



Echo Lake Inn

Summer Menu 2018

Daily Soup Selection \$8

Small Plates

Maple Smoked Bacon Wrapped Sea Scallops

Served on a creamy Cabot cheddar polenta \$14

Smoked Trout Bruschetta

Served with a creamy horseradish lemony dill crème fraiche \$12

Salads

Tossed Baby Spinach Salad

Mixed with seasonal berries and toasted pecans and topped with a raspberry lemon vinaigrette \$9

Echo Lake Inn's Caesar

Crisp romaine hearts, our classic house made dressing, seasoned crunchy croutons
Topped with freshly shaved padana \$9

Large Plates

Vermont Fresh Lemon Asparagus Ravioli

Served with fresh roasted vegetables and garden herbs served with a complimentary sauce \$24

Roasted Statler Breast of Chicken

Served with poached mission figs in a Madeira wine balsamic reduction and
creamy Yukon mashed potatoes made with local cream and sweet butter \$24

Pan Roasted Black Pearl Farroe Island Salmon

Topped with a strawberry basil salsa in a white balsamic gastrique \$28

Roasted Maple Leaf Farm Duck

Crispy oven roasted boneless breast of White Peking duck
Served with today's sauce \$28

Grilled 12oz. center cut Pork chop

Served with whiskey grilled peaches and Granny Smith apple compote
Accompanied with a cider glaze and a touch of cinnamon and rosemary. \$26

Grilled 14oz. Prime cut Ribeye Steak

Seasoned with smoky maple peppercorn rub, served with a bourbon demi cream sauce, Garlic and leeks,
and accompanied by creamy Yukon mashed potato made with local cream and sweet butter. \$36

Dessert

Selections from our dessert tray \$8
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.