



# Echo Lake Inn

## *Thursday Summer Menu*

*September 14th, 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 plum compote

Topped with a cider reduction

### **Grilled Salmon**

Lightly seasoned and topped with a lemon mango relish

### **Pan Seared Statler Chicken**

With a red wine coq au van sauce

### **Roasted Prime Rib**

Hand rubbed with Bourbon, Herb & 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.*