

Shore Acres Inn and Restaurant

237 Shore Acres Drive

North Hero, Vermont

(802) 372-8722

Appetizers

homemade soup of the day cup \$3.95 bowl \$5.95

vermont artisan cheese platter \$10.95

3 assorted pieces of artisan cheeses of the day served with grilled croutons, fresh fruit & island fortin honey

shore acres coconut beer battered shrimp \$8.25

3 deep fried shrimp served with an apricot sauce

homemade mediterranean sampler dip for 2: \$6.95 for 4: \$10.95

red pepper hummus & baba ganoush served with pita chips

sautéed fresh maine crab cakes \$12.95

two crab cakes with a fresh lemon and garlic aioli

steamed prince edward island mussels \$11.95

with spanish chorizo and onions in a long trail ale

sliced vine ripened tomatoes \$7.95

served with vermont feta or vermont mozzarella with kalamata olives and basil on a bed of greens with extra virgin olive oil and balsamic vinegar

Salads

truffled panzanella salad small \$5.95 large \$8.95

a rustic italian salad; tossed grilled ciabatta bread, cherry tomatoes, red onion, shaved aged parmigiano reggiano red wine vinaigrette and truffle oil

classic iceberg wedge \$7.95

with homemade thousand island dressing , sliced red onions and toasted pecans

traditional house caesar \$8.95

with aged parmesan and house made caesar dressing and homemade foccacia croutons

topped with sliced grilled chicken (four ounce) \$12.95

bittersweet salad small \$5.75 large \$8.75

fresh arugula, romaine, cucumbers, radishes, kalamata olives, vermont common table wafers tossed with a red wine vinaigrette

with vermont feta + \$3.00

small caesar \$5.95

house salad \$3.75

Small Plates

seared pork tenderloin filets \$18.95

maple bourbon brined pork tenderloin filets served with a warm apple compote

kaffir lime & coconut poached fresh salmon filet \$17.95

a four ounce filet served with a citrus pomegranate glaze

hand cut six ounce filet mignon \$26.95

topped with portabella mushroom duxelle, blythdale vermont bleu cheese with a red wine demi glaze

grilled highland cattle company hamburger \$16.95

pasture grass fed scottish highland vermont beef served on a whole grain bun, with a guinness whole grain dijon mustard served with sliced red onion and tomato

above small plates are served with sautéed vegetables & a choice of starch

michael gerome's famous philadelphia sausage \$21.95

direct from the family gerome's sausage company served with italian trottole l'arte della pasta with a homemade rich bolognese meat sauce

"vermont fresh" eggplant and vermont chevre ravioli \$14.95

served with a homemade tomato, olive and caper sauce

italian trottole l'arte della pasta

a premium spiral durum wheat semolina pasta served with a homemade rich bolognese meat sauce \$16.95

or served with a homemade tomato, olive and caper sauce tossed with sautéed seasonal vegetables \$14.95

Traditional Entrées

house smoked slow roasted rack of lamb

small plate half rack \$26.95 traditional full rack \$33.95

brushed with dijon mustard and herbs, served with a cherry vanilla jus

grilled hand cut filet mignon \$29.95

an eight ounce filet served with a smoked bacon whole grain mustard sauce

oven roasted naturally raised chicken \$23.95

a boneless one half chicken "a l'orange" style with a tuscan orange and almond sauce

mustard glazed organic raised fresh salmon \$24.95

an eight ounce filet served with a lime soy drizzle

house cut black angus strip steak \$26.95

ten ounces: charbroiled & topped with a red wine tarragon garlic butter

shore acres signature apple island chicken

small plate \$15.95 traditional \$22.95

served with a reduced homemade apple cider sauce

switchell pork steaks \$24.95

two grilled five ounce chops served with a cider vinegar and ginger sauce as a small plate:

one chop served as above \$17.95

- all traditional entrees are served with an inn salad, choice of starch and sautéed vegetables.
- substitute a small caesar + \$1.25
- kitchen under the direction of executive chef [dan rainville](#) - our chef for 16 years - with assistance from [jeanette stevens](#), [sam fiorelli](#) and [jeremy boutin](#).
- a 20% service charge will be added to parties of 6 or more. separate checks are not allowed on parties of 6 or more.
- please note: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Shore Acres Homemade Desserts

classic creme brulee

served with a fired sugar crust

jeanette's homemade chocolate sampler

white and dark chocolate with herbs and spices

chocolate peanut butter torte

a rich cream cheese peanut butter filling with an oreo crust topped with chocolate ganache

homemade cheesecake of the day

gianduja chocolate cream pie

a hazelnut chocolate pudding pie with a chocolate oreo crust

fruit pie or fruit crisp

of the day \$5.95

island homemade ice cream \$3.95

island homemade sorbet \$3.95

individual island ice cream pints \$5.95

all desserts \$6.95: al la mode + \$1.50