



# DINNER MENU

Chef Rose Adams, a graduate of The New York Restaurant School, continues the Inn's historic 40 plus years dining tradition of fine food & spirits while mix & mingling fresh local ingredients with her love of bold flavors.



## Starters

FEATURED NIGHTLY

\*\* GF **SEAFOOD STARTER**— Seviche, poke, tartar, smoked, or cured. Chef's choice. MP

**BUFFALO DUCK** — Asian 5 spice Duck Drumettes, hot sauce, blue cheese dip. 12

**CRAB CAKE** — Old bay slaw & fried caper. 12

GF **CASSAVA FRIES** — Root vegetable fried crispy-creamy & serve with chipotle cream. 7

## Salads



**Iceberg Steak** — Iceberg, tomatoes, red onions, radish, dried cranberries, blue cheese dressing, crispy bacon. 9

**Garden** — Market field greens, summer vegetables, seasonal fruit, 'everything spice local chèvre, ginger & apple cider vinaigrette. 9

## Soup

**SOUP DU JOUR**



## Mains

\*\***SEARED SCALLOPS** — Served on tarragon-sweet pea puree with roasted corn, smoked lardons & daily side. MP

**STEAK FRITES** — 10 oz piedmontese strip steak, house steak sauce, parma-truffle & herb casava fries. 27

**BBQ Pork Loin** — House bourbon & berries BBQ sauce, pickled purple cabbage slaw, boozy corn bread & sweet potato fries. 25

\*\***CATCH OF THE DAY** — MP

**TOFU STEAK** — Cajun spiced and pan-seared, lentil salad & sweet potato fries. 18

**PORK, BEEF, OR 'GAME' SPECIAL** — MP

## Daily Specials



**TUESDAY — WEDNESDAY**

### THREE COURSE PRIX FIXE

Soup or 'house' salad, the catch of the day, tofu or pork loin & any dessert. 29

**THURSDAY**

### LOCAL LAMB BOLOGNE

Slow cooked in red wine. with aromatic spices, served over creamy polenta with parmesan gremolata. 26

**FRIDAY**

### LOCAL BISON SHORT RIB

Hunter steak-sauce gravy, horseradish mashed potatoes, fried onions & pickled red onion. 26

**SATURDAY**

### CIOPPINO, FISHERMEN'S STEW

Market fish, mussels, clams, & chorizo in a savory tomato wine sauce, with garlic mashed potatoes. MP

\*\* The State requires food establishments to inform the public that eating raw or undercooked (cooked to order) meats, poultry, seafood, shellfish, or eggs may can increase your risk of food borne illness.

GF = Gluten free items.



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## Sweet Endings

- GF **Crème Brulee** . . . . . 8  
*Dark maple-bourbon custard & salted burnt maple sugar crust..*  
*\*Optionally paired with Captain Morgan Private Stock sipping rum..... 12*
- GF **CHOCOLATE MOUSSE WITH PINK SEA SALT** . . . . . 8  
*Cinnamon sugar & hard-whipped cream.*  
*\*Optionally paired with Penfold Club Tawny Port..... 12*
- GF **ROSE SCENTED PANNA COTTA** . . . . . 8  
*Made with goat's milk, finished with cardamom honey.*  
*\*Optionally paired with Pyrat Reserve XO Sipping Rum..... 15*



## After Dinner Drinks

- ROSA REGALE, Sparkling, ITALY** . . . . . 12  
**PENFOLDS CLUB TAWNY PORT** . . . . . 8  
**HARDYS WHISKERS BLAKE TAWNY PORT** . . . . . 7  
*Succulent & complex layers of caramel, walnut, coffee, almond & orange peel. 94 pts ws*  
**CAPTAIN MORGAN AKE PRIVATE STOCK** . . . . . 8  
**SAMBUCA, ITALY** . . . . . 7  
**FONSECA PORTO, 20 YEARS** . . . . . 12  
**LAFAUIE-PEYRAGU, SAUTERNE, 2003, FRANCE** . . . . . 14  
*Big, viscous, sweet with dried pineapple, maple syrup flavors. 97 pts. WS*  
**Tray a unique tasting of 3 fine aged sipping rums..... PLEASE ASK**

### General Information

*Open for dinner starting at 6pm; Closed Monday & Sunday. Focused on best quality ingredients and great flavors: all natural and organic locally sourced ingredients whenever possible. Always non trans fat oil, and no MSG.*

*Sorry, to ensue great service for all, we don't split checks for parties 5 or more.*

***Parents, for the safety of your child and comfort of everyone, please see to that your child behaves properly while dining with us. We thank you in advance.***

*20% gratuity added to parties of 5 or more.  
 Plate sharing charge \$6.*

*Reservations suggested.  
 MasterCard, Visa, Cash. American Express.*

