



YORK HARBOR INN

Appetizers

SLICED FRESH STRAWBERRIES *

Simply sweet & delicious 6.50

DICED FRESH FRUIT *

Pineapple, cantaloupe, honeydew & strawberries 5.95

YORK HARBOR INN PARFAIT

Greek style yogurt layered with our house made maple granola & strawberries drizzled with Chef's honey 7.50

WHISKEY BEANS 4.95

House made beans with a splash of whiskey

SHRIMP COCKTAIL 16.95

6 plump gulf shrimp served with cocktail sauce

MUSSELS PROVENÇAL *

PEI Mussels simmered in chardonnay with herbs de Provence, garlic & tomatoes warm baguette 15.95

FRENCH ONION SOUP

Rich broth with sweet onions and croutons, gratineed with imported Swiss cheese 8.95

OUR FAMOUS SEAFOOD CHOWDER*

Includes Atlantic haddock, shrimp, scallops & native crab meat, simmered in a rich creamy broth 9.95

LOBSTER-CORN CHOWDER*

Fresh lobster meat, potatoes & sweet corn 9.95

Brunch Traditions

COUNTRY INN FRENCH TOAST

Real French bread soaked in Chef's special blend of eggs, cream and spices, grilled golden brown and served with pure maple syrup 11.95

With Fresh Strawberries, Sliced Almonds & Whipped Cream 12.95

With Sliced Bananas, Caramel Sauce & Whipped Cream 12.95

TWO EGGS ANY STYLE * Any style served with choice of meat, toast & potato pancake 9.95

OMELETS YOUR WAY* fluffy three-egg omelet with your choice of two of the following:

Proteins: Bacon, Sausage, Native Shrimp, Country Ham, Chicken

Vegetables: Onions, Green Peppers, Mushrooms, Avocado, Spinach, Scallions, Tomatoes, Sour Cream

Cheeses: Swiss Cheese, Cheddar Cheese, American Cheese

Two Item Omelet 11.95 Additional Items .75

Benedicts & House Specialties

EGGS BENEDICT

Country Ham topped with two poached eggs, served over an English muffin with our famous homemade hollandaise sauce 13.95

LOBSTER BENEDICT

Fresh Maine lobster meat topped with two poached eggs served over an English muffin with homemade hollandaise 19.95

CHICKEN SCALOPPINE BENEDICT

Breast Of Chicken lightly pounded, breaded and sauteed, topped with poached eggs, served over an English muffin with Roast Tomato Hollandaise 15.95

VEGGIE BENEDICT

Oven Roasted Asparagus & Ripe Tomatoes topped with poached eggs & Roast Tomato hollandaise over an English muffin 13.95

HUEVOS RANCHEROS

Two poached eggs over warm flour tortillas with zesty ranchero sauce, gratineed with Monterey Jack Cheese and topped with sour cream and cilantro 13.95

AVOCADO TOAST

Ripe Avocado mixed with lime and cilantro, topped with pea shoots, two fried eggs and a balsamic drizzle over toasted Multi-grain Bread 11.95

Add Lobster 9.95 Add Salmon 7.95

STEAK & EGGS

Char-grilled 6oz Club Cut NY Sirloin sliced & served with Cracked Pepper Hollandaise 16.95

ABOVE SELECTIONS SERVED WITH POTATO PANCAKE