

The Inn of the Seasons

Casual Dining Wednesday!

Wednesday, September 23, 2020

*Available for Dine Inn and To-Go! Call 315-492-4001 after Noon to place your ToGo orders for
Pick-up between 4-8pm*

Today's Selections

BLT Salad

Fried Green Tomatoes on a bed of mixed lettuces topped with baby heirloom tomatoes, crispy bacon pieces and our Buttermilk dill dressing

\$10

Chicken Apple Salad Sandwich

Our house made Chicken Salad (Tender roast chicken tossed with apples, celery, and red onion in a light mayonnaise dressing) on Honey Wheat Bread - served with fresh fried potato chips

\$14

Grilled Tenderloin Cheeseburger Special

Our freshly ground Angus Beef tenderloin; grilled to your liking with melted American cheese, red onions, house mayonnaise and ketchup - served on a fresh brioche roll alongside Brad's housemade pickles and French Fries.

\$17

Braised Certified Angus Beef® with Fettucine

Certified Angus Beef® (CAB) brand defines the standard by which all beef is measured. Our CAB Chuck roast is slowly braised in a tomato, vegetable and beef stock, tossed with fresh egg Fettucine and topped with Romano cheese.

\$21

Rigatoni Bolognese

Rigatoni is tossed in this classic Italian meat sauce made of ground beef, pork and pancetta, slowly cooked with tomato, onions, carrot, celery, garlic and cream-topped with Romano cheese.

\$21

Littleneck Clam & Shrimp Scampi

Jumbo shrimp, sautéed with garlic, mushrooms, broccoli, white wine and butter garnished with 6 steamed Littleneck Clams

\$24

Block Island Swordfish

Harpoon caught Block Island Swordfish (Block Island located in the Atlantic Ocean about 13 miles south of the coast of Rhode Island) is char grilled on a bed of couscous with a touch of Brad's lemon butter sauce topped with a heirloom tomato vinegrette

\$26

Nova Scotia Halibut Fillet

Nova Scotia Halibut Fillet is sautéed, topped with a sweet corn salsa and a hint of Brad's lemon butter sauce on a bed of wild rice.

\$27

Would you like to add-

Mushroom Barley Soup

Mushrooms, tomatoes, pearl barley, carrots, celery and onion are simmered in a seasoned chicken broth.

\$6 bowl \$5 cup

Beans and Greens

Escarole, onions, garlic and white beans are braised together and topped with Romano cheese.

\$5 Bowl/\$6 cup

Wine Special

Ascheri Nirane Dolcetto d' Alba 2018

The Ascheri winery is located in the historic Piedmontese town of Bra. Founded in the early 19th century, the winery today is run by Matteo Ascheri, who has a very natural approach to winemaking, meaning he lets the grape and the soil do all the talking and, in the process, produces incredibly pure varietal wines.

Ascheri harvests these Dolcetto grapes in mid-September and ages the wine in stainless steel for only 6 months to enhance its soft, juicy and silky character. The 2018 Dolcetto d'Alba is 100% Dolcetto, ruby red color with violet nuances. Generous, persistent bouquet, with small red berries and cherry fruit nose.

Greatly balanced palate, harmonious, pleasant wine with great acidity.

\$25 bottle

Regular menu also available