

Sugar Hill Inn

Four Course Prix Fixe \$72.00 Five Course \$82

Beginnings

Diver Sea Scallops 19

Maple Glazed, Applewood Smoked Bacon

Butternut Squash and Apple Bisque 10

Baked Brie 15

Fig Jam, Herbed Crostini, Fresh Fruit, Greek Olives

Smoked Salmon Plate 16

Maine Atlantic Salmon, Herbed Cheese, Capers, Greek Olives

Chef's Charcuterie Slate for Two 28

Local Cured Meat, Artisanal Cheese, Port Wine Duck Mousse, Herbed Crostini

Salads

Local Garden Salad 9

Local Mixed Greens, Cucumber, Tomato, Onion, Carrot,
Maple Balsamic Vinaigrette, Croutons

Sugar Hill Inn Caesar Salad 12

White Anchovy, Shaved Parmesan

Entrées

Pan Seared Atlantic Salmon 29

Roasted Bell Pepper, Whipped Potato, Brussel Sprouts

Grilled Prime NY Sirloin 38

Maitre d' Butter, Whipped Potato, Grilled Asparagus

Herb Crusted Rack of Lamb 36

Wild Berry Gastrique, Whipped Potato, Grilled Asparagus

Pan Roasted Duck Breast 34

Blueberry Gastrique, Whipped Potato, Glazed Baby Carrots

Shrimp and Scallop Fra Diavolo 29

Jumbo Shrimp and Scallops, Spicy Marinara, Handmade Fettuccini

Grilled Beef Tenderloin 34

Gorgonzola Cream, Whipped Potato, Brussel Sprouts

Fettuccini Primavera 26

Handmade Pasta, Garden Vegetables, Wine, Garlic and Butter

Sugar Hill Burger 18

Half Pound Black Angus Patty, Vermont Sharp Cheddar, Bacon & Onion Jam

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS
may increase your risk of foodborne illness..