

• • • FROZEN FAMILY FAVORITES • • •

Take a break and let us do the work.

Freshly prepared meals, quick frozen for reheating at home.

- **Macaroni & Cheese:** Inn-made cheese sauce with Beemster Gouda, Swiss cheese, First Light Creamery goat cheese and cheddar ~ **half pan \$20**
- **Korean Style Meatballs:** ginger, Thai chili sauce and sesame seeds, Inn-made Korean Barbecue sauce, basmati rice ~ **(12) 2oz meatballs - \$20**
- **Roasted Chicken Pot Pie:** fresh vegetables & fresh herbs, creamy velouté sauce ~ **\$18**
- **Ricotta Cheese Stuffed Shells:** fresh herbs, marinara sauce, parmesan and mozzarella cheeses ~ **20 shells - \$30**

Take Out Ordering Instructions

- ~ Orders can be placed by visiting our website WWW.ROYCROFTINN.COM or by calling **716-309-8008**.
- ~ Orders require at least 30 minutes for pickup.
- ~ All orders must be pre-paid by credit card for curbside pickup.
- ~ Please follow Curbside pickup directions to the Lounge entrance on South Grove Street.
- ~ Beer and Wine available for purchase. Please check our website for the current selection.



THE ROYCROFT INN
ONLINE ORDERING

**TUESDAY NIGHT
BURGER NIGHT**
(THE TO-GO VERSION) • 4PM TO 7:30PM

**\$15 - BURGER &
16oz BEER OR 6oz WINE**

THE ROYCROFT INN TAKE-OUT DINNER MENU

Tuesday to Saturday
4pm to 8pm ~ Curbside Pickup
Hours and menu items subject to change

Please order on our website

www.RoycroftInn.com

or call: 716-309-8008



40 South Grove St. • East Aurora, NY • 14052
716-652-5552 - reservations
716-309-8008 - takeout orders

Menu items subject to change • revised 1/20/21

🍷 Roycroft Inn Take-Out Menu 🍷

▪ ▪ ▪ SOUPS & APPETIZERS ▪ ▪ ▪

French Onion Soup Gratinée | apple brandy | three cheese crostini – 8

Shrimp and Lobster Bisque | aged sherry | seasoned croutons – 7 / 10
Quart of bisque to Go with Inn-Baked Bread – 24

Seared Crab Cakes | chipotle lime mayonnaise |
roasted corn salad | lemon – 16

▼ **Classic Shrimp Cocktail** | six jumbo shrimp |
court bouillon poached | spicy cocktail sauce | lemon – 15

Inn Made Truffle Chips | smoked gorgonzola cheese |
black truffle oil | sea salt – 12

▪ ▪ ▪ SALADS & SANDWICHES ▪ ▪ ▪

▼ **Roycroft Seasonal House Salad** | seasonal greens |
English cucumber | heirloom tomatoes | radish | carrot |
fresh mozzarella cheese | seasoned croutons – 8

▼ **Caesar Salad** | Kalamata olive | shaved Parmesan |
lemon | seasoned croutons – 12

Petite Caesar – 7 || **Grilled Chicken Caesar** – 17

Reuben | corned beef brisket | 1000 Island dressing | sauerkraut |
marbled rye bread | Swiss cheese | Inn-cut fries – 14

Roasted Turkey and Apple Panini | sourdough bread | Brie cheese |
sliced apple | spinach | cranberry mayo | Inn-cut fries – 14

Craftsman Burger | 8 oz Angus beef patty | lettuce, tomato and red onion |
XXX sharp white cheddar | Applewood smoked bacon |
brioche roll | Inn-cut fries – 15

FRIDAY NIGHT FISH FRY - \$16

Beer battered Tilapia / Inn-made tartar sauce / French fries /
traditional coleslaw / macaroni salad / lemon

▼ Can be prepared gluten free – please ask in advance Revised 1/20/21

▪ ▪ ▪ ENTRÉES ▪ ▪ ▪

▼ **Filet of Beef Tenderloin**

seasoned & grilled | demi-glace | seasonal vegetables | whipped potato
five ounce – 28 || eight ounce – 39 || add 8oz. Lobster Tail for \$30 additional

▼ **Faroe Islands Salmon**

seared with maple apple bourbon glaze | pear & fennel slaw |
brown & wild rice | sautéed seasonal vegetables – 28

▼ **Vegan Coconut Curry**

vegan andouille sausage | carrot, sweet peas, broccoli, chickpeas
& red bell peppers | basmati rice | toasted peanuts – 19

▼ **Local Butternut Squash Risotto**

First Light Creamery goat cheese | honey roasted butternut squash | dried
cranberries | toasted almonds | fresh herbs | peas | seasonal vegetables – 18

Chicken Cordon Bleu with Butternut Squash Risotto

Breaded chicken breast stuffed with ham and Swiss cheese | First Light Creamery
goat cheese | honey roasted butternut squash | dried cranberries | toasted almonds |
fresh herbs | peas | seasonal vegetables – 26

▼ **8oz Lobster Tail with Butternut Squash Risotto**

8oz Poached Maine Lobster Tail | First Light Creamery goat cheese |
honey roasted butternut squash | dried cranberries | toasted almonds |
fresh herbs | peas | seasonal vegetables – 42



▪ ▪ ▪ DESSERTS ▪ ▪ ▪

Individual Blueberry Pie | Inn-made blueberry pie with flakey crust
and Dutch crump topping – 8

▼ **Chocolate Truffle Cake** | Flourless Belgian milk chocolate cake |
dark chocolate ganache | dark and white chocolate motif |
Inn-made chocolate sauce – 8 / sliver slice – 4

▼ **Peanut Butter Pie** | gluten free vanilla crust layered with creamy
peanut butter filling and Callebaut chocolate ganache – 8 / sliver slice – 4