

*Welcome to
Ye Hare 'n Hounds Inn*



*64 Lakeside Drive
Bemus Point, New York
Phone: 716.386.2181
www.harenhounds.com*

*The Garrett Family and their staff
welcome you to our restaurant.
Built as a replica of an English Inn.
Opened in 1915 as a private retreat for the Emery Family.
Established as a restaurant in 1921.*

Appetizers

Cajun Shrimp

Bacon wrapped, broiled in a spicy Cajun sauce, served with a fire roasted red pepper vinaigrette. 9

Butter Pecan Shrimp

Dipped in a butter pecan batter, rolled in pecans, coconut and panko bread crumbs, fried and served with spicy orange dipping sauce. 9

Teriyaki Scallops

Wrapped in bacon, broiled in a zesty teriyaki sauce and served over basmati rice. 10

Grouper Fingers

Panko crusted, deep fried and served with a lemon artichoke aioli. 9

Flatbread

Caramelized onion, pear, pecans, blue cheese and Monterey jack cheese with spinach. 8

Blue Mussels

Mussels and pancetta sautéed in a white wine creamy blue cheese sauce with fresh lemon. 9

Shrimp Cocktail

Five large iced shrimp. 8

Escargot En Crouete

Garlic butter escargot topped with puff pastry. 8

Homemade Vegetable Eggrolls

Stuffed with cabbage, celery, carrots, water chestnuts, mushrooms in a seasoned spicy soy sauce served with a sweet hot chili sauce. 7

Stuffed Mushroom Caps Florentine

Spinach topped with shredded crab and swiss cheese. 9

Fried Brie

Almond and walnut crusted fried brie complimented with a cranberry apple chutney. 9

Seafood Entrees

Seafood Pasta

Shrimp, scallops and langostinos sautéed with roasted corn, mushrooms, scallions and tomatoes in a garlic cream with penne pasta, topped with shaved parmesan, asiago and romano cheeses. 26

Apricot Shrimp

Shrimp sautéed in a delicate apricot brandy cream served over basmati rice and field greens, and topped with fried parsnips. 20

Seafood Julienne

A favorite for over 60 years! Lobster, scallops, shrimp, sliced mushrooms and a crumb base, broiled in herb butter. 30

Shrimp Mediterranean

Shrimp sautéed in olive oil, garlic, herbs, black olives, snap peas, tomatoes and feta cheese with penne pasta. 22

Lobster Mac 'n Cheese

Lobster and rotini pasta served in a creamy asiago, cheddar and parmesan cheese sauce with a white truffle infusion, served with asparagus spears. 26

Scallops Calvados

Almond crusted sea scallops fried and served in a roasted acorn squash on a bed of wild rice blend and finished with a spiced apple brandy cream. 26

Salmon Fillet

Baked salmon topped with an orange, tarragon, champagne cream, served with basmati and wild rice blend and broccoli florets. 22

Beef Entrees

Filet Mignon

8 oz prime, center cut. 34

Twin Tornados

Beef tenderloin medallions broiled, complimented with a rosemary demi sauce and topped with crumbled gorgonzola cheese. 36

Filet Au Poive

Mignon broiled to order finished with a black peppercorn piquant sauce. 36

Black Angus Ribeye

Served with molasses brown butter. 30

Sirloin Filet

Grilled 8 oz sirloin filet served with garlic herb butter. 22

All Beef Entrees are served with garlic mashed potatoes and asparagus spears.

Side of fresh Mushrooms - Sautéed with scallions in madiera wine. 6

Poultry Entrees

Chicken Imperial

Breaded chicken breast pan fried, topped with fresh mozzarella cheese, grilled shrimp and complimented with a roasted tomato pesto, served with basmati rice and asparagus spears. 24

Chicken Lobster Béchamel

Chicken breast, lobster, artichoke hearts, scallions and roasted red peppers sautéed in a light sherry cream and served with wild rice. 28

Italian Chicken

Grilled chicken breast, artichokes, black olives, tomatoes, and broccoli tossed with herbs, olive oil and garlic with rotini pasta topped with a four cheese blend. 20

Chicken Gorgonzola

Chicken breast sautéed in olive oil and garlic, served over linguine, finished with a gorgonzola cream, roasted tomatoes and fried spinach. 22

Boneless Breast of Duck

Complimented with a sweet and tangy orange cranberry glaze, served with wild rice. 26

Veal Entrees

Veal St. George

Tender cutlets sautéed with a hint of cream and sherry with artichoke hearts, mushrooms caps, tomato and fresh herbs topped with sliced almonds and served over basmati rice. 22

Stuffed Veal

Parmesan crusted veal cutlet stuffed with prosciutto, brie cheese and asparagus, served over basmati and wild rice blend and drizzled with a balsamic reduction. 25



Soups

Soup du jour
Cup 4 Crock 5

French Onion Au Gratin 6

Salads

Spinach Salad

Fresh spinach topped with sliced strawberries, candied pecans, tomato, red onion and feta cheese with a champagne vinaigrette. 8

Caesar Salad

Romaine heart, croutons, Caesar dressing topped with a shaved four cheese blend. 7

Wedge BLT

Iceberg lettuce wedge with bacon, tomato and blue cheese crumbles with a roasted balsamic dressing. 8

House Salad

Combination of mixed greens with your choice of dressing. 4