

COCKTAILS

RED BARN BREEZER

Coconut Jack Rum, cranberry & pineapple juices.

ST. GERMAIN COCKTAIL

Light & refreshing combination of champagne, soda and elderflower liqueur.

MIDORI SPARKLER

Midori, Absolut, Peach Schnapps, Watermelon Garnish

SQUAM-A-RITA

Patron Silver, triple-sec, house citrus mix with a Patron Citronage floater.

MADRAS

Freshly squeezed OJ, cranberry juice & Absolut.

POM-A-RITA

Pomegranate Juice, Citronage and Patron Silver shaken up for this for this great margarita!

MARTINIS!

APPLE-TINI

COSMOPOLITAN

CHOCOLATE MARTINI

LEMON DROP

GREY GOOSE MARTINI

BOMBAY SAPPHIRE

GIMLET

ROB ROY

STARTERS

CRAB CAKES

Rock crab cakes served on a bed of greens with spicy remoulade sauce.

8

STEAMERS

Prince Edward Island mussels, garlic wine butter and sourdough crostini.

10

ASPARAGUS AND PROSCIUTTO

Roasted asparagus topped with thinly sliced prosciutto & drizzled with a lemon chive dressing.

12

SEARED SCALLOPS

Seared and glazed. Served with orange chutney and topped with an orange vinaigrette.

9

PORCINI MUSHROOM RAVIOLI

Served on a bed of greens and topped with brown butter and crispy fried sage.

8

DINNER SALADS

SOUTH CAROLINA PEACH SALAD

Mesclun blend, poppyseed dressing, red onion, spicy nuts & feta cheese.

7

CAESAR

Crisp Romaine, house made dressing, shaved parmesan & croutons.

6

CAPRESE

Vine ripe tomatoes, fresh mozzarella, local arugula & basil, olive oil & balsamic reduction.

7

MEDITERRANEAN SALAD

Crisp romaine, feta, mushrooms, tomatoes, olives, red onion & house made greek dressing.

7

CASUAL FARE

Served with a choice of caesar or garden salad with seasoned kettle chips.

SLI BURGER

Northeast family farm grass fed ground beef topped with caramelized onions, portobello & VT cheddar.

10

GRILLED CHICKEN SANDWICH

All natural chicken breast, caramelized onion, tangy barbecue sauce & VT cheddar.

9

CRAB CAKE SANDWICH

House made rock crab cake with spicy remoulade on challah bun.

10

LIGHTER FARE

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| SPINACH & SCALLOPS | 17 |
| Seared scallops atop baby spinach tossed in a warm shallot vinaigrette with crispy prosciutto. | |
| PORTABELLO STACK | 14 |
| Roasted portobello cap layered with VT goat cheese, local basil and tomato, with a balsamic reduction drizzle. | |
| FETTUCINI WITH PEAS & ASPARAGUS | 16 |
| Fresh lemon pasta tossed with asparagus, peas & prosciutto in light cream sauce. | |
| PEACH CURRY CHICKEN | 16 |
| Grilled chicken breast topped with a peach and curry chutney served with organic quinoa and vegetable medley. | |

SLI SPECIALITIES

All entrees served with a medley Owens Farm Beans and Summer Squash.

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| WILD ALASKAN SOCKEYE SALMON | 25 |
| Grilled and topped with a lemon dill butter and served with organic quinoa pilaf. | |
| FILET MIGNON | 27 |
| Grilled to perfection topped with bacon & chive butter, served with mashed buttermilk red potatoes. | |
| GRILLED PORK CHOP | 18 |
| Bone in, thick cut and topped with peach & ginger chutney, served with mashed buttermilk red potatoes. | |
| SAUTEED SCALLOPS | 22 |
| Apricot & Chipolte lime sauce over a bed of organic quinoa pilaf. | |
| CAPRESE GRILLED CHICKEN | 17 |
| Fresh mozzarella, tomato, & basil served atop fresh pappardelle with light parmesan cream sauce. | |
| PARMESAN CRUSTED PACIFIC HALIBUT | 24 |
| Oven roasted and served with organic quinoa pilaf. | |
| GRILLED STEAK TIPS | 18 |
| Tender burgundy marinated tips served with mashed buttermilk red potatoes. | |
| SWORDFISH STEAK | 23 |
| Blackened or grilled and topped with a pineapple salsa and served with organic quinoa pilaf. | |



Thank you for choosing the Squam Lake Inn.
Now! Serving Dinner Wednesday–Sunday 5–8PM
Lunch is served DAILY 11AM–2:30
Sunday Brunch 9–2PM

Be aware that consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.