

THE SCOTTISH LION INN & RESTAURANT



A BIT OF HISTORY...

In 1777, Captain Samuel Willey came to the White Mountains (and what is now known as the Mt. Washington Valley) and built a farmhouse on this site. (The historic Willey Cemetery is adjacent to the Scottish Lion property, just behind the Inn. A fascinating story surrounds this family—you'll find a pamphlet in our lobby telling you all about it). Samuel's son, James, inherited the farm and kept it until 1857 when he sold it to Stephen Mudgett who ran it as the Pine Grove Inn. It burned and was rebuilt in the early 1860's, around the time of the Civil War. Mudgett sold it shortly thereafter to Erastus Bigelow, founder of the Bigelow Carpet Company, who tore down the Pine Grove Inn and erected the present building in 1872.

Bigelow used this building as headquarters for an over 450-acre farm, many acres of which are still in cultivation in the flood plain down behind the inn. (The main house of the Bigelow property was what is now the Stonehurst Manor across the road and up the hill). Bigelow's only daughter, Mrs. Helen Merriman, continued the farm and maintained the properties until her death in 1933. The estate was then broken up and this building sold to the Cox family who converted it to a very comfortable home.

In 1952, Mr. and Mrs. Emil Hoffman purchased this building from the Coxes and made it into a restaurant, The Hoffman House, which enjoyed a fine reputation for dining for many years. In 1971, Jack and Judy Hurley bought it and established The Scottish Lion. After nearly 20 years of continuous fine dining and warm hospitality, they sold the "Lion" to the current owner/innkeepers, Janet and Chef Michael Procopio. They bring, via Hawaii, over 35 years in the restaurant and hospitality field along with a wide knowledge of international cuisines which they present to you tonight with this menu.

THE BLACK WATCH PUB

You'll enjoy a relaxing evening before or after dinner in our traditional Scottish pub whose walls are lined with magnificent scenes of Scottish history painted by local artist, Ernest O. Brown. The Pub has a collection of over five dozen Scotches (many not available elsewhere) plus specialty drinks exclusively ours, and a fine selection of wines by the glass and bottle. In winter, the fireplace crackles out a cheerful welcome...come, raise a glass or two with us!

THE LION IS AN INN, TOO!

A country inn offering the warm tradition of Highland hospitality, The Scottish Lion features eight individually decorated guest rooms upstairs, each with it's own clan name! All have private baths and individual air conditioning and heat controls. Our room rates include a full country breakfast...please ask for a rate card at the Front Desk.

— Soups —

French Onion Soup Gratinée	2.75
Crofters' Bree — Our Soup Du Jour	2.75

— Appetizers —

Scallops Glayva	4.75
Fresh Atlantic sea scallops stuffed with crabmeat and baked in a Scottish liqueur sauce.	
Finnan Haddie	4.25
A traditional dish of smoked haddock and cream, garnished with slices of freshly boiled egg.	
Mushrooms Oscar	4.75
Mushroom caps stuffed with fresh crabmeat and served with a Hollandaise sauce.	
Shrimp Cocktail	3 shrimp — 4.50 • 4 shrimp — 6.00 • 5 shrimp — 7.50
We simmer large shrimp in a court bouillon and serve them with a selection of sauces.	
Scottish Sampler	7.50
Scottish smoked salmon, Finnan Haddie, and bangers with mustard and cream cheese.	
Scottish Smoked Salmon	7.25
Slices of salmon served with onions, whole grain mustard, a fresh sliced bagel and cream cheese.	
Crab Cakes	5.75
Fresh North Atlantic crab served with a dill cream sauce.	

— Salads —

Fresh Fruit Salad Plate	6.95
Assorted fresh fruit with raspberry dressing, served with freshly baked nut bread.	
Seafood Salad	7.25
Baby shrimp, scallops, and crab served on a bed of salad greens with homemade nut bread.	
Caesar Salad	4.95
Romaine lettuce tossed with olive oil, balsamic and red wine vinegars, and flavored with garlic, lemon juice, and anchovy paste.	
Southwest Caesar Salad	5.95
Romaine lettuce with a sundried tomato dressing, topped with corn chips, and breast of chicken.	

— Beverages —

Soft Drinks or Milk	.95
Coffee, Decaf, or Tea	1.25
Freshly ground Kona coffee, freshly brewed decaffeinated coffee, and selection of classic teas — Earl Grey, English Breakfast, Irish Breakfast, and herbal teas.	
Espresso Regular or decaffeinated	1.25
Capuccino with frothy steamed milk...regular or decaffeinated	2.50

*Our bartenders create a Special Drink each day...
please let us describe it for you!*

- For parties of six or more, a 15% gratuity will automatically be added to the final bill.
- Plate charge for split orders, \$3.50 • Please refrain from smoking either pipes or cigars...*thank you!*

— Highland Specialties —

—Traditional dishes from the British Isles—

Scottish Steak and Mushroom Pie	14.95
Individual pies of tender beef and mushrooms in wine sauce with a golden brown pastry crust.	
Scottish Highland Game Pie	16.75
Rabbit, venison and pheasant braised in port, chablis and herbs with a golden brown pastry crust.	
Veal Tatler	15.75
Veal medallions sautéed in butter with wild mushrooms, Tatler liqueur, cream, and demi-glaze.	
Roast Lamb Argyll	15.25
Slices from a whole leg of lamb, seasoned with thyme, rosemary, and garlic and served au jus.	
Steak and Kidney Pie	14.75
Slices of tender beef and calves' kidneys cooked in a wine sauce with a golden brown pastry crust.	
Finnan Haddie	14.95
A dish of smoked haddock and cream sauce, served with toast and a boiled egg.	
Haggis (available with 48 hours advance notice)	14.75
Made from an old Scottish recipe and served with bashed neaps (turnips).	

American Heartland

All our Roasts are cooked to perfection in a slow-cooker oven and our Black Angus Steaks are hand-cut by the Chef daily.

Roast Rib of Beef —

- **Aberdeen Cut** **15.95**
A thick slice of the finest beef in its own juices with Yorkshire pudding and horseradish.
- **The Lion's Cut** **17.95**
An extra thick cut of the same fine beef served with Yorkshire pudding and horseradish.

Tenderloin Steak **17.95**

Our extra-thick 9-oz. filet mignon with Bearnaise sauce. Served with sautéed mushrooms and onions finished with sherry.

Rib Eye Steak **15.95**

Big 14-oz. aged steak broiled to your liking and served with demi glaze and fried onions.

New York Sirloin **15.95**

Beautiful 12-oz. Black Angus steak broiled to perfection and served with demi glaze and fried onions.

Mixed Grille **16.95**

For hearty appetites... a Scottish "banger" (sausage), a 3-oz. tenderloin with Bearnaise sauce, and a 5 oz. pork loin with a Madiera port sauce.

Fresh Baked Scrod **12.50**

A fresh boneless fillet of scrod baked in white wine, lemon and butter, then topped with fresh-browned bread crumbs.

All entrées are served with traditional Scottish oatcakes, fresh fruit bread, garden salad, vegetable du jour, and choice of rice pilaf, baked potato, or Scottish rumbledethumps.

Choice of salad dressings includes —

Bleu Cheese • Poppy Seed • Peppercorn Ranch • House (Vinaigrette)

— Italiano —

- Seafood Linguine** 16.95
Shrimp, crabmeat, and scallops sautéed in clarified butter and garlic and finished with white wine, cream, and Parmesan cheese. Served on a bed of fresh-cooked linguine.
- Shrimp Genovese** 15.95
Large shrimp sautéed in a light sauce of herbs, garlic, tomatoes, mushrooms, butter and wine. Served on fresh linguine.
- Pork Loin Ponte Vecchio** 15.25
Two thick center cut pork loins, marinated in balsamic vinegar & spices. Broiled and served with wild mushrooms and vinegar peppers.
- Veal San Remo** 15.75
Sautéed with artichokes, mushrooms, sun-dried tomatoes, lemon juice, white wine, and butter.
- Cioppino** 17.95
Tomato-based fish stock, slowly simmered with lobster, clams, squid, fresh fish, and mussels.
- Chicken Enrico** 14.75
Slices of tender chicken breast sautéed in garlic, sliced pepperoni, and a little chicken stock, then gently simmered with sundried tomatoes, mushrooms and fresh penne pasta. Served with a creamy Sardo cheese sauce.

— French —

- Chicken Dijonnaise** 13.95
A 9-oz. fresh chicken breast in a sauce of mushrooms, artichokes, cream, and Dijon mustard.
- Bouillabaise** 17.95
Fish stock flavored with Pernod and saffron vegetables and simmered slowly with lobster, clams, mussels, squid, shrimp and fresh fish.
- Beef Wellington** 17.95
A French classic. Tenderloin of beef seared and topped with a Duxelle and goose liver paté. Wrapped in puff pastry, then baked and served with a perigourdine sauce.
- Salmon En Croute** 16.95
Salmon fillet stuffed with shrimp mousse and wrapped in puff pastry. Served with a dilled cream sauce.
- Steak Diane** 16.95
New York sirloin sautéed with shallots and mushrooms, then flamed with brandy and served with a sauce of reduced heavy cream and demi glaze.
- Steak Au Poivre** 16.95
New York sirloin seared with peppercorns, then flamed with brandy, Dijon mustard and demi glaze.

— Pacific Rim —

- Thai Pork Loin** 14.75
Marinated in Malaysian spices then broiled. Served with a chunky pineapple salsa.
- Bali Chicken** 13.95
Chicken breast braised in coconut milk, red chilis, shitake mushrooms and spices. Can be spicy hot or mild for "American Eastern" palates!
- Lau Lau** 12.75
A Polynesian favorite... beef, pork, and fish wrapped in Luau and Ti leaves, and steamed. (when leaves are available from Hawaii!)
- Penakbet** 13.95
Pork slices steamed in vegetables, garlic and ginger. A true Filipino favorite.

Wines by the Glass

Premium House Wines

Gewurztraminer Chateau Ste Michelle (Columbia River Valley WA)	\$3.75
<i>Crisp, slightly off-dry, with a spicy aroma. Great with Pork, spicy Oriental foods, any South West cuisine, and Veal.</i>	
Sauvignon Blanc Chateau Ste Michelle (Columbia River Valley WA)	\$3.75
<i>Clean, crisp, soft balance of fruit and oak. Great with Seafood with light or heavy sauces, Poultry, and Pasta with light sauces.</i>	
Chardonnay Villa Mt. Eden Cellars (Napa Valley CA)	\$4.95
<i>Well-balanced with fruit, a buttery and clean finish. Great with Seafood, Shellfish, Poultry, Pork, Veal, and Pasta with a light sauce.</i>	
White Zinfandel Bel Arbors (Mendocino CA)	\$3.25
<i>Fruity, zesty and not too sweet. Great with Oriental foods, Poultry, and Pork.</i>	
Merlot Taft Street (Sonoma County CA)	\$4.95
<i>Aromas of plum, currant, and berry. Nice balance of fruit and tannin. Great with Lamb, Duck, Pheasant, and broiled Beef with heavier sauces.</i>	
Zinfandel Rosenblum (Paso Robles CA)	\$4.25
<i>Black cherry and plum flavors, nice tannins with a great finish. Great with Pork, Beef, Veal, and Pastas with either light or heavy sauces.</i>	
Petite Syrah Bogel (Clarksburg CA)	\$4.25
<i>Smooth with a rich texture and just a touch of spice and berry. Great with Lamb, Light Pastas, and Beef dishes done in a lighter style.</i>	
Cabernet Sauvignon Rosemont (Australian)	\$4.95
<i>Cedary cherry and berry flavors with spicy, balanced tannins. Great with Pheasant, Duck, Lamb, Heavy Pastas, and Beef with either light or heavy sauces.</i>	

Ultra Wines

Chateau de Pez 1990 St Estephe	2 oz... \$2.75	5 oz... \$7.00
<i>Well-defined concentrated cassis berry with rich tannins and long finish.</i>		
Daminus Estate 1990 (Napa, CA)	2 oz... \$3.25	5 oz... \$8.00
<i>Deep ruby color, great nose of coffee and blackberry fruit. Nice balance of berry, fruit and tannins.</i>		

House Wines Delicato Vineyards (Mecato CA)

Chardonnay	Glass \$3.50	Half Liter \$7.95	Liter \$14.95
Red • White • Blush	Glass \$2.75	Half Liter \$6.95	Liter \$12.95

Aperitif and Dessert Wines

Chateau Ste Michelle Late Harvest white Riesling	3 oz... \$3.75
<i>Rich with honey, pineapple, and ginger aromas and flavors. Deep gold color.</i>	
Sauterne Botrytis Semillon, Peter Lehmann (Australian)	3 oz... \$4.25

Sparkling Wines

Cook's Brut Imperial	\$2.75
<i>A clean, crisp well-balanced sparkling wine with lovely flavors.</i>	

