

Hancock Inn
Dinner Menu Served in the Dining Room
and in the Tavern
Tuesday – Saturday 5:30 – 8:00 PM

First Courses

Caesar Salad

*Hearts of Romaine tossed with Parmesan Cheese,
Garlic-Herb Croutons and Classic Caesar Dressing \$7*

Spring Mixed Greens

*With Red Seedless Grapes, Toasted Almonds and Herbed Goat Cheese
with a Balsamic Vinaigrette \$9*

Baby Spinach Salad

*Spinach with Dried Cranberries, Toasted Walnuts and
Crumbled Great Hill Blue Cheese with Maple Vinaigrette \$8*

Soup of the Day \$varies

Hancock Inn Crab Cake

*One quarter pound of fresh Maine Crabmeat, Bay Scallops and Julienne
Sweet Potato on a bed of Mixed Lettuces with Herb Oil and
Roasted Red Pepper Coulis...Topped with Lemon-Garlic Aioli \$14*

Prince Edward Island Mussels

*One pound of Mussels sautéed with Whole Grain Mustard and Saffron
Served with Sourdough Toast Point \$12*

Calamari

*Lightly dusted with Flour and Cornmeal then deep-fried and served with a
Warm Marinara Sauce and Lemon-Garlic Aioli \$8*

Cheese Sampler

*Three great Local Cheeses with Sourdough Toast and
Seasonal Fruits and Nuts \$14*

Entrees

Include Fresh Vegetable and Home Baked Breads

Port-Braised Lamb Shank

Slow roasted in Port Wine and Natural Juices until tender...With Garlic Mashed Potatoes and Wilted Baby Spinach \$23

Shaker Cranberry Pot Roast

An Inn favorite for over 25 years...Special cuts of Beef slow roasted for eight hours and topped with Cranberry Sauce... Served with Garlic Mashed Potatoes and Fresh Vegetables \$22

Balsamic Glazed Misty Knoll Chicken

Free Range Statler Chicken Breast brushed with Balsamic Syrup...Served with Basil-Pesto Linguini, Diced Tomatoes and Sauteed Mushrooms \$24

Choice Black Angus Filet Mignon

Grilled, then served with Garlic Mashed Potatoes and topped with Bleu Cheese-Horseradish Butter...Finished with a Red Wine Gastric \$32

Organic Scottish Salmon

With Handmade Potato Gnocchi, Pancetta and Garlic Wilted Spinach... Finished with a Whole Grain Mustard Sauce \$28

Herb Crusted Day Boat Cod

Wild, line caught Chatham Cod coated with Fresh Herbs and Breadcrumbs...Garlic Mashed Potatoes and a Malt Vinegar Remoulade \$21

Handmade Gnocchi

Light Potato and Parmesan Cheese Dumplings in a Black Truffle Cream Sauce...Tossed with Sun-Dried Tomatoes then topped with Sautéed Wild Mushrooms \$19

Five Spice Lacquered Duck

Half Duckling roasted with Blackstrap Molasses and Five Spice Glaze... Served with a Wild Mushroom Risotto and Caramelized Citrus Jus \$28

Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of food borne illness