

Eldredge Room

AT
THE QUEEN ANNE INN,
CHATHAM, CAPE COD
2009 MENU

SOUPS

CHILLED TENDER SHRIMP AND CUCUMBER SOUP TOPPED WITH
CRÈME FRAICHE. \$ 9.

“QUEEN ANNE” SMOKED CLAM CHOWDER, SLOWLY COOKED WITH
APPLEWOOD BACON, POTATOES, ONIONS, CELERY AND THYME. \$ 7.

SALADS

CRISP GARDEN GREENS WITH CUCUMBER, BERMUDA ONION & VINE
RIPENED TOMATOES. TOSSED WITH FRESH GARDEN HERBS & DRESSED
WITH A LEMON BASED VINAIGRETTE. \$ 7.

ASIANA SALAD: SOY & GARLIC MARINATED CHICKEN ,
GARDEN FRESH TOMATOES, CRISP SNAP PEAS & ASIAN NOODLES,
SERVED WITH A SESAME-GINGER DRESSING. \$ 10.

VERMONT HERB CRUSTED GOAT CHEESE, ATOP MESCLUN GREENS, VINE
RIPENED TOMATOES & CUBED BEETS.
TOPPED WITH A BALSAMIC VINAIGRETTE. \$ 12.

APPETIZERS

GRILLED ARTICHOKE WITH FRESH VEGGIES OF THE SEASON,
COMPLEMENTED WITH A RED PEPPER COULIS AND OLIVE OIL. \$ 12.

CALAMARI: \$ 13. EACH

1. CRISPY FRIED, WITH A SPICY, NOT “TOO HOT” TOMATO SAUCE
OR
2. SAUTÉED IN GARLIC OLIVE OIL, WHITE WINE AND CHERRY PEPPERS

ELDREDGE FAMILY CRAB CAKES. SERVED WITH MANGO AVOCADO SALSA
AND A HOUSE MADE TARTAR SAUCE. \$ 13.

YELLOWFIN TUNA. SEARED RARE WITH CAJUN SPICES AND SERVED
WITH A REFRESHING CUCUMBER SALAD. \$ 12.

TERRINE OF LOBSTER. THE FRESH LOBSTER MEAT IS IMBEDDED IN
VEGETABLES, WRAPPED IN LEEK LEAVES RESTING ATOP A TANGY TOMATO
BROTH. \$ 10.

MEAT & POULTRY ENTREES

ORGANIC ROASTED HALF CHICKEN WITH FRESH GARDEN HERBS. SERVED WITH A CELERY ROOT AND POTATO PUREE, GRILLED ASPARAGUS AND A TARRAGON SAUCE TO FINISH. \$ 23.

HERBED RACK OF LAMB TOPPED WITH A ROSEMARY DEMI GLACE SERVED WITH VEGETABLE ISRAELI COUSCOUS AND GRILLED ARTICHOKE. \$32.

WOLF NECK FARM PAN ROASTED TENDERLOIN SERVED ON A WILD CHANTERELLE AND CEPES DEMI GLACE WITH ASPARAGUS, SHALLOT CHIPS AND A CELERY ROOT AND POTATO PUREE. \$35.

LOCAL SEAFOOD ENTREES

PAN SEARED SUSHI QUALITY TUNA, CRUSTED WITH SESAME SEEDS AND SERVED ON AN ORANGE GINGER SAUCE. ACCOMPANIED WITH WASABI AOILI , GINGERED SNOW PEAS AND STEAMED JASMINE RICE. \$29.

PAN SEARED SEA SCALLOPS WITH A BACON-ONION PUREE TART, LOCAL CEPES, SPRING RAMPS AND TOPPED WITH MUSTARD VINAIGRETTE. \$28.

ROASTED MONKFISH WITH SAUTÉED SPINACH, VEGETABLE RISOTTO AND FINISHED WITH A NICOISE OLIVE PERNOD SAUCE. \$26.

PAN FRIED WILD ATLANTIC SALMON WITH VEGETABLE RISOTTO, BABY FRENCH GREEN BEANS, AND DELICATELY FINISHED WITH A CITRUS BEURRE BLANC. \$ 23.

LOCAL CHATHAM LOBSTER, STEAMED TO PERFECTION AND SERVED WITH YOUR CHOICE OF 2 SIDES (SEE BELOW). MARKET PRICE

SIDES \$6. EACH

VEGETABLE RISOTTO
PASTA WITH HOUSE MADE PESTO
CELERY ROOT AND POTATO PUREE
ASPARAGUS WITH SEASONED HERB BUTTER
ROSEMARY AND GARLIC HOUSE MADE FRENCH FRIES

Please consult your wait person about allergies, dietary concerns or vegetarian options
All prices quoted are subject to 5% Mass. Meals Tax