . . . .	12
fresh apples & greens, golden raisins, walnut halves, crumbled goat cheese, dressed with maple-dijon vinaigrette		traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses	
Field Greens . . . . .	8/14	Shrimp & Corn Chowder . . . . .	15
mixed greens, heirloom tomatoes, English cucumbers, red onions, meyer lemon-pink peppercorn vinaigrette		Rich & creamy corn chowder with bacon and shrimp	
Wedge Salad . . . . .	15	Bread Basket . . . . .	5/10
iceberg wedge, chopped bacon, blue cheese crumbles, diced heirloom tomato, red onions, blue cheese dressing		basket of warm artisan rolls (3 or 6) with plenty of butter	

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

### 👉 HEARTY SANDWICHES ~SERVED WITH KETTLE CHIPS & PICKLE SPEAR~ 👈

Venison Sliders . . . . .	21
pan-seared venison medallions, caramelized onions, creamy herb horseradish sauce, toasted brioche buns	
Chicken Parmesan . . . . .	16
breaded & fried chicken cutlet topped with house marinara & provolone served on toasted ciabatta bread	
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)	
Spruce Mountain . . . . .	16
pastrami, slaw, Swiss cheese & Russian dressing on grilled marble rye	
Salmon BLT . . . . .	18
grilled Faroe Island salmon, apple wood smoked bacon, leaf lettuce, heirloom tomatoes, citrus aioli, toasted brioche bun	

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

### 👉 ENTRÉES 👈

Coq au Vin . . . . .	40
½ chicken braised in red Burgundy with mushrooms, lardons & garlic, served with fig polenta	
The Duck . . . . .	49
roasted half duck, apricot pan jus, caramelized onion couscous & chef's vegetable	
The Lamb . . . . .	53
New Zealand rack of lamb, cognac-mint demi-glace, served with caramelized onion couscous & chef's vegetable	
Smoked Pork Chop . . . . .	42
grill finished 10 oz. smoked pork chop, brandy & maple glazed apples, served with fig polenta and chef's vegetable	
Steak Robert . . . . .	47
char-grilled 12 oz. USDA prime NY strip, shallot & dijon mustard demi-glace, served with rosemary mashed potatoes & chef's vegetable	
The Salmon . . . . .	42
pan-seared Faroe Island salmon, sultana & pear chutney, served with rosemary 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-*

