

# The Roycroft Inn

## Spring Dinner Menu

Andrew Nuernberger • Executive Chef

Jonathan Kowerko • Sous Chef

### Appetizers & Shareables

<b>INN MADE TRUFFLE CHIPS</b>	13
smoked gorgonzola cheese black truffle oil   sea salt	
<b>SEARED CRAB CAKES (2)</b>	17
chipotle lime mayonnaise roasted corn salad   fresh lemon	
<b>FRIED CALAMARI</b>	17
pepperoncini & peppadew peppers parmesan cheese   marinara sauce	
<b>CLASSIC SHRIMP COCKTAIL</b> ✨	16
six jumbo shrimp   court bouillon poached spicy cocktail sauce   fresh lemon	
<b>LOBSTER TOSTADAS</b>	
Langostino lobster   cucumber pico de gallo avocado crema   tortilla cup	
Single	10
Two to share	18
<b>AHI TUNA TARTARE</b> ✨	18
mango chili salsa   Thai chili sauce avocado mousse   crispy fried tortilla	
<b>BURRATA</b> ✨	16
E.V.O.   balsamic glaze   heirloom tomato fresh basil   Inn-baked crostini	
<b>BEEF CARPACCIO</b> ✨	18
paper thin sliced "raw" beef tenderloin, seasoned & cast iron seared   arugula E.V.O.   balsamic glaze   parmesan cheese	
<b>VEGAN PIEROGI BOWL</b>	
locally made Chrusciki Bakery potato pierogi caramelized onion   sauerkraut	
(6) Pierogis	10
(12) Pierogis	18

### Soups

<b>SOUP OF THE DAY</b>	Cup 6   Bowl 8
<b>FRENCH ONION SOUP GRATINÉE</b>	9
apple brandy   three cheese crostini	
<b>SHRIMP AND LOBSTER BISQUE</b>	Cup 8   Bowl 11
aged sherry   seasoned croutons quart of Bisque & Inn-made bread to-go	
	27

### Salads

<b>ROYCROFT SEASONAL HOUSE SALAD</b> ✨	8
seasonal greens   English cucumber   heirloom tomato   radish   carrot   seasoned croutons	
<b>CLASSIC CAESAR SALAD</b> ✨	13
kalamata olive   shaved parmesan cheese lemon   croutons   parmesan crisp Petite Caesar	
	9
<b>SESAME SPINACH SALAD</b> ✨	13
carrot   red bell pepper   cucumber   mango avocado   toasted sesame seeds   Thai chili dressing	
<b>GOAT CHEESE SALAD</b> ✨	16
Mandarin orange, strawberry & blood orange First Light Creamery goat cheese   mixed greens shaved fennel   toasted coconut	
<b>BUTTER LETTUCE WEDGE SALAD</b> ✨	17
Lively Run feta cheese   peppadew peppers Roma tomato   shaved red onion	

### add to your Salad

GRILLED CHICKEN	10
GRILLED SHRIMP	10
GRILLED BEEF TENDERLOIN TIPS	15
SEARED SALMON	15



■ ■ ■ Entrées ■ ■ ■

**FILET OF BEEF TENDERLOIN** ✨

Grilled and served with whipped potatoes and seasonal vegetables demi-glace

5<sup>oz</sup> - 38 | 8<sup>oz</sup> - 52

**1881 CERTIFIED OMAHA HEREFORD BEEF** ✨

Grilled and served with whipped potatoes and seasonal vegetables

**14<sup>oz</sup> NEW YORK**

**STRIP STEAK**

garlic, chive and parsley butter

50

**16<sup>oz</sup> RIBEYE**

**STEAK**

au jus

52

ADD 8<sup>oz</sup> LOBSTER TAIL • \$50 ADDITIONAL

**FAROE ISLANDS SALMON** ✨

seared with Thai barbecue glaze | basmati rice | seasonal vegetables

35

**FRENCH BREAST OF CHICKEN** ✨

pan roasted | peri-peri sauce | basmati rice | seasonal vegetables

32

**VEGAN COCONUT CURRY** ✨

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

24

**FIRST LIGHT CREAMERY GOAT CHEESE  
& BLACK TRUFFLE RISOTTO** ✨

sautéed seasonal vegetables

22

with JUMBO DAY BOAT SEA SCALLOPS - 48

with 8OZ CANADIAN LOBSTER TAIL - 60

*Ask your server for today's specials*

ENTRE OF THE DAY • CATCH OF THE DAY • PASTA DU JOUR

✨ can be prepared gluten free, please inform your server

