

FERNDALE INN



BAR MENU

610-847-2662

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Quesadillas

*with monterey jack cheese, grilled chicken,
salsa, guacamole, and sour cream. 7.95*

'Escargot

*Bruised with mushrooms in a port wine
demi-glaze and brie cheese. 9.95*

Caesar Pasta Salad

*Our classic caesar salad w/ grilled chicken 9.95
or shrimp 11.95 and penne pasta.*

Grilled Chicken Sandwich

*with mushrooms and gorgonzola or
spicy chicken and monterey jack cheese. 8.95*

Chef Salad With Green Goddess Dressing

*Mixed greens with julienne ham, chicken
and swiss cheese, various vegetables and
hard cooked egg. 9.95*

Cheese Tortellini

with chicken and andouille in a spicy pink vodka sauce with mushrooms, scallions and tomatoes.

Appetizer 8.95 Entrée (w/salad) 17.95

Penne Carbonara

Penne pasta tossed with bacon and peas in a garlic cream sauce.

Appetizer 8.95 Entrée (w/salad) 17.95

Chicken Parmesan

A classic favorite served over pasta and accompanied with a salad. 12.95

Single Shrimp and Crab Cake Appetizer

One of our delicious cakes served over greens with chipotle remoulade. 10.95

Chicken Satay

Skewered chicken with oriental marinade served with a side of creamy peanut sauce. 9.95

Baked Brie

with fresh strawberries and french bread. 7.95

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<i>Appetizers</i>	<i>Smoked Salmon or Trout Salad</i> <i>with horseradish sauce</i>	9.00
	<i>Clams Casino</i> <i>topneck clams baked with peppers & bacon</i>	8.75
	<i>Jumbo Shrimp Cocktail</i>	8.95
<i>and</i>	<i>Baked Onion Soup</i>	Cup 3.50 Bowl 5.00
	<i>Caesar Salad</i>	Small 4.00 Large 6.00
<i>Pastas</i>	<i>Escargot Ferndale</i> <i>snails baked with garlic butter & brie cheese</i>	9.00
	<i>Fresh Mozzarella, Roasted Peppers and</i> <i>sliced tomatoes over baby greens</i> <i>with olive oil balsamic vinaigrette</i>	7.25
	<i>Sausage Stuffed Ravioli</i> <i>with plum tomatoes, garlic and wine</i>	9.95
	<i>Tortellini with Mushrooms and Spinach</i> <i>in a gorgonzola cream</i>	9.95
	<i>Penne with Shrimp and Chicken</i> <i>with mushrooms, tomatoes, and scallions</i> <i>in a garlic vermouth sauce</i>	10.95
	<i>Angel Hair with Lobster Tail Meat</i> <i>in a pink vodka sauce</i>	16.95

All pastas available as Entrée Size

Broiled Twin Lobster Tails market price
Surf and Turf also available

Shrimp and Crab Stuffed Single market price
Lobster Tail

Sauteed Shrimp and Crabcakes 21.25
with Chipotle remoulade

Poached Salmon and Jumbo Shrimp 23.50
in a lemon dill beurre blanc

Shrimp Scampi 21.95
Sauteed with garlic, fresh lemon, and white wine
over Angel Hair

Poached Sea Scallops in Curry Cream 23.95
with Jasmine rice

Chicken Cardinale 23.95
Poached breast of chicken and half lobster tail
with mushroom caps in a brandy shrimp sauce

Chicken Marsala 19.95
Sauteed breast of chicken with onions,
mushrooms and marsala demi-glaze

Entrees

Roast Semi-Boneless Half Duckling 22.95
with green peppercorn-brandy cream or
apricot-mustard glaze

Grilled Filet Mignon 25.95
with horseradish sauce or
wild mushroom green peppercorn-brandy cream

Grilled NY Sirloin 23.95
with portobellos, gorgonzola and merlot
demi-glaze or whole grain mustard sauce

Sauteed Medallions of Veal 22.95
Marsala style or with shallots, wild mushrooms
cognac and cream

Grilled Pork Rib Eye Chops 19.95
with honey mustard glaze

Sauteed Liver 18.95
with bacon and sauteed onions

Entrees are served with house salad or soup,
baked potato, wild rice pilaf or au gratin potatoes
and vegetable of the day.