



Georgetown Historic Inn

Three Rivers Dining

Dinner Selections

Lobster Pot Pie

Our signature dish. PEI lobster pieces with local potatoes, carrots, celery, onions, & peas, cooked in a cream sauce topped with pastry & a lobster claw. Served with a mixed green or Caesar salad **\$24**
Suggested Wine Pairing: Filarino Sangiovese Rosé (Italy)

Roasted Beef Tenderloin with Peppercorn Sauce

3 slices of roasted PEI beef tenderloin (6 ounces) topped with peppercorn sauce. Served with roasted baby potatoes and seasonal vegetables **\$22**
Substitute lobster Newberg sauce (GF) **\$12**
Add additional roasted tenderloin slices (2 ounces each) **\$5**
Suggested Wine Pairing: Montgras Reserva Carmenère (Chile)

Sherried Mushroom Cream Sauce Chicken Breast

Thin slices of roasted chicken breasts coated in a sherried mushroom cream sauce. Served on basmati rice pilaf or roasted baby potatoes and seasonal vegetables **\$19**
Suggested Wine Pairing: Comtessa White Blend (Nova Scotia and Int'l)

Pan Fried Haddock

8 ounces of pan fried local haddock fillets topped with a lemon dill sauce served with basmati rice pilaf or roasted baby potatoes and seasonal vegetables (GF) **\$21**
Suggested Wine Pairing: Black Cellar Pinot Grigio (Nova Scotia and Int'l)

Lobster Roll

PEI lobster pieces dressed in a mayo and dill dressing on a pan toasted artisan roll served with your choice of fries, mixed green, or Caesar salad and a dill pickle (Add \$2 for a GF Bun) **\$21**
Suggested Wine Pairing: Filarino Sangiovese Rosé (Italy)

Slow Roasted Pork Back Ribs

A generous serving of tender pork back ribs basted in our homemade BBQ sauce served with roasted baby potatoes and seasonal vegetables (GF) **\$21**
Suggested Wine Pairing: Black Cellar Shiraz-Cabernet (Nova Scotia and Int'l)

Georgetown Burger

A grilled 6oz PEI beef burger with homemade BBQ sauce served on a pan toasted brioche bun with cheddar cheese, bacon, tomato, red onion, & lettuce served with your choice of roasted baby potatoes, fries, mixed green or Caesar salad (Add \$2 for GF bun) **\$15**
Suggested Wine Pairing: Gato Negro Cabernet Sauvignon (Chile)

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Fish Cake Dinner

2 salt cod fish cakes served with homemade baked beans, house made PEI chow, and homemade biscuit (GF without the biscuit).....\$17

Suggested Wine Pairing: Terra Rosa Red Blend (Nova Scotia and Int'l)

Seared Scallop Salad

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

Suggested Wine Pairing: Deinhard Dry Riesling (Germany)

Maritime Tortellini

A rich creamy seafood sauce with herbs and filled with PEI lobster pieces, bay scallops, large shrimp and cheese tortellini topped with PEI mussels and fresh parmesan cheese.....\$24

Suggested Wine Pairing: Deinhard Dry Riesling

Primavera Tortellini

A medley of vegetables sautéed in a herb infused light tomato based sauce served on fresh cheese tortellini.....\$19

Add lobster (1 ½ ounces)\$6

Add scallops (3)\$6

Add mussels (7)\$4

Suggested Wine Pairing: Bouchard Aîné Merlot (France)

Dessert Selections
All desserts made in house

Sticky Toffee Pudding

Served warm with our homemade caramel sauce and whipped cream\$7

Lemon Glazed Cheesecake

A rich filling and golden delicate lemon glaze topped with whipped cream.....\$8

Strawberry/Rhubarb Shortcake

Served warm with local stewed rhubarb and strawberries and topped with whipped cream\$7

Brownie

Served warm and topped with vanilla ice cream and drizzled with chocolate sauce\$7

Specialty Coffee

Served with:

The Original Cabot Trail Maple Syrup Cream Liqueur, Baileys or Kahlúa 1¼ oz\$6
(Regular and decaffeinated coffee available)