

Soups

Soup Du Jour \$7
Butternut Squash \$7

Appetizers

Maryland Crab Cakes over
black bean salsa \$9

Grilled Scallops topped with cannelloni
bean compote & drizzled with
saffron and pesto oil \$8

Stuffed Quail with asparagus over
BBQ tomato coulis \$10

Fresh Lobster Cocktail served with
Bloody Mary cocktail sauce \$10

Escargot & Chanterelles in brioche \$9

Chicken Liver Pate with toasted herbal
croutons & sour cherry hula \$8

Grilled Apricots with Prosciutto over
radicchio tossed with pistachio
vinaigrette \$7

Salads

Salade de Chateau tossed mesclun with
roma tomatoes, julienne cucumbers
& carrots with citrus almond
vinaigrette \$8

Seafood Pasta salad - penne pasta
tossed with fresh seafood and herbal
vinaigrette \$17

Roasted Beet & Herbal Goat Cheese
over baby field greens with walnuts
& toasted pumpkin seed vinaigrette
\$12

Grilled Lamb over Arugula with
tomato and fava beans tossed in a
tomato mint vinaigrette \$15

Tomato Artichoke Salad with
niçoise olive & herbal
vinaigrette \$14



www.blakesleeinn.com

Enjoy exquisite dinners prepared
by Certified Executive Chef
Karlton Harris.

Dining at the Blakeslee Inn &
Restaurant is not just about the
food. The exceptional Maitre d'
and wait staff pride themselves
on superb service and attention
to detail. The Blakeslee Inn &
Restaurant also features an
impressive wine list as well as a
selection of the world's finest
beer & martinis.

Entrées

Pocono Mountain Surf 'n Turf -
grilled medallions of venison, roasted
lobster tail & wild mushroom ravioli
with rosemary cream sauce -
Market

Grilled Herbal Salmon over light basil
cream sauce with baby shrimp, mild
garlic roasted fingerling potatoes,
baby carrots & wilted leeks \$24

Crab Crusted Sea Bass served with
vegetable & starch Du jour \$28

Seafood Melange a mixture of fresh
seafood in a tomato fennel broth \$32

Trout Granabloise served with
vegetable & starch Du jour \$22

Tuscan Shrimp stuffed with
scallop mousse & wrapped in
prosciutto served with risotto
primavera \$28

Boneless Ox Tail Fettuccine with
spinach & sun dried tomatoes \$20

Pumpkin Tortellini with broccoli rabe
in a light vegetable broth topped
with toasted garlic \$17

Grilled Breast of Duck in a brandy
peach sauce, served with starch &
vegetable Du jour \$24

Pork Scaloppini with Portabella
Ragout & capers, served with starch
& vegetable Du jour \$23

Veal Osso Buco over scallion polenta
& grilled asparagus \$27

Pan Seared Chicken with Chardonnay
Sauce served with roasted Tuscan
vegetables & mild garlic mash \$22

Braised Rabbit coq au vin
with Saffron rice & vegetable
Du jour \$28

Hazelnut Crusted Boar Chop with
cinnamon hazelnut sauce \$32

Grilled Medallions of
Beef Tenderloin with a red
zinfandel truffle sauce \$26

Grilled Poulet with a framboise Sauce.
Served with vegetable & starch
Du jour \$26

Grilled Ribeye Steak served with
caramelized onions & mushrooms
\$22

For Restaurant Reservations
and Information call
(570) 643-6000

Location: Route 940, 1/4 Mile west of Blakeslee Corners (Rt. 115)

Meals Served: Dinner, Sunday Brunch - Catering and private parties

Hours: Dinner Served 5pm Wednesday - Saturday, Sunday Champagne Brunch 11am

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Offering outstanding French
Cuisine with American and Tuscan
infusions. Beautiful Atmosphere
with exceptional service and
attention to detail.