



GREAT STARTS

House Specialty Bacon Wrapped Scallops ~ Our signature appetizer. Succulent coast of Maine scallops wrapped in crisp bacon and drizzled with a maple dijon glaze. **12.95**

Chilled Shrimp Cocktail ~ Jumbo Gulf Stream shrimp with freshly cut lemon and tangy cocktail sauce. **14.95**

Oven Baked Spinach & Artichoke Dip ~ A favorite house made appetizer served bubbling with roasted garlic bread crostini for dipping. **10.95**

Fried Calamari ~ Fried golden brown served with Southwest Chipotle Aioli. **11.95**

Sausage Stuffed Mushroom Caps ~ Sweet Italian sausage stuffing topped with melted Fontina cheese. **11.95**

Breaded Bone-In Chicken Wings ~ Deep fried golden brown outside and juicy inside with your choice of homemade BBQ sauce, Spicy Buffalo or Thai Style tossed in sweet Chili sauce. **12.95**

Parrot Bay Coconut Shrimp ~ Fried golden and crisp with a Pina Colada dipping sauce. **10.95**

Mozzarella Sticks ~ Beer battered, fried golden brown with homemade marinara. **9.95**

SOUPS AND SALADS

Classic French Onion Soup ~ Caramelized Spanish onions, lightly seasoned beef broth topped with homemade garlic croutons and bubbling Gruyere cheese. **8.95**

Chef Inspired Soup of the Day ~ Hand crafted and served daily. Cup **3.95** Crock **5.95**

House Garden Salad ~ Assorted Baby lettuces with fresh garden vegetables topped with homemade croutons. Small **6.95** Large **11.95**

Traditional Caesar Salad ~ Fresh cut Romaine hearts, lightly tossed in a creamy Caesar dressing, homemade croutons. Small **6.95** Large **11.95**

Add a Protein!

Grilled Chicken **7.95** | Fried Chicken **6.95**

Grilled Buffalo Chicken **8.95** | Fried Buffalo Chicken **7.95**

Grilled Steak **13.95** | Grilled Salmon **11.95**

COMFORT FOOD FAVORITES

Lobster Stuffed Ravioli ~ Jumbo lump lobster meat stuffed inside of seasoned ravioli and finished in a light Alfredo cream sauce. **23.95**

Full Rack of "San Antonio" Baby Back Ribs ~ Slow roasted, lathered in sweet and tangy BBQ sauce served with golden French fries and our homemade creamy coleslaw. **25.95**
Half Rack **16.95**

Chicken Parmesan ~ Boneless breast breaded with Italian seasonings on a bed of fresh tossed Fettucine in our own marinara sauce. **21.95**

Chicken Alfredo ~ Juicy grilled chicken breast, sundried tomatoes and spinach lightly sautéed in Alfredo. **22.95**

Vodka a la Rosa ~ Penne pasta tossed with creamy sauce of Parmesan, Romano cheeses with a splash of Pomodora sauce. **17.95**
Add Grilled Chicken **7.95** or Grilled Shrimp **10.95**

Veggie Burger ~ A medley of risotto, beans and corn pan seared and served on a toasted Brioche bun. Comes with lettuce, tomato, onion and a mild Chipotle Aioli, golden French fries. **14.95**

* **Angus Burger** ~ Char broiled 8 oz. juicy burger, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. **14.95**

COMPLETE DINNERS

Complete Dinners include Homemade Bread, Choice of Starch: Baked, Baked Stuffed, French Fries, Cajun Fries, Pan Fried Potatoes and Fresh Vegetables of the Season. Add Soup or Salad to start your night for \$2.95.

"From the Butcher's Block"

* **Roast Prime Rib of Beef** ~ Our specialty since 1956.

King Cut **32.95** Queen Cut **29.95**

*SUGGESTED WINE - CABERNET SAUVIGNON

Friday & Saturday Only

* **NY Sirloin** ~ Char broiled, hand cut 12 oz. steak, cooked to your liking. **27.95** * SUGGESTED WINE - MERLOT

* **Filet of Beef** ~ A beautiful 8 oz. cut. Lean, tender and will melt in your mouth with delicious Béarnaise. **37.95**

*SUGGESTED WINE - CABERNET SAUVIGNON

New England Baked Chicken ~ Boneless chicken breast stuffed with our homemade cranberry sage stuffing finished with pan gravy, cranberry sauce. **21.95**

*SUGGESTED WINE - CHARDONNAY

Roasted Turkey ~ Traditional cranberry sage stuffing topped with fresh Carolina whole Tom Turkey, baked stuffed potato and veggie of the day, cranberry sauce. **19.95**

"From the Coast"

Baked Haddock ~ Fresh Boston haddock, broiled in our signature sherried seafood stuffing, white and flakey. **24.95**

*SUGGESTED WINE - CHARDONNAY

Baked Shrimp ~ Our sherried seafood stuffing baked on top of jumbo Gulf Stream shrimp and served with clarified butter. **25.95**

*SUGGESTED WINE - PINOT GRIGIO

Sea Scallops ~ Plump Atlantic scallops, sherried seafood topping drizzled in herb butter and baked to perfection or try them lightly coated and deep fried. **27.95** *SUGGESTED WINE - CHARDONNAY

Seafood Platter ~ A taste of the ocean, Atlantic haddock, sea scallops, jumbo shrimp, all baked in our sherried seafood topping. **30.95**

*SUGGESTED WINE - CHARDONNAY

Atlantic Salmon ~ Delicately poached with a side of Béarnaise sauce or try it grilled with herb butter. **23.95** *SUGGESTED WINE - SAUVIGNON BLANC

* **Deluxe Surf and Turf** ~ 6 oz. Sirloin of Beef accompanied with your choice of baked shrimp or baked sea scallops. **31.95**

*SUGGESTED WINE - PINOT NOIR

R. MICHAEL EVANS - CHEF DE CUISINE

* Consuming undercooked meat or eggs may increase your risk of foodborne illness.

Gluten Allergy or Dairy Allergy? Please ask your server. We are very accommodating for any allergy. Our chefs will be happy to take care of your dietary needs.

(Parties of six or more will receive one tab with an 20% gratuity added). Take Out Orders will have a 15% gratuity added. Prices Subject to Change. 1/2024

HOUSE WINE

Woodbridge by Robert Mondavi ~ Chardonnay, Pino Grigio, White Zinfandel, Merlot and Cabernet Sauvignon **9**

SPARKLING WINE

Martini Asti, Italy ~ The smooth and tangy palate is sweet and floral with typical Moscato flavors. **33**

Ruffino, Prosecco, Italy ~ Intense flavors of apples and peaches with crisp fine bubbles. **10/37**

Moet & Chandon, White Star, France ~ Aromas of white fruits, like peaches and pears, and hints of nuts. **65**

WHITE WINE

13 Celsius, Sauvignon Blanc, Marlborough, NZ ~ Vibrant aromatics of citrus, lychee, sweet herbs, crisp minerality. **11/38**

Bonterra, Sauvignon Blanc, CA ~ Intense aromas of citrus, grapefruit and fresh cut grass. The crisp acidity makes this wine particularly refreshing. **12/44**

Movendo, Moscato, Italy ~ Hints of flowers, pears, apricot. Luscious and fruity with acidity. **10/35**

Schmitt Sohne, Riesling, Germany ~ Light bodied, with a tart apple flavor that's lively on the palate. **10/35**

Smoking Loon, Steelbird Unoaked Chardonnay, CA ~ Refreshing yet rich, pleasant citrus acidity. **10/35**

Kendall-Jackson, Chardonnay, CA ~ A hint of toasted oak and butter rounds out the lingering finish. **11/38**

Simi, Chardonnay, CA ~ Tangerine, lemon, butterscotch, and shortbread cookie flavors. **12/44**

BLUSH WINE

Kim Crawford, Rose, NZ ~ Richly flavored with hints of strawberry and watermelon, this vibrantly colored pink wine is the ideal summer sipper or aperitif. **10/37**

RED WINE

Mark West, Pinot Noir, CA ~ Sweet entry of brown sugar and molasses followed by a bit of orange zest and coriander. **10/35**

Meiomi, Pinot Noir, CA ~ Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth. **12/44**

Benziger, Merlot, CA ~ A rich, layered Merlot with notes of spicy plum and boysenberry with soft tannins adding to the round mouthfeel. **11/38**

14 Hands, Cabernet Sauvignon, WA ~ A rich, juicy red that features aromas of dark cherry, black currant, and coffee with subtle hints of spice. **10/35**

The Dreaming Tree by Dave Matthews, Cabernet Sauvignon, CA With classic aromas of blackberry, plum, and cassis wrapped in rich flavors of toasted caramel and dark chocolate. **11/38**

Chloe, Cabernet Sauvignon, CA ~ A bold, sophisticated wine with luscious flavors of black cherry, ripe plum and dark chocolate, followed by delicate notes of roasted coffee and cinnamon bark. **12/44**

BEER

BOTTLED BEER 6.00

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Heineken O

7.00

Corona
Guinness
Heineken
Labatt Blue
Samuel Adams Lager
Tuckerman Pale Ale
Angry Orchard
Twisted Tea
White Claw/Truly

DRAFT BEER 7.00

Bud Light

9.00

Blue Moon
Samuel Adams Seasonal
Switchback
Tuckerman Pale Ale
Stoneface IPA
North Country IPA

BEVERAGES

Coke 3.00
Diet Coke 3.00
Sprite 3.00
Ginger Ale 3.00
Lemonade 3.00
Iced Tea 3.00
Coffee or Decaf 3.00

SHELBURNE SAMPLERS

"Specialty of the House"

Our Fabulous Praline Cheesecake ~ A creamy blend with caramel pecan topping on our homemade cheesecake with a pecan crust. **7.95**

Strawberry Shortcake ~ Always a favorite...fresh biscuit topped with a scoop of French vanilla ice cream, strawberries & whipped cream. **5.95**

Home Baked Apple Crisp ~ Brown sugar, cinnamon & oatmeal topping finished with French vanilla ice cream. **7.95**

Our Own Bread Pudding ~ Warm bread pudding topped with caramel sauce & whipped cream. **6.95**

Brownie Boat Sundae ~ Our original fudge brownie topped with French vanilla ice cream, hot fudge sauce & whipped cream. **7.95**

Tiramisu ~ A delightful Italian delicacy of espresso-laced pound cake layered with mocha cream, Mascarpone and vanilla. **7.95**

Ice Cream Sundae ~ With a choice of hot fudge, caramel or strawberry & whipped cream. **4.95**

KID'S MENU

DINNERS

Served with French Fries and Ice Cream

"Chicken Little" ~ Boneless Breaded Chicken Fingers **9.95**

"The Cheesiest" ~ Real Kraft Macaroni & Cheese **7.95**

"The Big Cheese" ~ Grilled Cheese Sandwich **7.95**

"Hot Diggity Dog" ~ Grilled Hot Dog served on a toasted bun **8.95**

"Porky Pig" ~ Baked Ham Steak **9.95**

"Pizza Twins" ~ Two 5" Cheese or Pepperoni Mini Pizzas **9.95**

* **"Burgermeister"** ~ Hamburger or Cheeseburger **9.95**

* *Consuming undercooked meat or eggs may increase your risk of foodborne illness.*

OLD FAVORITES "A LA CARTE"

Includes an Ice Cream Dessert

"White Spaghetti" ~ Noodles served simply plain **6.95**

"PB & J" ~ Peanut Butter & Jelly Sandwich **5.95**

Gift Certificates Available • Credit Cards Accepted Visa ~ MasterCard ~ Discover ~ American Express

Our chefs are Serve-Safe Certified by the National Restaurant Association.

www.townandcountryinn.com

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