



Echo Lake Inn

Thursday Summer Menu

Asparagus Bisque

tender spring asparagus and sweet cream

Wild Maine Blueberry and Orange

with a splash of Grand Marnier

or

Innkeeper's Salad

Blend of baby greens, grape tomatoes, carrot, and cucumbers
served with our own dressing selections, fresh croutons

Large Plates

Vermont Fresh Ravioli

Lemon-asparagus and cheese ravioli.
with basil pesto and roasted summer vegetables

Roasted Herb Breast of Chicken

Lemon-caper sauce

Pan Roasted Black Pearl Scottish Salmon

Sautéed cucumber with lemon and dill

Grilled 9oz. Strip Sirloin Steak

Topped with brandy peppercorn sauce.

Chef prepared potato

Dessert

Selections from our dessert tray
Vermont's Wilcox Dairy Ice cream
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.*