

Blue Bell Inn

Appetizers

CRAB Fingers, Mustard Sauce 9.50
Jumbo Lump **CRABMEAT** Cocktail 14.00
SHRIMP Cocktail, Lamaze or Cocktail Sauce 11.00
Smoked **SALMON** 10.50
Smoked **TROUT**, Horseradish Sauce 9.00
Diver **SCALLOPS**, Sauté Roasted Red Peppers 11.00
CRAB Cake, Tartare Sauce 8.50
Jumbo Lump **CRABMEAT** Spring Roll,
Tamarind Dipping Sauce 8.50
FROG LEGS, Garlic Butter 8.50
Fried **OYSTERS**, Tartare or Cocktail Sauce 8.00

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 5.50

Hot Lunch Entrees

Deviled **CRAB** 12.00
Fried **OYSTERS**, Tartare or Cocktail Sauce 12.00
Diver **SCALLOPS**, Sauté 16.00
TUNA STEAK, Grilled, Roasted Red Peppers 16.00
Filet of **SOLE**, Amandine 13.00
Rainbow **TROUT**, Amandine 12.00
Grilled **SALMON** Filet, Dill Sauce 15.00
CRAB CAKES, Tartare Sauce 17.00
Luncheon **SIRLOIN STEAK** 26.00
Blue Bell **STEAK** Sandwich, Single Filet 14.50
Blue Bell **STEAK** Sandwich, Double Filet 25.00
Broiled, One Double Rib **LAMB** Chop 18.00
CALVES LIVER-Bacon, Sauté Onions 14.00
Blue Bell **CHICKEN BREAST**, Tomato & Basil 10.50
VEGETARIAN Platter 10.50
OMELETTE-Bacon, Cheese, Ham, Mushroom,
or Roasted Red Peppers 9.00 (each item .50)

Entrees Include:

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

Additional Items:

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

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 5.00 (Friday Only)

Luncheon Salads

Smoked **TROUT**, Horseradish Sauce 12.00
Smoked **SALMON** 16.00
Jumbo Lump **CRABMEAT** Salad 20.00
CHEF'S SALAD with Julienne Ham & Chicken 8.00
SHRIMP Salad 16.50
Cold Poached **CHICKEN** Salad 9.00
LOBSTER Salad 18.00
Warm Grilled **CHICKEN** Salad 9.50
CHICKEN Salad with Fried **OYSTERS** 12.50
Grilled **CHICKEN CAESAR** Salad 10.00
Warm Grilled **SCALLOP** Salad 12.75
Grilled **TUNA STEAK** on **ORGANIC**
BABY GREENS 14.75

Lunch Sandwiches

CORNED BEEF, Coleslaw, Lamaze Sauce 8.00
Hot **CORNED BEEF**, Lamaze Sauce,
Sharp Cheddar 8.00
Combination **HAM & CHEESE** 7.50
LOBSTER Club 17.50
CLUB 8.50
CHICKEN 8.00
Grilled **HAMBURGER** 8.00
Grilled **CHEESEBURGER** 8.00
Grilled Breast of **CHICKEN** 7.50
Yellow Fin **TUNA STEAK BURGER**,
Wasabi Mayonnaise 14.75
CRAB Cake Sandwich, Tartare Sauce 10.00
*sandwiches can be made with white, rye
or multi-grain bread*

Live Music Nightly

Restaurant, Bistro & Outdoor Café

Wine Spectators Award of Excellence
Zagats Rated Excellent

Family Owned & Operated since 1945

Seafood Entrees

Deviled **CRAB** 20.00

CRABMEAT, Sauté 27.00

FROG LEGS, Sauté Garlic Butter 22.00

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 20.00

TUNA STEAK, Grilled,

Roasted Red Peppers 25.00

Filet of **SOLE**, Amandine 24.00

Rainbow **TROUT**, Amandine 22.00

Fried **OYSTERS**, Tartare or Cocktail Sauce 21.00

Mixed **SEAFOOD** Platter (includes baby lobster tail, filet of sole, rainbow trout, broiled tomato, & mushroom caps) 25.00

CRAB CAKES, Tartare Sauce 24.00

Dinner 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

Dinner Salads

Jumbo Lump **CRABMEAT** 27.50

Smoked **SALMON** 21.00

SHRIMP 23.00

Smoked **TROUT**, Horseradish Sauce 18.00

Seared **TUNA STEAK** on Seasonal Baby Greens, Oriental Vinaigrette 20.00

Beverages

COFFEE 2.00

Brewed **DECAFFEINATED COFFEE** 2.00

TEA, DECAFFEINATED TEA 2.00

ESPRESSO 4.00

CAFE LATTE 4.50

CAPPUCCINO 4.50

CAPPUCCINO-Almond, Amaretto, Chocolate, Hazelnut, Irish Cream, Macadamia Nut, 5.00



Blue Bell Inn

Restaurant, Bistro, & Café

Meat Entrees

VEAL Chop 38.00

VEAL Marsala 25.00

Blue Bell Escalope of **VEAL** Sauté 25.00

FILET MIGNON 34.00

MINUTE STEAK 28.50

New York **SIRLOIN** Strip 35.00

New York **DOUBLE SIRLOIN** Strip (for two) 80.00

CHOPPED SIRLOIN Steak 19.00

CHATEAUBRIAND (for two) 76.00

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 20.00

Grilled Two Double Rib **LAMB** Chops 34.00

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

Sautéed Mushrooms 3.50

Desserts

Fresh **STRAWBERRIES**, Whipped Cream 6.00

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 7.00

Warm **CHOCOLATE SOUFFLE** Cake 7.00

CREME BRULEE 6.50

STRAWBERRY SHORT CAKE 6.00

CHEESE CAKE 6.00

Assorted **PIES** 5.50

PIE A LA MODE 9.00

CHOCOLATE MOUSSE CAKE 6.50

CREAM PUFFS, Chocolate Sauce 6.00

BAKED ALASKA (for six or more)

per person 8.00

Blue Bell Inn

601 Skippack Pike Blue Bell PA 19422

215.646.2010 Reservations

www.bluebellinn.com

DINNER PARTY PRIX FIXE

PRIX FIXE # 1 (20 people or More)

HORS D'OEUVRES (pick three)

Seared TUNA, Blue Bell Oriental Sauce
Thai CHICKEN***

CROSTINI of Eggplant, Mozzarella, & Red Pepper
STEAK Tidbits, Bernaise Sauce***Fried OYSTERS
CHEVRE with Roasted Tomatoes & Basi
RAVIOLI of the Day***CHICKEN, Oriental

SALAD COURSE

Blue Bell Salad

ENTREES

Blue Bell CHICKEN, Tomato & Basil
RAVIOLI of the Day
Grilled TUNA, Roasted Red Peppers
Grilled SALMON, Dill Sauce
FILET MIGNON
SCALLOPS, Saute
Filet of SOLE, Amandine
14 oz SIRLOIN STEAK 4.00 extra

DESSERTS

CREME BRULEE
CHEESE CAKE
Fresh STRAWBERRIES
CHOCOLATE MOUSSE CAKE
WHITE CHOCOLATE ICE CREAM, Raspberry Sauce

BEVERAGES

COFFEE, DECAFFEINATED COFFEE, TEA, ICE TEA

\$40.00

excludes 18% gratuity and 6% sales tax

PRIX FIXE # 2

The Same as Package #1 but includes a ONE HOUR
OPEN BAR WITH HORS D'OEUVRES AND A GLASS OF
CHARDONNAY, CABERNET,
OR WHITE ZINFANDEL WITH DINNER.

\$54.00

excludes 18% gratuity and 6% sales tax

PRIX FIXE #2 WITH PREMIUM OPEN BAR

\$60.00

GENERAL PARTY INFORMATION

PRIVATE ROOMS FROM 15 TO 100

Deposits Required: \$5.00 per person. Paid by cash, check
or a Credit Card Number can be used to hold the room.

Menu Selection: You can have open menu, limited menu,
or a few chosen selections. Personalized Menus can be Desktop
Published with your chosen headline and menu
item selections. Also Prix Fixe Lunch Menus, Dinner Prix Fixe Menu,
Light Dinner Menus, & Sunday Menus
available without prices.

BAR INFORMATION

Cash Bar: same as cocktail prices

Open Bar: \$14.00/hour per person for Blue Bell house brands or
calculated on the percentage of the bottle used.

Cocktail Service: according to what is ordered
Chardonnay, Cabernet, White Zinfandel \$35.00/liter

Fresh Juices: \$8.50 per liter

*Over 220 different wines in Blue Bell Inn Wine Cellar

SUNDAY LUNCHEON MENU

Served From 11:30am to 3:30pm (for Sunday
Private Parties)

SALAD COURSE

Blue Bell SALAD

House, Italian, Balsamic Vinaigrette (Imported
Blue Cheese 1.25)

ENTREES

DEVEILED CRAB

SCALLOPS, Sauté

Grilled TUNA Steak, Roasted Red Peppers
Filet of SOLE, Amandine

PASTA of the day

Grilled SALMON Filet, Dill Sauce

Blue Bell CHICKEN Breast

Blue Bell Single FILET

*Entrees include Blue Bell Potatoes & Vegetable du Jour

**Children's Menu Available

DESSERTS

CREME BRULEE***CHEESE CAKE

Fresh STRAWBERRIES***

CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE ICE CREAM,

Raspberry Sauce

COFFEE, DECAFFEINATED COFFEE, TEA, ICE TEA

\$25.00

Blue Bell Inn is Open

Tuesday through Saturday:

Lunch 11:30am to 2:30pm

Dinner 4:30pm to 10:00pm

**Open for Private Parties(50 or more)
Sundays & Mondays**

DIRECTIONS

FROM PHILADELPHIA OR MAIN LINE

Follow 476 North to Germantown Pike West. Take
Germantown Pike West to your Fifth TrafficLight turn
Right; Walton Rd. Follow Walton Rd to End; Turn Left
onto Rte 73 (West). Go Straight on 73 to your First
Traffic Light; Penlynn Blue Bell Pike (Blue Bell Inn is
Accross the Street on the Right Hand Side) turn right
and make an immediate left into the Main Parking Lot.

FROM THE TURNPIKE

Take the Turnpike to Norristown Exit. After Paying the
Toll Follow Germantown Pike West to your Fourth Traffic
Light turn Right; Walton Rd. Follow Walton Rd to End;
Turn Left onto Rte 73 (West). Go Straight on 73 to your
First Traffic Light; Penlynn Blue Bell Pike (Blue Bell Inn
is Accross the Street on the Right Hand Side) turn right
and make an immediate left into the Main Parking Lot.

HORS D'OEUVRES

COLD

Canapés of SEAFOOD-Smoked Trout, Smoked Salmon,
& Crabmeat \$45.00/tray

STEAK TARTARE \$40.00 per tray

CHEESE Tray \$30.00/tray***CRUDITIES \$30.00 per tray

CRABMEAT GRIBICHE \$50.00/tray***SHRIMP Cocktail
\$6.50/person

Smoked Petrossian SALMON, Black Bread & Capers
\$50.00/tray

CHEVRE with Roasted Tomatoes, Basil on French Bread
\$35.00/tray

CROSTINI of Grilled Eggplant, Roasted Red Pepper, &
Fresh Mozzarella Cheese 35.00/tray

HOT

MUSHROOMS stuffed with Crabmeat \$2.50/person

STEAK Tidbits, Bernaise Sauce \$40.00/tray

Seared TUNA, Blue Bell Oriental Sauce \$50.00/tray

SCALLOPS on Crouton with Roasted Red Peppers
\$2.75/person

CHICKEN ORIENTAL, Honey Mustard Sauce \$35.00/tray

RAVIOLI of the Day \$2.75/person***Fried SCALLOPS
\$2.75/person

Fried OYSTERS, Cocktail Sauce \$2.50/person

THAI CHICKEN \$35.00/tray

*******SELECT THREE HOT ITEMS ABOVE**

\$8.00 per person*****

FROGS LEGS, Garlic Butter \$2.75/person

Miniature Jumbo Lump CRAB CAKES \$4.00/person

CRABMEAT SPRING ROLL, Tamarind Dipping Sauce
3.75/person

CAKES FOR PARTIES

PERSONALIZED CAKE 3.50 per person

CAKE - Vanilla, Chocolate, Hazelnut, Lemon Pound,
& Chocolate Chip

FILLING -Whipped Cream or Chocolate Mousse

ICING - Vanilla & Chocolate Butter Crème,
Whipped Cream & Chocolate Whipped Cream

STRAWBERRY SHORTCAKE 4.50/person

CHOCOLATE MOUSSE CAKE 4.50/person

TIER CAKES FOR SPECIAL OCCASIONS:

Vanilla Pound Cake with Buttercreme Icing
& Decorations 4.00/person

PRIX FIXE LUNCH

Served 11:30am to 2:30pm Tuesday to Saturday
(not on Holidays)

SALAD COURSE

Blue Bell SALAD

House, Italian, Balsamic Vinaigrette

Imported Blue Cheese 1.25

ENTREES

SCALLOPS Saute

Blue Bell Single FILET MIGNON

Rainbow TROUT, Amandine

DEVEILED CRAB

PASTA of the DAY

Fried OYSTERS

Filet of SOLE, Amandine

Blue Bell CHICKEN Breast

Grilled SALMON, Dill Sauce

DESSERTS

CHOCOLATE MOUSSE CAKE

Fresh STRAWBERRIES

CHEESE CAKE

CREAM PUFF, Chocolate Sauce

CREME BRULEE

ICE CREAMS or SHERBERTS

BEVERAGES

COFFEE, DECAFFEINATED COFFEE, TEA, ICE TEA

\$20.00

LIGHT DINNER

Served 4:30 to 6:00pm Tuesday to Saturday
(not on Holidays)

SALAD COURSE

Blue Bell SALAD

House, Creamy Italian, Balsamic Vinaigrette

(Imported Blue Cheese 1.25)

ENTREES

SCALLOPS Saute

Blue Bell Single FILET MIGNON

Rainbow TROUT, Amandine

DEVEILED CRAB

English Cut Prime RIBS of BEEF

PASTA of the DAY

Filet of SOLE, Amandine

Blue Bell CHICKEN Breast

CALVES LIVER with Bacon, Saute Onions

Grilled SALMON, Dill Sauce

Fried OYSTERS

DESSERTS

Fresh STRAWBERRIES***CHEESE CAKE

CREAM PUFF, Chocolate Sauce***CREME BRULEE

ICE CREAMS or SHERBERTS***CHOCOLATE

MOUSSE Cake

COFFEE, DECAFFEINATED COFFEE, TEA, ICE TEA

\$24.00

Prices subject to Change