

A DINNER AT THE INN

(Pre-select three of the following)

Filet Mignon

8oz center cut Filet of beef tenderloin, seasoned and grilled topped with veal demi- glace
~ 41

Prime Rib

slowly roasted and served au jus
~ 38

New York Strip Steak

12 oz grilled and topped with a roasted shallot demi-glace
~ 34

Kurobuta Pork Tenderloin

seared and roasted, finished with a wild mushroom, burgundy peppercorn sauce
~ 28

Lemon Rosemary Chicken

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

Faroe Islands Salmon

Pan seared with fresh herbs and finished with a roasted garlic and lemon butter sauce
~ 27

Victory Garden Penne

sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated
Parmesan cheese
~ 19

Three Cheese Pasta Purses

with fresh basil, peas, mushrooms, prosciutto, white wine, touch of cream
~ 20

Spinach and Ricotta Cheese Spanakopita

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

*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.
Client may offer up to three choices, providing the Inn a guaranteed pre-order three business days prior to
event. Gratuity, service charge and taxes are additional Menu and pricing are subject to change.*

