

Dinner Menu

~ Homemade Soups ~

New England Clam Chowder 6

Soup du Jour 5

~ Appetizers ~

Proscuitto Wrapped Scallops over shaved melon, micro salad and lime vinaigrette
13

Artichoke Spinach Dip baked with melted cheeses accompanied by baked foccacia crostinis
10

Crispy Fried Calamari with pepperoncini, lemon, lime, red pepper and roasted garlic aioli
11

Pan seared New England Crab Cakes
14

Butternut Squash Raviolis in an amaretto cream sauce, crumbled amaretti cookies, toasted almonds and parmesan cheese
12

Sautéed Mussels in garlic, shallot, tomato, butter and white wine broth over linguini
10

Cheddar-ale Fondue served with crusty ciabatta bread
15

~ Salads ~

Mixed Green Salad baby lettuces with accompaniments served with your choice of dressing
7

Traditional Caesar tossed with foccacia croutons and asiago cheese
8

Arugula and Spinach with baked Heart Song Farm goat cheese breaded in panko and herbs complimented by dried cranberries, candied pecans and cranberry vinaigrette
12

Spinach Salad tossed in olive oil and lemon juice, with garlic roasted mushrooms, red onion, chopped egg and asiago cheese
11

~ *Entrees* ~

Tenderloin of Pork

wrapped in bacon with raisin apple onion compote, sweet potato
and leek hash, finished with bacon sherry vinaigrette

24

Three Chimneys Inn Bouillabaisse

Seasonal fish and shellfish in a rich, tomato, saffron broth served with garlic
croutons and aioli

28

Tenderloin of Beef

Stuffed with smoked gouda, roasted red pepper and basil, wrapped in
applewood smoked bacon accompanied by cognac Dijon sauce

33

Pan Seared Scallops

Middle-eastern spice dusted scallops served over maple roasted butternut
squash, poblano pepper, tomato, and proscuitto finished with lime, maple, and
cream

27

Seared Duck Breast

over warmed rice noodles stir fry with pear ginger sauce

25

Lime and Jerk spice marinated Chicken Skewers

Grilled and served with sweet potato fries accompanied by grilled onion and
mango BBQ sauce

24

Vegetable Lasagna

Grilled, layered, seasonal vegetables baked in a white cheese sauce with onion,
mushrooms, eggplant, tomato, and basil

20

Potato Encrusted Haddock

fresh Atlantic haddock baked in crispy Yukon Gold hash brown potato crust
drizzled with lemon dill sauce

24

Chocolate Fondue

served with assorted fresh fruit and ladyfingers
perfect to share

15

Chef David Masotta

**For your convenience, parties of five or more, and discounts will have a 20% gratuity applied to
the total bill before tax.

\$5 plate fee on all split entrees

~www.threechimneysinn.com~

Maples January 2008