



# The Roycroft Inn Dinner Menu



## Welcome Back to The Roycroft Inn

We are delighted and proud to be serving you again during these challenging times. Please bear with us as we navigate all the new rules and guidelines. Your safety and comfort are our top priority. We ask you to please follow all protocols and be respectful to you fellow patrons.

🍷 Thank you all for your support, loyalty and friendship. 🍷

Andrew Nuernberger • EXECUTIVE CHEF

Jonathan Kowerko • SOUS CHEF

## ■ ■ ■ SOUPS & APPETIZERS ■ ■ ■

### Soup of the Day – 5 / 7

**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

**Pierogi Bowl** | locally made Chrusciki Bakery farmers cheese pierogi | sliced kielbasa, caramelized onion, sauerkraut, cheddar cheese | herbed sour cream – (6) pierogi – 10 || (12) pierogi – 18

## ■ ■ ■ SALADS ■ ■ ■

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

▼ **Classic Caesar Salad** | Kalamata olive | shaved Parmesan | lemon | seasoned croutons & Parmesan crisp – 12  
**Petite Caesar** – 7 || **Grilled Chicken Caesar** – 17

▼ **Burrata Tomato Salad** | fresh burrata cheese | heirloom tomatoes | arugula | fresh basil | pickled red onion | olive oil and truffle balsamic glaze – 16

▼ **First Light Creamery Goat Cheese Salad** | field greens | heirloom tomatoes | English cucumber | carrot | mandarin orange | toasted almonds – 14

## ■ ■ ■ ENTRÉES ■ ■ ■

### ▼ **Filet of Beef Tenderloin**

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

### ▼ **Grilled New Zealand Rack of Lamb**

rosemary and pink peppercorn oil | blackberry brandy sauce | whipped potato | sautéed seasonal vegetables  
half rack – 23 || full rack – 38

### ▼ **Faroe Islands Salmon**

roasted red pepper glaze | cucumber mango slaw | brown & wild rice | sautéed seasonal vegetables – 28

### ▼ **Vegan Coconut Curry**

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

### ▼ **Grilled 16oz Tomahawk Pork Chop**

cherry bacon jam | whipped potato | sautéed seasonal vegetables – 30

### ▼ **Chicken Cordon Bleu with Summer Vegetable Risotto**

breaded chicken cutlet stuffed with ham & Swiss cheese | Summer squash | First Light Creamery goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan | fresh herbs – 26

### ▼ **Jumbo Sea Scallops with Summer Vegetable Risotto**

pan seared jumbo sea scallops | Summer squash | First Light Creamery goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan | fresh herbs | sautéed seasonal vegetables – 34

### ▼ **8oz Maine Lobster Tail with Summer Vegetable Risotto**

8oz poached Maine lobster tail | Summer squash | First Light Creamery goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan | fresh herbs | sautéed seasonal vegetables – 42

### ▼ **Summer Vegetable Risotto**

Summer squash | First Light Creamery goat cheese, sweet corn, peas, heirloom tomato | shaved Parmesan | fresh herbs | sautéed seasonal vegetables – 18

▼ *Can be prepared gluten free – please ask in advance*