



Echo Lake Inn

Daily Soup Selection \$7

Small Plates

Vine ripe Tomato and Basil Flatbread

Maplebrook Farms mozzarella, shaved Parmesan and basil pesto **\$10**

Maple Smoked Bacon Wrapped Sea Scallops

Creamy cheddar polenta with cured lemon and sprouts **\$12**

Grilled Vermont Hollander Farm's Venison Sausage

Served with butternut squash hash and blackberry sauce **\$14**

Salads

Innkeepers

Mixed baby greens with carrot, cucumber and cherry tomatoes topped with herb crouton and choice of house dressings **\$8**

Large Plates

Roasted Vegetable Pasta Prima Vera

A medley of roasted vegetables over bowtie pasta
Tossed with basil pesto topped with freshly shaved parmesan cheese **\$19**

Roasted Rosemary Breast of Chicken

Artichoke-caper butter sauce and creamy mashed potato **\$21**

Pan Roasted Black Pearl Scottish Salmon

Sautéed champagne lemon dill cucumbers and long grain jasmine rice **\$24**

Roasted Duck

Crispy pan seared boneless breast of White Peking duck
Served with the sauce of the day **\$26**

Roasted Center-Cut Pork Chop

Rhubarb Apple Cranberry compote topped with a cider reduction. **\$22**

Grilled 14oz. Prime cut Ribeye Steak

Lightly seasoned with smoky maple peppercorn rub.
Topped with brandy peppercorn, mushrooms and Creamy mashed potato. **\$32**

Dessert

Selections from our dessert tray \$7
Vermont's Wilcox Dairy Ice cream \$4
Desserts a la mode – add \$2

Automatic gratuity of 18% added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions.