

# Blue Bell Inn New Year's Eve 2009

## Cold Appetizers & Salads

ISLAND CREEK OYSTER, Duxbury Bay,  
Mas. ½ Dozen 13.50  
CRAB Fingers, Mustard Sauce 9.50  
CRABMEAT Cocktail 14.00  
SHRIMP Cocktail, Lamaze or  
Cocktail Sauce 11.00  
Smoked SALMON 10.50  
Smoked TROUT, Horseradish Sauce 9.00  
CRAB CLAWS, JONAH, Maine,  
Sriracha Mayo 12.50

French LENTIL Salad 6.50  
ASPARAGUS, Vinaigrette 7.00  
CAESAR Salad, Shaved Parmesan 6.50  
Fresh MOZZARELLA, TOMATOES, & BASIL 7.50  
Warm SPINACH SALAD with BACON 7.50  
HEARTS of LETTUCE, TOMATO, RED ONION,  
BLUE CHEESE DRESSING, & BACON 8.00  
Maine SHRIMP, AVOCADO, TOMATO SALAD  
with BALSAMIC GLAZE 8.00

## Hot Appetizers & Soup

Diver SCALLOPS, Sauté Roasted Red  
Peppers 12.00  
CRAB Cake, Tartar 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  
LOBSTER TEMPURA, Dipping Sauce,  
Asian Slaw 9.00

French ONION 4.50  
SNAPPER 5.00  
CONSOMME VERMICELLI 4.50  
CONSOMME with PASTA 5.00  
BLACK BEAN 5.00  
RED PEPPER, Jumbo Lump CRABMEAT 9.00  
RAVIOLI, WILD MUSHROOM & HERB 9.00  
FRIED CALAMARI, Spicy Aioli 11.00

## New Year's Eve Entrees

FILET MIGNON 35.00  
New York SIRLOIN STRIP 37.00  
Blue Bell CHICKEN Breast, Tomato & Basil 25.00  
Deviled CRAB 25.00  
Filet of SOLE, Amandine 26.00  
CRAB CAKES, Tartar Sauce 29.00  
Grilled SALMON Filet, Dill Sauce 28.00  
Broiled Petite LOBSTER TAILS 36.00

TUNA STEAK, Grilled, Roasted  
Red Peppers 28.00  
FRIED OYSTERS, Tartare or  
Cocktail Sauce 25.00  
RAVIOLI, WILD MUSHROOM & HERB 22.00  
SCALLOPS, Mushroom Soy Sauce 30.00  
WILD STRIPED BASS, White Truffle Vinaigrette,  
Hen of Woods Mushrooms, Potato Puree 29.00

### Entrees Include:

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

### Additional Items:

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

## Desserts

Fresh STRAWBERRIES, Whipped Cream 6.00  
Fresh RASPBERRIES, Whipped Cream 6.50  
ICE CREAM or SHERBERT 5.00  
Blue Bell WHITE CHOCOLATE ICE CREAM,  
Raspberry Sauce 6.00  
CARAMEL ICE CREAM, Sauté Apples 6.50  
CHOCOLATE CREPES, White Chocolate Ice  
Cream, Chocolate Sauce 7.00  
Hazelnut SEMIFREDDO 6.50  
Warm CHOCOLATE SOUFFLE Cake 7.00

CREME BRULEE 6.50  
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

COFFEE or DECAFFEINATED COFFEE 2.00  
TEA, DECAFFEINATED TEA 2.00  
ESPRESSO 4.00  
CAPPUCINO or CAFE LATTE' 4.50  
CAPPUCINO-Almond, Amaretto, Chocolate, Hazelnut, Irish  
Cream, Macadamia Nut 5.00