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Dining at the Hartness House

The Governor's Room

Dinner Menu



The Governors Room

Dining at the Hartness House is an experience to savor and remember. From intriguing appetizers to tantalizing desserts, everything at the Hartness House is made of the freshest ingredients, expertly prepared and beautifully presented by the Inn's own Chef.

The Inn's Governors Room is ideal for an intimate dinner for two, yet can accommodate up to 45. The Victorian Ballroom can accommodate up to 125 for weddings and other very special celebrations.

See our [Dinner](#) and [Breakfast](#) menus.

For guests staying in the Governor's Suite,
see our [Breakfast in Bed](#) menu.

Breakfast is served Monday-Friday 8-10 AM;
Saturday and Sunday 8-10 AM.

Dinner is served Thursday, Friday and Saturday
from 6 PM to closing
(Winter hours until May when we reopen 7 days a week)

Reservations appreciated - 1-802-885-2115



The Governors Room

GOVENOR'S ROOM RESTAURANT

2007 DINNER MENU



SOUPS & APPETIZERS

Hearty New England Seafood Chowder

\$ 5

French Onion Soup

Caramelized red onions in a cider stock topped with croutons and Swiss Cheese

\$ 5

Grilled Sun-dried Tomato Polenta

Served with a Mushroom Ragout with a Balsamic Vinaigrette Glaze

\$ 7

Smoked Nova Scotia Salmon

Served with Capers, Onion, Gherkins on Toast Points.

\$ 7

New England Seafood Cakes

Delectable seafood mixture of Cod and Salmon served with a trio of dipping sauces.

\$ 8

Mussels in in Tomato Saffron Broth

\$ 7

Oysters on the Half Shell

\$ 9

Jumbo Atlantic Shrimp Cocktail

Extra Large Shrimp served with spicy Red Cocktail Sauce

\$ 9

SALADS

Hartness House Garden Salad

Five-Leaf Lettuce, Cucumbers, Tomatoes, Kalamata Olives & shaved Romano Cheese

\$ 4

Classic Homemade Caesar Salad

Romaine and radicchio lettuce, house caesar dressing, croutons and romano cheese \$ 9

With grilled chicken breast \$ 12

Or served with Sirloin Steak or Grilled Salmon \$ 14

SEAFOOD & GRILL ENTREES

All entrees accompanied by sorbet and chef's selection of starch and vegetable

Shrimp Scampi over Linguini

Famously popular scampi-style with Mushrooms, Capers, Roasted Tomatoes, Garlic, and herbs tossed with a Lemon & Chardonnay Wine sauce over Whole Wheat Linguini.

\$ 16

Cornmeal-dusted Rainbow Trout Fillet

Tender boneless fillet of Rainbow Trout with Cornmeal dust lightly sauteed in Extra Virgin Olive Oil

\$ 18

Broiled Scallops

Tender Sea Scallops broiled with Parmesan Creumbs and Lemon Dill Butter

\$ 19

Walnut Crusted Salmon with Mint Pesto

\$ 20

Caribbean Red Snapper Fillet

Rubbed with a savory Caribbean Spice and grilled and served with Coconut Lime Sauce

\$ 21

Grilled Yellow Fin Tuna Steak

Served with Roasted Red Tomatoes, Olives, Pine Nuts and White Bean Relish.

\$ 22

Stuffed Dover Sole

Tender boneless Dover Sole stuffed with Crabmeat and Seafood Herbed Stuffing

\$ 22

Hartness Broiled Seafood Platter

Jumbo Shrimp, tender Sea Scallops, Salmon and Lobster Tail served with a Wild Rice Pilaf and Chef's vegetables and a trio of dipping sauces: Orange Sambuca, Bearnaise and Wasabi.

\$ 32

Grilled Thick Cut Porterhouse Pork Chop

Hearty thick-cut Pork Chop with a Maple Cider Glaze

\$ 19

Charcobreiled Sirloin Steak

Eight Ounce Sirloin Steak Charcobreiled grilled optionally with a Port Wine Demi-glaze

\$ 21

Pomegranate Roasted Duck

Roasted Half Duck glazed with Pomegranate Molasses

\$ 22

Grilled Filet Mignon

Grilled to your liking and served with Bearnaise or Vodka Peppercorn Sauce

\$ 25

Surf and Turf

Grilled Filet Mignon deliciously paired with a succulent Lobster Tail with Drawn Butter.

\$ 34

Friday Night Special - Prime Rib Au Jus

Prime Rib roasted to perfection served Au Jus with Horseradish Cream Sauce

Petit (10 oz.) \$ 15

Royal (14 oz.) \$ 17

BED & BREAKFAST

PRIX FIXE DINNER MENU

\$ 28

With Glass of Red or White House Wine

Dinner Prix Fixe with Soft Drink ---- \$ 23