

## *The Inn of the Seasons*

### *Sunday Specials*

**Sunday, September 20, 2020**

**Available for Dine-In and Take-Out. Call 315-492-4001 to place your ToGo order after Noon for Pick-Up 3-7pm**

#### **Appetizers**

##### **Escarole and White Bean Soup**

Escarole, white beans and chicken stock are simmered with carrots, celery and onions  
*\$5 cup \$6 bowl*

##### **Steamed Littleneck Clams**

A half dozen Littleneck clams are steamed and served with drawn butter and lemon.  
*\$14*

##### **Fried Oysters**

Buttermilk marinated fresh Oysters are lightly tossed in a cornmeal and Panko breading - fried until golden served with a housemade remoulade sauce (4 per order)  
*\$14*

#### **Entrées**

##### **Old Fashioned Roast Pork**

Slow roasted pork shoulder is served with dressing, gravy, au gratin potatoes and vegetables.  
*\$25*

##### **Certified Angus Beef Pot Roast**

CAB Chuck steak is braised fork tender in a wine and vegetable beef stock - served with our au gratin potatoes and vegetables.  
*\$25*

##### **Pappardelle Bolognese**

Fresh egg Pappardelle is tossed in this classic Italian meat sauce made of ground beef, veal, pork and pancetta, slowly cooked with tomato, onions, carrot, celery, garlic and cream-topped with Romano cheese.  
*\$26*

##### **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  
*\$30*

##### **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.  
*\$32*

##### **Certified Angus Beef® New York Strip Steak**

Certified Angus Beef® (CAB) brand defines the standard by which all beef is measured. Our CAB Char-grilled, 12 ounce New York Strip steak is topped with onion straws-served with potato and vegetables.  
*\$38*

#### **Today's Wine Special**

##### **Toad Hollow Richard McDowell Vineyard Merlot 2012**

Toad Hollow's mission is to produce fine wine at a fair price. The 2012 Merlot is just that-Lush and elegant. Dark red in color with bright cranberry and currant aromas. Some toasty oak, strawberry and floral notes on the palate. The higher acid found in the Russian River Valley keep the fruit popping, Rich and well-balanced wine, it's delicious! The fruit comes from the Richard McDowell Vineyard on the northern edge of the Russian River Valley in what was a Golden Delicious apple orchard.  
*\$20*

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