

FINE COUNTRY DINING AT FRIENDS LAKE INN

BEGINNINGS

Buffalo Chicken Dip	20.00
Rich and creamy buffalo chicken sauce, made with ranch, cream cheese, and shredded chicken, served with grilled Naan wedges	
FLI Wings	20
10 crispy jumbo chicken wings, homemade blue cheese dressing, celery sticks (choice of sweet Thai chili, buffalo, BBQ, or buffaue sauces)	
Charcuterie Board	30.00
Assortment of cheeses, cured meats, house crackers, dried fruits, olives and nuts	
Fried Mushrooms	16.00
Breaded deep fried mushrooms, served with roasted red pepper remoulade over a bed of greens	
Poutine	18.00
Rustic style fried potatoes, veal demi-glace, melted farmstead cheddar cheese curds	

SALADS & SOUPS

Apple Pine Salad	12/14	French Onion Soup	15
Mixed greens with sliced apples, blue cheese, pine nuts, golden raisins, with chopped bacon, dried cherries and sweet peach vinaigrette		Traditional preparation with beef stock & Madeira wine, baked au gratin with emmentaler & aged provolone cheeses	
House Salad	8/14	Tomato Bisque	16
Mixed greens, heirloom tomatoes, English cucumbers, red onions, classic Italian dressing		A sweet and savory tomato and pepper bisque	
Classic Caesar Salad	12	Bread Basket	7/14
Crisp Romaine hearts, classic Caesar dressing, shaved artisan parmesan, mixed toasted croutons		Basket of warm artisan rolls (3 or 6) with plenty of butter	

+GRILLED CHICKEN \$10~ BLACKENED CHICKEN \$12~GRILLED SALMON \$14~BLACKENED SALMON \$16

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

Filet or Venison Sliders	24
Pan seared filet or venison medallions, with caramelized onions and a herb horseradish sauce, toasted brioche buns	
Crispy Chicken Sandwich	19
Breaded & fried chicken cutlet topped with maple bourbon BBQ or buffalo, green leaf lettuce, red onion, on a brioche roll	
Build Your Own Burger	18
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)	
Grilled Turkey Sandwich	17
Roast turkey, bacon, cheddar, with mayo on white bread	

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

ENTRÉES

Lasagna	39
Classic Italian red sauce made with ground beef and sweet Italian sausage, layered with pasta, ricotta, parmesan, mozzarella and provolone cheese	
Smoked Pork Chop	38
Grilled bone in smoked pork chop, with maple garlic glaze, garlic mashed potatoes and chef's vegetable	
Grilled N.Y. Sirloin	40
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	45
Maple glaze drizzle with a sweet cherry glaze, rice pilaf and chef's vegetables	
Filet Mignon	45
Veil demi sauce, topped with crispy fried onions, served with garlic mashed potatoes and chef's vegetable	
Faro Island Salmon	38
Pan seared served with rice pilaf, chef's vegetable, and a garlic honey mustard glaze	
Sheperd's Pie	35
A mix of ground beef and gravy with roasted corn topped with garlic mashed potatoes.	
Chicken Pot Pie	37.00
Hardy chicken stew topped with a crispy, flaky, golden brown puffed pastry	
FLI Bolognese	38.00
A classic Italian dish made with a beef and pork Bolognese sauce served over spaghetti and a side of garlic bread	