



# Echo Lake Inn

## *Thursday Summer Menu*

*September 21st, 2017*

### **Smoked Country Ham & Lentil Soup**

With a medley of fall root vegetables

### **Slow Roasted French Onion Soup**

Topped with gruyere cheese and crostini

or

### **Spinach Salad**

Topped with blueberries, wild cranberries & toasted walnuts  
in a classic Dijon vinaigrette

## *Large Plates*

### **Bone-In 12-ounce Porter House pork chop**

With an apple pear compote  
Topped with a cider reduction

### **Grilled Salmon**

Lightly seasoned and topped with a lemon mango reduction

### **Pan Seared Statler Chicken**

With a wild lingonberry sauce

### **Roasted Prime Rib**

Hand rubbed with bourbon, herbs & smoked sea salt  
Accompanied with a bourbon herb au jus

### **Cranberry Sage Ravioli**

With smoked cheddar cheese and caramelized onions  
topped with butternut squash and toasted walnuts

## *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 your risk of food borne illness,  
especially if you have certain medical conditions.*