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# Blue Bell Inn

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Restaurant, Bistro, & Café

## Lunch Menu

### Water

#### SMALL BOTTLES

Deer Park Spring Water 100% Natural (still) 2.50  
San Pelligrino (sparkling) 3.50

#### LARGE BOTTLES

Deer Park Spring Water 100% Natural (still) 4.50  
San Pelligrino (sparkling) 6.00

### Beer Selection

#### Micro-Brews

Anchor Steam Beer 5.00  
(San Francisco, CA)  
Sierra Nevada Pale Ale 4.50  
(Chico, CA)

#### Local Brew

Yuengling Traditional Lager 4.00  
(Pottsville)

#### Domestic Brews

Budweiser 4.00  
Coors Light 4.00  
Miller Lite 4.00  
Michelob Ultra 4.00  
O'Doul's Amber 4.00

#### World Brews

Amstel Light 4.50 (Holland)  
Bass Ale 5.00 (England)  
Beck's 4.50 (Germany)  
Clausthaler 4.50 (Holland)  
Corona 4.50 (Mexico)  
Guinness Stout 5.00 (Ireland)  
Harp Lager 5.00 (Ireland)  
Heineken 4.50 (Holland)

**ALL DINNER ITEMS MAY BE TAKEN OUT**

Private Dining Rooms Available  
\*\*Ask for our Prix Fixe Menus\*\*

## Cold 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

## 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 Appetizers

- 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

## 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)

## Hot 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

## 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

## 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*

Luncheon Salads & Sandwiches do not include house salad, vegetable or potato

## 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

## 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

**Children's Menu Available Upon Request**

All Items May Be Taken Out