

BEMUS POINT INN RESTAURANT

Dinner Menu



OPEN YEAR-ROUND
WEDNESDAY THROUGH SATURDAY
7:00AM - 2:00PM & 4:30PM - 8:30PM
SUNDAY 7:00AM - 1:00PM

JUNE 2023

A P P E T I Z E R S

BRUSCHETTA \$7

Garlic toast topped with bruschetta and drizzled with balsamic glaze

CRAB STUFFED MUSHROOMS \$13

Fresh mushroom caps stuffed with a lump crab meat stuffing then broiled in butter and wine and topped with provolone cheese

DEEP FRIED CALAMARI \$15

Crispy fried calamari served with a spicy berry sauce

GARLIC BREAD \$5

French bread seasoned with garlic & cream cheese then sprinkled with mozzarella

DEEP FRIED CHEESE CURDS \$8

Served with cajun ranch

FRENCH ONION SOUP

Bowl \$8

SOUP OF THE DAY

Cup \$6 Bowl \$7

S A L A D S

HOUSE SALAD

Fresh mixed greens topped with onions, tomatoes, shredded cheddar cheese and croutons
Full \$12 Half \$6

WEDGE SALAD \$10

Wedge of iceberg lettuce topped with creamy bleu cheese, crumbled bacon, tomatoes, crumbly bleu cheese and scallions

SPINACH SALAD \$13

Fresh spinach topped with boiled egg, crumbled bacon, sweet peppers and red onions served with hot bacon dressing

VEGGIE SALAD \$14

Fresh mixed greens topped with mushrooms, sweet peppers, onions, tomatoes, peas, garbanzo beans, shredded cheddar cheese and croutons

Add Grilled Chicken Breast \$7

Add 6oz Grilled Sirloin \$9

Add Grilled Shrimp \$9

Add Crumbly Bleu Cheese \$2

Dressings: balsamic vinaigrette, ranch, bleu cheese, italian, french, oriental, greek, hot bacon, raspberry vinaigrette, concord grapeseed vinaigrette

C H I C K E N & V E A L

Served with small house salad & choice of side

CHICKEN FRANCAISE \$18

Chicken cutlets coated in flour and sauteed in a white wine, lemon butter sauce

MAKE IT WITH VEAL \$20

CHICKEN PARMESAN \$19

Hand breaded chicken breast sauteed then topped with red sauce and melted mozzarella cheese

MAKE IT WITH VEAL \$21

CHICKEN OSCAR \$25

Hand breaded chicken breast sauteed in butter and wine topped with lump crab meat, asparagus and hollandaise sauce

MAKE IT WITH VEAL \$27

CHICKEN MARSALA \$19

Chicken cutlets coated in flour and sauteed with fresh mushrooms, onions, garlic and scallions with a marsala wine sauce. We love it served over egg noodles

MAKE IT WITH VEAL \$21

F R O M T H E G R I L L

Served with small house salad & choice of side

HAND SELECTED PRIME ANGUS RESERVE STEAKS TOPPED WITH A SEASONED COMPOUND BUTTER

8 oz FILET MIGNON \$38

12 oz DELMONICO \$36

6 oz SIRLOIN \$19

Add sauteed mushrooms \$2 Add sauteed onions \$2 Add Crumbly Bleu Cheese \$2

Add lump crab meat, asparagus and hollandaise sauce \$9

MARINATED GRILLED
CHICKEN BREAST \$17

GRILLED PREMIUM PORK CHOP \$19
Topped with an apple compote

S I D E S

TWICE BAKED POTATO \$4

AU GRATIN POTATOES \$4

FRENCH FRIES \$4

SPAGHETTI \$4

BROWN RICE QUINOA BLEND \$4

with carrots and kale

BUTTERED EGG NOODLES \$3

GRILLED ASPARAGUS \$5

\$1 upcharge as a choice of side

GRILLED ZUCCHINI \$4

GREEN BEANS \$4

BUTTERED SWEET CORN \$2

APPLESAUCE \$2

COTTAGE CHEESE \$2

S E A F O O D

Served with small house salad and choice of side

BROILED HADDOCK \$17
Your choice of garlic butter,
lemon pepper or cajun

CEDAR PLANKED SALMON \$24
Pan seared then baked on a cedar plank
with an amaretto salsa and cream sauce

BREADED PAN FRIED HADDOCK \$19
Served with lemon-lime beurre blanc

PAN SEARED SALMON \$22
Topped with an orange sesame ginger sauce

SHRIMP DIJON \$24
Jumbo shrimp lightly breaded and
sauteed in butter and cream sherry

CRAB CAKES \$22
Served with fresh greens, grilled asparagus
and lemon-lime beurre blanc

P A S T A

Served with small house salad

SPAGHETTI & MEATBALLS \$17 Served with garlic toast

FETTUCCHINI ALFREDO \$13
Add Grilled Chicken Breast \$7
Add 6oz Grilled Sirloin \$9
Add Grilled Shrimp \$9

SAUSAGE & ROASTED RED PEPPER \$18
Choice of fresh pasta, italian
sausage and roasted red peppers
tossed in alfredo sauce

VEGETARIAN PASTA \$19
Choice of fresh pasta, spinach,
tomatoes, mushrooms, onions,
asparagus, yellow & green zucchini's
sauteed in a light garlic cream sauce

SHRIMP & CRAB PASTA \$26
Choice of fresh pasta, shrimp,
crab, asparagus, tomatoes and
mushrooms sauteed in garlic
butter and white wine

Fresh made pasta choices: angel hair, spaghetti, tomato basil linguini, fettuccini
& egg noodles

Gluten free pasta is available for a \$2 upcharge

Dressings: balsamic vinaigrette, ranch, bleu cheese, italian, french, oriental,
greek, hot bacon, raspberry vinaigrette, concord grapeseed vinaigrette

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L I G H T E R F A R E

HAMBURGER & FRIES \$12

Add cheese \$1

American, swiss, provolone or cheddar

Add bacon \$2

BEMUS BURGER & FRIES \$16

Topped with fresh sauteed mushrooms and onions, bacon, swiss cheese & bemus mayo

CHICKEN SANDWICH & FRIES \$14

Grilled chicken breast topped with a thick slice of cheddar cheese, lettuce and zesty aioli

CHICKEN FINGERS & FRIES \$13

Served with choice of ranch, bleu cheese, bbq or honey mustard

BBQ MOJO PORK SANDWICH & FRIES \$14

Roasted mojo pork piled on a grilled bun with bbq sauce and a thick slice of cheddar cheese

D R I N K S

SOFT DRINKS \$3

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Raspberry Iced Tea, Ginger Ale, Gatorade

COFFEE \$3

Our gourmet coffee freshly ground and brewed.
Regular or decaf

FRESH BREWED ICED TEA \$3

HOT TEA \$3

MILK \$3

CHOCOLATE MILK \$4

JUICE \$3

Orange, apple, cranberry, tomato or V-8

HOT CHOCOLATE \$4

Topped with whipped cream and chocolate drizzle

BE SURE TO SEE OUR BEER & WINE MENU

BE SURE TO SAVE ROOM FOR OUR SELECTION OF HOMEMADE DESSERTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially if you have certain medical conditions

JUNE 2023

Dear Bemus Point Inn Restaurant Friends & Family,

Hello and welcome to dinners at the Bemus Point Inn, we are so happy to have you here. When we were deciding what we should put on our menu we went back and forth between our breakfast and lunch type menu that we know you all love and what we used to do before we came here. For those of you that don't know, Dave was the head chef at the Town Club in Jamestown. He started in the dish room and worked his way up to head chef. He attended culinary school in Hyde Park, N.Y at the Culinary Institute of America and was with the Town Club from 1981 - 1996. Laurie was a server since she was 16 and her favorite was finer dining. Most of her serving days were spent at the Ironstone, the Boniwood and House of Petillo's. We couldn't resist but to bring you back to where we started and something a little different from what we do during the day. We decided to bring you fine dining in a comfortable atmosphere. We hope you love it like we do!

P.S. Now serving beer and wine!

Sincerely,

Dave & Laurie Miller



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