

FINE COUNTRY DINING AT FRIENDS LAKE INN

BEGINNINGS

Crab Cakes	21
Classic premium lump crab cakes, spicy 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	\$24
Assortment of cheeses, cured meats, house crackers, dried fruits, olives and nuts	
Spinach & Artichoke	14
Our version of this popular classic served with naan	
Sambuca Mussels	20
Steamed tomato lobster cream broth, fresh basil, with char-grilled garlic bread	
Poutine	14
Rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds	

SALADS & SOUPS

Martha's Vineyard Salad	8/14	French Onion Soup	12
Bibb lettuce, gorgonzola cheese, dried cherries, toasted almonds, raspberry-maple vinaigrette		traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses	
House Salad	8/14	Lobster Bisque	27
Mixed greens, heirloom tomatoes, English cucumbers, red onions, classic Italian dressing		Fresh cold water Maine lobster, farm fresh cream, vintage sherry, fresh herbs	
Classic Caesar Salad	9	Loaded Potato Soup	16
Crisp Romaine hearts, classic Caesar dressing, shaved artisan parmesan, mixed toasted croutons		Potato and cream puree, loaded with chives, bacon bits, and cheddar cheese	
Bread Basket	5/10		
Basket of warm artisan rolls (3 or 6) with plenty of butter			

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

BESPOKE COUNTRY SANDWICHES ~SERVED WITH KETTLE CHIPS & PICKLE SPEAR~

Filet Sliders	18
Pan seared filet medallions, with caramelized onions and a herb horseradish sauce, toasted brioche buns	
Crispy Chicken Sandwich	16
Breaded & fried chicken cutlet topped with maple bourbon BBQ, green leaf lettuce, red onion, on a brioche roll	
Build Your Own Burger	16
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)	
Hi-Peaks Turkey Sub	17
Roast turkey, sliced apple, bacon, cheddar, cranberry aioli, on a Philadelphia hoagie	
Salmon BLT	18
Grilled Faro Island salmon, apple wood smoked bacon, leaf lettuce, heirloom tomatoes, citrus herb aioli, toasted ciabatta	

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

ENTRÉES

Strawberry Halibut	39
Saffron rice, chef's vegetable, toasted almonds, strawberry burblanc	
Smoked Pork Chop	35
Grilled bone in smoked pork chop, with maple garlic glaze, garlic mashed potatoes and chef's vegetable	
Grilled N.Y. Sirloin	37
Hand cut 12 oz. certified Angus sirloin, grilled to order, with pearl onion and mushroom compote, garlic mashed potatoes and chef's vegetable	
Hudson Valley Duck Breast	40
Maple glaze drizzle with cherry mostarda , saffron rice and chef's vegetables	
Filet Mignon	40
Veil demi sauce, topped with crispy fried onions, served with garlic mashed potatoes and chef's vegetable	
Faro Island Salmon	35
Pan Seared salmon filet, topped with a strawberry chive relish, saffron rice and chef's vegetable	
Shrimp & Scallop Pan Roast	36
Lobster cream with stewed tomato Provencal sauce, linguini pasta topped with toasted almonds, with char-grilled garlic bread	

- 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-

