

# Blue Bell Inn Dinner Menu

## Cold Appetizers

- CRAB** Fingers, Mustard Sauce 9.00  
Jumbo Lump **CRABMEAT** Cocktail 13.50  
**SHRIMP** Cocktail, Lamaze or  
Cocktail Sauce 10.50  
Smoked **SALMON** 10.00  
Smoked **TROUT**, Horseradish Sauce 8.50

## Salads

- French **LENTIL** Salad 6.50  
**ASPARAGUS**, Vinaigrette 7.00  
**CAESAR** Salad, Shaved Parmesan 6.50  
Sliced **TOMATOES** 5.00  
**MIXED GREENS**-Bibb Lettuce, Radicchio,  
Haricot Vert 6.50  
Hearts of **LETTUCE** 5.00 with Tomato 6.50  
Fresh **MOZZARELLA, TOMATOES & BASIL** 7.50  
Salad **HARICOT VERT** 6.50  
Seasonal **BABY GREENS**, Balsamic Vinaigrette 5.00

## Hot Appetizers

- Diver **SCALLOPS**, Sauté Roasted  
Red Peppers 11.00  
**CRAB** Cake, Tartare Sauce 8.00  
Jumbo Lump **CRABMEAT** Spring Roll,  
Tamarind Dipping Sauce 8.00  
**FROG LEGS**, Garlic Butter 8.00  
Fried **OYSTERS**, Tartare or  
Cocktail Sauce 7.50

## Soups

- French **ONION** 4.50  
**SNAPPER** 5.00  
**CONSOMME VERMICELLI** 4.50  
**CONSOMME** with **PASTA** 5.00  
**BLACK BEAN** 5.00  
New England **CLAM** Chowder 4.50  
(Friday Only)

## Meat Entrees

- VEAL** Chop 38.00  
**VEAL** Marsala 24.50  
Blue Bell Escalope of **VEAL** Sauté 24.50  
**FILET MIGNON** 33.00  
**MINUTE STEAK** 28.50  
New York **SIRLOIN** Strip 34.50  
New York **DOUBLE SIRLOIN** Strip (for two) 76.00  
**CHOPPED SIRLOIN** Steak 19.00  
**CHATEAUBRIAND** (for two) 74.00  
New York **PORTERHOUSE** Steak 39.50  
Roast Prime **RIBS** of **BEEF** 29.00  
.NEW YORK Cut Roast Prime **RIBS** of **BEEF** 33.00  
Half Roasted **FREE RANGE CHICKEN** 24.00  
Blue Bell **CHICKEN** Breast, Tomato & Basil 19.50  
Grilled Two Double Rib **LAMB** Chops 33.00  
**CALVES LIVER** with Bacon, Sauté Onions 22.50

**Children's Menu Available Upon Request**

All Items May Be Taken Out

Minimum Charge for Dinner 10.00

## Seafood Entrees

Deviled **CRAB** 20.00  
**CRABMEAT**, Sauté 26.00  
**FROG LEGS**, Sauté Garlic Butter 21.00  
**SCALLOPS**, Sauté 26.00  
Broiled Petite South American Cold Water  
**LOBSTER TAILS** 35.00  
Selected 2lb Broiled **LOBSTER** 45.00  
Grilled **SALMON** Filet, Dill Sauce 24.00  
**VEGETARIAN** Platter 19.00

### Entrees Include:

Blue Bell Salad-House Dressing, Creamy Italian,  
& Balsamic Vinaigrette  
Imported Bleu Cheese 1.25  
Vegetable & Blue Bell Potatoes  
Meat Entrees include: French Fried Onion Rings  
& Sauce Bearnaise

**TUNA STEAK**, Grilled,  
Roasted Red Peppers 24.50  
Filet of **SOLE**, Amandine 22.50  
Rainbow **TROUT**, Amandine 21.50  
Fried **OYSTERS**, Tartare or Cocktail Sauce 21.00  
Mixed **SEAFOOD** Platter (includes baby lobster tail,  
filet of sole, rainbow trout, broiled tomato, &  
mushroom caps) 24.50  
**CRAB CAKES**, Tartare Sauce 23.00

### Additional Items:

Small Caesar or Organic Baby Greens 3.50 extra  
French Fries Julienne 3.00  
Baked Potato 3.00  
Pasta 4.00  
Asparagus, Hollandaise Sauce 6.00  
French Fried Onion Rings 3.00  
Sauté Mushrooms 3.50

## Dinner Salads

Jumbo Lump **CRABMEAT** 25.00  
Smoked **SALMON** 18.00  
**SHRIMP** 22.00  
Smoked **TROUT**, Horseradish Sauce 18.00  
Seared **TUNA STEAK** on Seasonal Baby  
Greens, Oriental Vinaigrette 20.00

## Desserts

Fresh **STRAWBERRIES**,  
Whipped Cream 5.50  
Fresh **RASPBERRIES**,  
Whipped Cream 6.50  
**ICE CREAM** or **SHERBET** 5.00  
Blue Bell **WHITE CHOCOLATE ICE**  
**CREAM**, Raspberry Sauce 6.00  
**CHOCOLATE CREPE**, White Chocolate  
Ice Cream, Chocolate Sauce 6.50  
Warm **CHOCOLATE SOUFFLE** Cake 6.50

**CREME BRULEE** 6.00  
**STRAWBERRY SHORT CAKE** 6.00  
**CHEESE CAKE** 5.50  
Assorted **PIES** 5.50  
**PIE A LA MODE** 9.00  
**CHOCOLATE MOUSSE CAKE** 6.00  
**CREAM PUFFS**, Chocolate Sauce 5.50  
**BAKED ALASKA** (for six or more)  
per person 7.50

## Beverages

**COFFEE** 2.00  
Brewed **DECAFFEINATED COFFEE** 2.00  
**TEA, DECAFFEINATED TEA** 2.00  
**ESPRESSO** 3.50  
**CAFE LATTE** 4.00  
**CAPPUCCINO** 4.00  
**CAPPUCCINO**-Almond, Amaretto, Chocolate, Hazelnut, Irish Cream, Macadamia Nut, 4.50