

A DINNER AT THE INN

Pre-select three of the following

served with soup du jour as first course

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

Pork Tenderloin

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

Lemon Rosemary Chicken

roasted Frenched breast of chicken with lemon and fresh herbs, fresh lemon rosemary cream sauce
~ 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

Vegan Coconut Curry

vegan sweet Italian “sausage”, zucchini, sweet peas, broccoli, cauliflower, chickpeas and red bell
pepper – basmati rice, fresh cilantro and toasted peanuts
~ 20

*All entrees are accompanied by fresh garden salad, vegetables, potato, or rice 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.*

