

Royal Mountain Inn

Dinner Entrees

All dinner entrees include a vegetable/relish dish, cup of soup of the day or juice, tossed salad, fresh bread and butter, and a choice of baked potato, house potato or french fries.

Appetizers

Jumbo Shrimp Cocktail	\$6.25	Lobster Bisque Soup	\$5.50
Served with a hot or mild horseradish Sauce.		Lobster, shrimp and seafood in a rich sherry cream sauce. (Saturday Only)	
French Onion Soup	\$4.50	Royal Mountain Salmon	\$5.50
Baked and covered with Swiss cheese European style. (A family recipe).		Broiled thinly sliced Alaskan salmon in a light dill and herb sauce.	
Mussels Marcel	\$5.50	Escargot (snails)	\$5.50
Cooked In a mellow tomato, wine, garlic and onion sauce.		Served in a rich buttery garlic parsley sauce with toasted bread wedges.	

Steaks

Filet Mignon:			
Large tenderloin, grilled to your liking, covered with fresh mushrooms.			\$19.95
Sirloin:			
Large choice cut sirloin steak, charbroiled to your taste.			\$16.95
Super Sirloin (for Two):			
Large choice sirloin, charbroiled to your taste.			\$26.95

Steaks

New York Strip: 16 ounce hand cut N.Y.S., charbroiled to your taste.	\$16.95
Prime Rib: 16 ounces of slow roasted perfectly seasoned prime beef. <u>(Ask your waitress if available)</u>	\$16.95

Land and Sea

Surf and Turf: 6 ounce broiled lobster tail and 6 ounce filet of beef:	(at market price)
Haddock: Baked fresh succulent haddock in a rich creamy butter sauce.	\$13.95
Coquilles St. Jacques: (a family recipe) 2 large scallop shells with shrimp, scallops and fish in a creamy wine sauce covered with a special seasoning and swiss cheese,	\$16.95
Sea Scallops: Breaded sea scallops deep-fried or sautéed in a garlic/butter and parsley sauce.	\$14.95
Shrimp Scampi: Large shrimp cooked in a garlic/butter and parsley sauce.	\$14.95
Baked Stuffed Shrimp: Succulent shrimp stuffed with our very own seafood stuffing:	\$15.95
Fried Shrimp: Large shrimp hand battered in our special seasoning fried a golden brown.	\$14.95
Broiled Lobster Tails: Two lobster tails broiled to perfection, served with melted butter.	(at market price)

Veal

Veal Oscar Royal:

Prime cut veal, breaded and sautéed lightly, topped with crabmeat and asparagus spears, served on a bed of rice.

\$16.95

Veal Marsalas:

Prime cut veal pounded lightly and covered in a rich olive Marsala mushroom wine sauce, served over a bed of rice.

\$15.95

Veal Cutlets:

Lightly breaded veal pan-fried in a rich virgin olive oil sauce.

\$14.95

Pork and Poultry

Pork Tenderloin

Twin tenderloins wrapped in bacon and charbroiled to perfection.

\$14.95

Fried Pork chops

2 lightly battered pork chops deep fried to a golden brown, topped with Fried onion rings.

\$14.95

Royal Mountain Fried Chicken:

Sections of prime cut chicken lightly battered and fried to a golden brown.

\$ 10.95

Pork and Poultry

Stuffed Chicken Breast:

Prime cut chicken breast stuffed with our own special house dressing with a seasoned gravy.

\$10.95

Chicken Cordon Blue:

Breaded breast of chicken stuffed with ham and Swiss topped with a chardonnay cheese cream sauce.

\$12.95

Ask your waitress
what the dessert of the day is

Please Note: If you don't see your favorite dish on our menu, please tell your waitress and we will prepare it for you the next time you come in with a reservation. Thank you and we hope you enjoy all your dinners here at the Royal Mountain Inn.

Richard Pagerie, Proprietor