

# *The Lake Watch Inn*

## Served Entrees

### **Sirloin Filet ~ market**

Baseball Cut Topped with Herbed Compound Butter

### **Prime Rib ~ market**

14oz Hand Cut Topped with House Made Steak Sauce

### **Delmonico ~ market**

Hand Cut and Coffee Rubbed and Topped with House Made Steak Sauce

### **Filet Mignon ~ market**

Baseball Cut Tenderloin Topped with Herbed Compound Butter

### **Lemon Thyme Chicken**

Boneless Breast Topped with a Lemon Thyme Sherry Crème Sauce

### **Chicken Versailles**

Boneless Breast Stuffed with Prosciutto, Boursin Cheese and Topped with Tarragon Crème

### **Herb Roasted Chicken**

Statler Breast Topped with Chardonnay Crème

### **Chicken Dijonnaise**

Boneless Breast Topped with Whole Grain Mustard Crème

### **Stuffed Pork Loin**

With sausage, Kale, & Fig Onion Jam

### **French Cut Chop**

Cider Brined and Topped with Rustic Apple Chutney

### **Rack of Lamb ~market**

Herb Crusted and drizzled with Red Wine Natural Sauce

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...Served Entrees Continued

## **Filet of Salmon**

Citrus Glazed or Topped with Pineapple Mango Salsa

## **Scallops**

Pan Seared Sea Scallops finished with Apricot Cream Sauce

## **Sea Bass**

Pan Seared and finished with Lemon Shallot Butter

## **Mediterranean Pasta**

Fusilli Pasta Tossed with EVOO, Feta, Olives, Garlic and Spinach

## **Pasta Alfredo**

Cavatappi tossed with Kale Pesto Alfredo

## **Ravioli**

Topped with Wild Mushrooms and Lemon Cream Sauce

## **Vegetable Stack**

Grilled Vegetable Medley stacked with Red Pepper Coulis and Hummus

## **Accompaniments:**

Parmesan Bliss or Roasted Shallot Mashed Potatoes

Creamy Herbed Polenta or Wild Grain Rice Pilaf

Seasonal Chef Cut Vegetable Medley

House salad

Caprese Salad, NYS Salad, Arugula Salad (add \$2)

Rosemary Garlic Focaccia