

A DINNER AT THE INN

Filet Mignon

8 oz grilled tenderloin of beef served with a fresh cracked peppercorn cognac cream
~ 41

Prime Rib

slowly roasted and served with pan jus
~ 32

New York Strip Steak

12 oz grilled and topped with a roasted shallot butter & veal glaze
~ 32

Tenderloin of Pork

seared and roasted, finished with an Irish mustard cream sauce
~ 24

Lemon Rosemary Chicken

roasted Frenched breast of chicken with fresh herbs, citrus and jus
~ 25

Seared Chicken

lightly pan seared, boneless, finished with a lemon thyme velouté
~ 25

Faroe Islands 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

Three Cheese Purses

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

Spinach and Inn-made Ricotta Cheese Spanakopita

phyllo dough, red bell pepper, cucumber yogurt sauce, seasonal vegetable, rice pilaf
~ 20

*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 business 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.*

Menu and pricing subject to change.

