



1685 Blane House Bistro Menu

Appetizers

Crispy Coconut Shrimp 11.95
Pineapple & Cilantro Syrups

Cornmeal Fried Calamari 9.95
Spicy Marinara Sauce

Sautéed Littleneck Clams 12.95
Garlic, White Wine & Herb Broth

Proscuitto & Fresh Mozzarella 8.95
Olives, Roasted Peppers, Garlic Croustade

Teriyaki Glazed Chicken Wings 8.95
Asian Slaw, Ginger & Sesame Vinaigrette

Thai Beef Lettuce Wrap 8.95
Pickled Cucumbers, Chilis, Peanuts & Thai Basil

Ice Bar Selections

East Coast Oysters
On the Half Shell
½ Dozen 10.00 & Dozen 20.00

Crab Cocktail
Spicy Tomato Broth
14.95

Littleneck Clams
On the Half Shell
½ Dozen 6.50 & Dozen 13.00

"Classic Cheese Fondue"

Appenzeller, Emmenthaler, Gruyere & Kirschwasser 22.00

Accompaniments

Yukon Gold Potatoes 2.50

Granny Smith Apple 2.50

Smoked Link Slices 3.75

Soup & Salads

Chef's Daily Soup 5.95

"Steakhouse" Salad 7.50
Iceberg Wedge, Tomato, Red Onion & Bacon Bits
Creamy Country Dressing

"Blane House Salad" 7.50
Mixed Baby Greens, Pears, Blue Cheese & Almonds
Sherry Vinaigrette

Entrees

Rigatoni with Sweet Italian Sausage & Escarole 17.95
Garlic & Herb Broth

Pan Seared Salmon 23.95
Mushrooms, Leeks & Asparagus
Lemon & Herb Butter

Parmesan Crusted Half Chicken 19.95
Broccoli Rabe
Pan Gravy

Seafood Risotto 26.95
With Shrimp, Scallops & Crabmeat
Finished with White Truffle Oil

Bourbon Glazed Pork Chop 22.95
Granny Smith Apples, Vidalia Onions & Savoy Cabbage
Calvados Sauce

From the Grille

NY Strip Steak 27.95

Filet Mignon 29.00

Skirt Steak, Chimichuri Sauce 25.95

All Grille Items Served with Steak Fries, Ale Battered Onion Rings & Grand Colonial Steak Sauce

"Colonial" Burger 11.95
Oregon Tillamook Cheddar

"Grand" Burger 12.95
Bacon & Gorgonzola

Burgers Served on Potato Onion Roll with Hand Cut Steak Fries, Ketchup & Malt Vinegar

Sides 4.95

Broccoli Rabe
Grilled Asparagus

Garlic Mashed Potatoes
Ale Battered Onion Rings

Steak Fries
Mac~n~Cheese

Executive Chef Christine Ayers