

COCKTAILS

AUTUMN APPLE-TINI
Woodford Reserve Bourbon,
Domaine de Canton & Cold
Hollow Cider served on the
rocks or up.

ELDERFLOWER SOUR
St. Germain, Bombay Gin, house
sour mix.

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

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

MADRAS
Freshly squeezed OJ,
cranberry juice & Absolut.

MARTINIS!

AUTUMN APPLE-TINI

COSMOPOLITAN

CHOCOLATE MARTINI

LEMON DROP

GREY GOOSE MARTINI

BOMBAY SAPPHIRE

GIMLET

ROB ROY

MANHATTAN

APPETIZERS

PORCINI MUSHROOM RAVIOLI 8
Served on a bed of greens and topped with brown butter and crispy fried sage.

CRAB CAKES 8
Rock crab cakes served on a bed of greens with spicy remoulade sauce.

MUSSELS 10
Prince Edward Island mussels steamed with garlic wine butter.

ASPARAGUS AND PROSCUITTO 12
Roasted asparagus topped with thinly sliced proscuitto & drizzled with
a warm lemon chive dressing.

PORTOBELLO STACK 11
Roasted portobello cap layered with VT goat cheese, spinach, local basil and tomato, with a
balsamic reduction drizzle.

STARTER SALADS

CAESAR 6
Crisp Romaine, house made dressing & croutons topped with shaved parmesan.

CAPRESE 8
Vine ripe tomatoes, fresh mozzarella, basil, arugula, olive oil & balsamic reduction.

MEDITERRANEAN SALAD 7
Crisp romaine, feta, mushrooms, tomatoes, olives, red onion & house made greek dressing

PEAR & CHERRY SALAD 7
Mesclun blend, dried cherries, poppyseed dressing, red onion, spicy nuts & feta cheese.

Plan your Thanksgiving Dinner
with us – 12noon – 7:00PM
...or order pies for pick up!

PASTA

All entrees served with Vermont Fresh Pasta.

BUTTERNUT AND PUMPKIN RAVIOLI 19
5 ravioli topped with a mascarpone cream sauce, asparagus & crisp prosciutto.

PAPPARDELLE WITH MUSHROOMS & SWEET SAUSAGE 19
Hand cut pasta combined in our rosa sauce with arugula & VT made sweet Italian sausage.

CHICKEN PICCATA 18
All natural chicken breast, sautéed in a creamy lemon-caper sauce along side lemon parsley fettucini.

SLI SPECIALITIES

BEEF STROGANOFF 23
Sliced tenderloin, with caramelized onion & mushrooms. Combined with sour cream and egg noodles.

PARMESAN CRUSTED PACIFIC HALIBUT 29
Oven roasted and served with red quinoa pilaf.

FILET MIGNON* 28
Grilled to perfection topped with bacon & chive butter. Served with mashed potatoes.

GRILLED STEAK TIPS* 19
Tender burgundy marinated tips served with mashed potatoes.

SAUTÉED SCALLOPS 23
A SLI favorite! U-10 Scallops glazed with an Apricot & Chipolte lime sauce. Served with red quinoa pilaf.

GRILLED PORK TENDERLOIN* 22
Seared and wrapped with prosciutto. Topped with a roasted apple relish. Served with mashed potatoes.

Thank you for choosing the Squam Lake Inn.

Open for Lunch and Dinner
Thursday, Friday, & Saturday
Dinner 5-8PM
Lunch 11-2:30PM

20% gratuity may be added to parties of 5 or more.

\$4 split plate charge



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