



Georgetown Historic Inn

Three Rivers Dining

Dinner Selections

Lobster Pot Pie

Our signature dish. Select P.E.I. lobster pieces with local potatoes, carrots, celery, onions, and peas, cooked in a cream sauce topped with pastry and a lobster claw. Served with a mixed green or broccoli salad \$24

Striploin Steak

8 ounce striploin grilled to order served with sautéed baby potatoes & vegetables \$22
Add red wine mushroom sauce \$4 or Add lobster Newberg sauce (GF) \$13

Butter Chicken

Tender chicken breast pieces in a tasty mild coconut curry sauce on basmati rice pilaf served with naan bread (GF without the naan bread) \$19

Haddock

8 ounces of pan fried local haddock fillets topped with a lemon dill sauce served with basmati rice pilaf or sautéed baby potatoes and vegetables (GF) \$21

Lobster Roll

P.E.I. lobster pieces dressed in a mayo and dill dressing on a pan toasted artisan roll served with your choice of fries, mixed green, or broccoli salad and a dill pickle (GF rolls available - add \$2) \$21

Back Ribs

A generous serving of tender pork ribs basted in our homemade BBQ sauce served with sautéed baby potatoes and vegetables (GF) \$21

Georgetown Burger

A fresh grilled 6oz P.E.I. beef burger with homemade BBQ sauce served on a pan toasted brioche bun with cheddar cheese, bacon, tomato, red onion, lettuce served with sautéed baby potatoes, fries, mixed green or broccoli salad (Add \$2 for GF bun) \$15

Fish Cake Dinner

2 salt cod fish cakes served with homemade baked beans, traditional P.E.I. chow, a homemade biscuit, and sautéed vegetables (GF without the biscuit)..... \$17

Seared Scallop Salad

Meal size salad of mixed greens & veggies dressed in our raspberry vinaigrette with pecans, fresh and dried fruit, bacon, parmesan cheese & 4 large seared scallops served with artisan bread \$17

Maritime Tortellini

A tasty cream sauce with scallops, lobster and shrimp topped with mussels and served on fresh cheese tortellini topped with fresh parmesan cheese \$24

Primavera Tortellini

A medley of vegetables sautéed in a tasty herb cream sauce served on fresh cheese tortellini..... \$19