

## A DINNER AT THE INN

### **Filet Mignon**

grilled tenderloin of beef served with a fresh cracked peppercorn cognac cream  
-39

### **Lemon Rosemary Chicken**

roasted breast with fresh herbs, citrus and jus  
-25

### **Prime Rib**

slowly roasted and served with pan jus, Yorkshire pudding  
-30

### **Seared Chicken**

lightly pan seared and finished with a lemon thyme velouté  
-25

### **Atlantic Salmon**

roasted with white wine, herbs with a lemon herb beurre-blanc  
-26

### **Victory Garden Penne**

peas, broccoli, greens, mushrooms with olive oil, parmesan  
-20

### **New York Strip Steak**

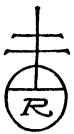
grilled and topped with a roasted shallot butter & veal glaze  
-28

### **Tenderloin of Pork**

seared and roasted, finished with an Irish mustard cream sauce  
-23

### **Three Cheese Purses**

with fresh basil, peas, mushrooms, prosciutto, white wine, touch of cream  
-19



*Gratuity, service charge and taxes are additional*

*Choose up to 3 selections to offer guests,*

*Please provide the Inn with a guaranteed pre-order 3 days before your dinner service*

*All entrees are accompanied by fresh garden salad, vegetables, potato, rice or pastry as appropriate,  
Inn baked breads with creamy butter*

*Freshly brewed coffee, decaffeinated coffee, and hot tea*