

Friar Tucks Dinner Menu

Appetizers

Tuck's Sauteed Mushrooms 10.00
Smoked Salmon Carpaccio 12.00
Peel & Eat Shrimp 11.00
Fresh Mussels in Cream Brandy Sauce 13.00
Fresh Steamed Clams 13.00
Oysters on the Half Shell 10.00
French Onion Soup 7.00
Spicy Calamari 11.00
Crab Cakes 13.00
Tuck's Onion or Garlic Bread
Or 1/2 & 1/2 3.50
Cheese Tray 11.00
Cheese Fondue as an appetizer 13.00
Escargot 10.00

Refectory Dinners

dinners include: breadsticks & cheese dip, our house green salad or soup du jour, fresh vegetables and accompaniments

we use only USDA Choice grade IBP beef from the mid-west

Sherwood Forest Favorite 25.00

a hearty choice cut char-broiled New York seasoned steak with madre'd butter

Steak Diablo 25.00

our New York steak with a peppercorn brandy sauce

Teriyaki Steak 23.00

choice cut char-broiled top sirloin steak in our Polynesian marinade

Bourbon Street Filet 25.00

thick cut filet mignon wrapped with bacon, grilled and served with a whiskey sauce

Fondue

Fondue Dinners a tradition at Friar Tuck's since 1973

••••order per person. ••••

Dinners include bread sticks & dip, soup or tossed salad; oil fondues come with spiced rice.

Cheese Fondue

The cheeses are melted with white wine, garlic & spices; Served with french bread cubes, mushrooms, apples and assorted vegetables for dipping

please note: our cheese fondues are made with traditional European cheeses and dry white wine and are delicious but definitely not mild!

Alpine Cheese Fondue 18.00

The original blend of Swiss Gruyere & Emmentaler cheeses

Hot Oil Fondues

We bring a pot of bubbling hot peanut oil to your table; you do your own cooking, then dip into five different sauces (mushroom sherry, lemon cocktail horseradish, teriyaki, garlic butter, tartar sauce)

Choices...

Swiss Meatballs - with a cheese center

Fondue Bourguignonne - cubes of top sirloin

Shrimp - black tiger prawns

Scallops - lightly breaded sea scallops

Chicken - tender pieces of chicken breast

Combinations...

The Abbot's Choice (all of the above) - 23.00

a taster's delight: shrimp, chicken, steak, meatballs and scallops

Brother John's Combinations - 23.00

your choice of any one or two of the above

Roast Duck 23.00

1/2 duck from Indiana's Maple Leaf Farm, roasted with an orange brandy sauce

Ribs ! 23.00

full rack of baby back ribs
in a snappy plum sauce

Prime Ribs of Beef

regular cut 25.00 extra cut 28.00
slow roasted in our convection ovens and served with creamed horseradish and Yorkshire Pudding

Fresh Cedar Planked Salmon 22.00

oven roasted on a cedar wood board
served with matre'd butter

Scampi 23.00

extra large Gulf of Mexico black tiger shrimps,
sautéed in butter, white wine and lemon

Auckland Express 24.00

a full 7 rib rack of lamb from New Zealand
coated with a dijon mustard herb crust,
oven roasted with a garlic sauce

Southwest Seafood Pasta 23.00

pacific lobster chunks, fresh Maine scallops,
mussels, clams and bay shrimp, sautéed with black olives
and avocado in a spicy garlic cream sauce tossed with chili
pepper pasta, topped with Feta cheese and cilantro pesto

Bubble and Squeak - 25.00 per person

two or more only please

the Abbot's combination and a cheese fondue - with a champagne cocktail to get you started

The Innkeeper's Group Dinners - 26.00 per person

four or more people only

meatballs, shrimp, chicken, steak and scallop fondue, cheese
fondue and onion bread

The Hungry Friar Fondue -31.00

served to one hungry individual only

a large Hungry salad with bay shrimp and cheese, onion bread,
then meatballs, steak, chicken, shrimp, and scallop fondue

Other Items**Hungry Salad 13.00**

a large tossed green salad served in an abalone shell topped with
cheese and bay shrimp. Served with onion bread

Caesar Salad 9.00

full romaine leaves laced with Asiago cheese, anchovy,
and Caesar dressing

Children's Menu Available

please ask host or waitperson

*We accept Visa, Master Card, and American Express. Corkage
\$18.00*