

DINNER

THE CLEMENT ROOM GRILL offers informal dining with style. It's a casual, but upscale setting geared to adults who'll enjoy unpretentious,

inventive cuisine and a relaxed, memorable dining experience. Serving breakfast and dinner daily, reservations are accepted.

APPETIZERS

SOUP OF THE DAY ... 5.95

SEAFOOD SAMPLER ... 10.95

Rare and smoked seafood wrapped in seaweed and soy with jasmine rice, wakeme salad and pickled ginger

MAINE LOBSTER BISQUE ... 8.95

Rich, creamy broth, loaded with Lobster

HOT SHRIMP COCKTAIL ... 9.95

5 U-10 Shrimp served in a seasoned beer broth with our zesty cocktail sauce

ESCARGOT ... 8.95

Tender snails baked in puff pastry with Gorgonzola Anchovy butter

CLEMENT BAKED BRIE ... 8.95

Served with toasted Focaccia bread, candied pecans and blackberry coulis

VENISON SAUSAGE AND

SHRIMP SKEWERS ... 9.95

Marinated, grilled and served with fresh fruit

FRIED LOBSTER WONTONS ... 10.95

Stuffed with tender Lobster meat and Gorgonzola cream cheese and served with a sweet dipping sauce

LAMB CHOP LOLLIPOPS ... 8.95

Grilled and served with mint and mustard sauces

SCALLOP SKEWERS ... 9.95

Prosciutto wrapped scallops on sugar cane skewers with a Wasabi Hollandaise

ENTREES

BONE-IN GRILLED TENDERLOIN ... 26.95

The best cut of beef we've ever had! 12 ounces, grilled and served with currant demi-glace

BONE-IN BARCELONA ... 29.95

The same cut as above topped with Scallops, Crabmeat and Hollandaise

CLEMENT'S CLASSIC ... 24.95

Two 4 ounce filets layered with asparagus and crabmeat. Topped with hollandaise sauce, a Clement Room tradition

BRAISED VEAL SHANK ... 15.95

Slow Cooked with a root vegetable-Madiera sauce

ORANGE HAZELNUT CHICKEN ... 17.95

Breast of Chicken breaded with hazelnuts and complimented with a Gran Marnier cream sauce

MIXED GRILL ... 25.99

Half-rack of Lamb, Veal Shank, and grilled Venison Sausage

STEAK DIANE ... 22.95

Served traditionally, cooked tableside

NEW YORK STRIP STEAK ... 23.95

16 ounces of lightly seasoned choice beef, hand cut daily

BEEF WELLINGTON ... 24.95

Tender filet and pate baked in puff pastry with Port Wine demi-glace

ROAST RACK OF LAMB ... 24.95

Served with a mustard seed vinaigrette

CLEMENT ROAST DUCK ... 17.95

Young duckling drizzled with Kumquat Sauce

CAESAR SALAD FOR TWO ... 10.95

Prepared tableside(Each additional person ... 3.50)

GARDEN SALAD ... 4.95

Sweet Mesclun mix and country-style vegetables

SPINACH SALAD ... 4.95

Served with a warm bacon vinaigrette

LARGE SPINACH SALAD ... 8.95

Served in a Tortilla Bowl

SHANGHAI BEEF SALAD ... 13.95

Marinated, grilled beef, baby greens, mandarin oranges and roasted red peppers with a sesame-peanut vinaigrette

SEARED YELLOWFIN TUNA SALAD ... 12.95

Fresh Tuna coated with sesame seeds and pan-seared to temperature on mesclun greens with Kalmatta olives, asparagus, cranberries and raspberry vinaigrette

TORINO SALAD ... 9.95

Ripe hothouse tomatoes, sweet mixed greens and Buffalo mozzarella topped with a chiffonade of fresh basil and roasted garlic balsamic vinaigrette

CAMBRIDGE SALAD ... 12.95

Sliced, smoked duck breast on a bed of spinach with sliced kumquats, Macintosh apples, currants and Champagne Vinaigrette

VENISON FORESTIERE ... 18.95

Sautéed with shallots, mushrooms, sun-dried tomatoes and sherry

VEAL MARENGO ... 22.95

A classic dish of fresh, tender Veal medallions, shallots, garlic, olives, mushrooms, and tomatoes

NAJI GORENG ... 18.95

Curried Chicken on fried rice sprinkled with coconut

FRESH GRILLED SWORDFISH ... 17.95

Accented with beurre de maison

SUGAR MAPLE SALMON ... 16.95

Smoke grilled on a plank of seasoned wood, topped with dill butter and NH Maple Syrup

NEW ENGLAND SEAFOOD PIE ... 19.95

Scallops, crab and U-10 shrimp in a sherry-cream reduction served en casserole with a puff pastry crust

TUNA MARINI ... 22.95

Pan-Seared Yellowfin Tuna, tender Shrimp, and Baby Clams, nested in a sun-dried tomato beurre blanc

SWORDFISH AND SHRIMP CREOLE ... 23.95

Pan-seared swordfish and U-10 Shrimp topped with spicy tomatoes and scallions

COUSCOUS JAMBALAYA ... 18.95

Jumbo Shrimp and Venison Sausage complete our version of this New Orleans favorite

SHRIMP ANISETTE ... 21.95

6 Shrimp sautéed with tomatoes, garlic and almonds, over Angel Hair Pasta

at the Woodstock Inn
Main Street • North Woodstock (603) 745-3951
Serving Dinner...5:30 pm - 9:30 pm • Reservations Suggested

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Clement
Room
GRILLE