

## A DINNER AT THE INN

*Pre-select three of the following*

*served with fresh garden salad as first course*

### **Filet Mignon**

8oz center cut Filet of beef tenderloin, seasoned and grilled topped with veal demi- glace  
~ 50

### **Prime Rib**

slowly roasted and served au jus  
~ 44

### **New York Strip Steak**

12 oz grilled and topped with a roasted shallot demi-glace  
~ 43

### **Pork Tenderloin**

seared and roasted, finished with a wild mushroom, burgundy peppercorn sauce  
~ 32

### **Lemon Rosemary Chicken**

roasted Frenched breast of chicken with lemon and fresh herbs, fresh lemon rosemary cream sauce  
~ 28

### **Faroe Islands Salmon**

pan seared with fresh herbs and finished with a roasted garlic and lemon butter sauce  
~ 31

### **Victory Garden Penne**

sweet peas, mushrooms, roasted red peppers, heirloom tomato, basil pesto and grated  
Parmesan cheese  
~ 21

### **Three Cheese Pasta Purses**

with fresh basil, peas, mushrooms, prosciutto, white wine, touch of cream  
~ 22

### **Vegan Coconut Curry**

vegan sweet Italian "sausage", zucchini, sweet peas, broccoli, cauliflower,  
chickpeas and red bell pepper – basmati rice, fresh cilantro and toasted peanuts  
~ 23

*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.*

