

- *Appetizers* -

French Onion Soup

Topped with a blend of 3 cheeses and baked to a golden brown 4.95

Shrimp Cocktail

Chilled jumbo gulf shrimp served with Creole chili and tomato horseradish sauces 9.95

Baked Stuffed Clams Casino

Top neck clams baked with bacon, pepper and crumb topping 7.95

Lobster Bisque

Maine lobster in a sherry and cream broth; a house specialty 6.95

Oysters Rockefeller

Baked Bluepoint oysters with garlic, parmesan, pernod and mornay sauce 12.95

Chef Selected Appetizers

Seasonal items prepared by our chef will be described by your server

- *House Specialties* -

Seafood Chambertine

Shrimp, lobster and scallops, sautéed in a garlic, wine and herb seasoned butter sauce with mushrooms and green onions. Served in a crispy phyllo shell 29.95

Maine Lobster Platter

Broiled Maine lobster tail accompanied by baked stuffed shrimp and clams casino 32.95

Tenderloin Medallions "Neptune"

Grilled tenderloin medallions served on a demi glaze wine sauce topped with lobster, king crab meat, asparagus and béarnaise sauce 33.95

Beef Wellington

Tenderloin of beef, topped with truffle scented mushroom duxelle and baked in a flaky puff pastry. Served with port wine sauce 27.95

Crispy Roast Duckling

Boneless one half duckling, slow roasted till tender and crisp, served over herb stuffing with orange sauce on the side 25.95

Roast Rack of Lamb

Herb crusted and oven roasted, with stone ground mustard sauce and apple mint jelly 29.95

— Entrees —

Fresh Seafood Selection

A variety of fresh seafood shipped direct from Boston Harbor is featured daily and priced accordingly

Veal DuJour

Chef selected veal dishes; described by your server

Chicken Oscar

Breast of chicken topped with crab meat, asparagus and a lemon, tarragon butter sauce 25.95

Baked Stuffed Shrimp

Butterflied shrimp, with homemade crab stuffing, baked in lemon butter and finished with a fine herb sauce 25.95

Mediterranean Chicken

Grilled breast of chicken over imported pasta with roasted and grilled vegetables in a Mediterranean olive oil vinaigrette sauce 23.95

Grilled Fillet Mignon

House cut tenderloin steak wrapped with apple smoked bacon and grilled to your taste. Served with portabello mushrooms and our award winning country mustard sauce 29.95

Roast Prime Rib of Beef

(Available Friday, Saturday & Sunday)

A tender cut of slowly roasted choice beef, served with creamed horseradish and au jus sauces. Regular cut 24.95 ♦ King cut 26.95

Cajun Grilled Rib Steak

King cut of prime rib rubbed with our blend of Cajun seasonings, lightly grilled and topped with Cajun butter and cayenne onions 27.95

All entrees and house specialties served with crisp garden vegetables & herb dip, homemade breads, specialty salad, potato and fresh vegetable

Christopher J Cesta, Certified Executive Chef

The Munro Room, located on our second floor, is the ideal setting for your special event

Visit us at www.inn-between.com