

# *The Inn of the Seasons*

## *Sunday Specials*

*Sunday, July 5, 2020*

**Available for Dine-In and Take-Out. Call 315-492-4001 to place your ToGo order after Noon for Pick-Up 2-7pm**

### *Appetizers*

#### **Broth Style Chicken, Potato and Corn Chowder**

Potatoes, roast chicken and sweet corn in a chicken broth with carrots, celery and onion  
*\$5 bowl \$4 cup*

#### **Grilled Romaine Salad**

Grilled Romaine Lettuce topped with fresh radish, carrots, cucumbers, grape tomatoes, crumbled bleu cheese and our Buttermilk dill dressing

*\$10*

#### **Steamed Littleneck Clams**

A half dozen Littleneck clams are steamed and served with drawn butter and lemon.

*\$12*

#### **4 Freshly Shucked Barnstable Oysters**

Barnstable harbor is located on the south end of Cape Cod, Massachusetts. The cold, clean oceanic waters make Barnstable oysters a distinctly clean tasting oyster. The combination of the protected growing area with the large tidal flow create deep cupped oyster with mild salinity, for a Cape oyster... The initial flavor is still salty, but will make way for notes of hazelnut and a sweet finish. Barnstable Oysters are available in limited supply and belong to the "Cape Cod Buy Fresh Buy Local" movement which gives preference to restaurants who deal with locally produced products.

*\$12*

#### **Burrata Cheese**

Fresh mozzarella filled with creamy shredded mozzarella with roasted peppers, olive oil, balsamic glaze and grilled baguette.

*\$13*

#### **Fried Sea Scallops Appetizer**

Fresh Sea Scallops are lightly breaded and deep fried served with creole tartar sauce.

*\$14*

### *Entrées*

#### **Shrimp Salad Roll**

Chunks of lemon poached wild caught white shrimp are mixed with celery, fresh dill, shallot, a hint of Dijon mustard and mayonnaise on a bed of shaved romaine lettuce in a New England style roll served with Cape Cod Chips.

*\$21*

#### **Roast Turkey**

Fresh Roasted Turkey with dressing, gravy, cranberry sauce, au gratin potatoes and vegetables.

*\$24*

#### **Barbeque Pork Ribs**

Brad's slow roasted barbeque pork ribs and our housemade Potato Salad and Apple-Cabbage Slaw.

*\$24*

#### **Greek Salmon**

Char grilled Atlantic Salmon fillet on a bed of couscous and topped with red onions, tomatoes, cucumbers, artichoke hearts, black olives, Feta cheese and an housemade oregano vinaigrette.

*\$25*

### *Today's Wine Special*

#### **Maranones 30,000 Maravedies 2016**

From Madrid, Spain- this is an effortlessly elegant wine named after the Maravedies, an ancient form of currency once used in Castilla. 30,000 Maravedies was the amount that Don Alvaro de Luna paid a local monastery centuries ago, for the land where Bodega Marañones is now located. This red wine is a blend of 90% Grenache grapes, coming from 30 to 70 year old vines grown in granite soils, and 10% other indigenous varieties. This is an excellent wine served slightly chilled. Pale in color, almost Pinotesque, but strong flavor from this full bodied, mostly Grenache based Red Wine.

*\$25 bottle*

Entrées are served with a garden salad, garlic bread and sliced baguette. If Caesar salad is desired in place of garden salad add \$2.