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The Bethel Inn & Country Club

APPERTIZER

Fish Chowder

ENTREES

Roast Half Duckling, crisp outside and moist inside, glazed with a sweet & sour sauce
\$14.95

Broiled Haddock, simply broiled
\$14.95

Yankee Pot Roast, a traditional New England year-round favorite for the hearty appetite...swimming in rich brown sauce
\$12.95

Chicken Specialty of the Day
\$11.95

Scallops, simply broiled with a dash of white wine and butter, then lightly crumbed
\$14.95

Veal Specialty of the Day
\$13.95

Swordfish, a thicker than usual cut so charbroiling will keep it moist and tender. Served with a lemon butter
\$14.95

Top Sirloin, a superb cut, thick and juicy and lean, served charred on the outside and red in middle unless otherwise specified by your order
\$13.95

Crabmeat Casserole, New England crabmeat baked in a mild cream sauce, with or without a cheese topping
\$12.95

Vegetarian Specialty of the Day
\$10.95

Each entree is served with your choice of Garden Salad or Spinach & Mushroom Salad, accompanied by our homemade dressings, Potato or Rice and the Vegetable of the Day.

DESSERTS

All of our desserts are made in our Bake Shop. Your server will describe today's selection of our award-winning desserts