

The Inn of the Seasons - Christmas Eve 2018

Appetizers

French Onion Soup

Our special recipe topped with a toasted crouton, and melted gruyere cheese.
\$6.50 bowl \$5.50 cup

Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and lemon.
\$12

Seafood Bisque

Velvety lobster stock laced with sherry wine with baby shrimp, scallops, mushrooms and tomatoes.
\$6 bowl \$5 cup

Entrées

Sliced Tenderloin of Beef

Charcoal grilled "Choice" beef tenderloin sliced thin, served with bearnaise and bordelaise sauces, potato and vegetables.
\$39

Filet Mignon

A thickly cut "Choice" beef filet is wrapped in bacon and grilled to perfection, served with potato and vegetables. Complimentary onion straws, if desired.
\$37

Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables.
\$35

Grilled Loin Lamb Chops

Three center cut lamb loin chops are grilled to your liking and served with mint jelly, potato and vegetables.
\$27

Jumbo Shrimp Scampi and Orzo Pasta

Jumbo Shrimp sautéed with garlic, white wine and butter served on a bed of Orzo pasta tossed with red onions, white beans, garlic, baby arugula and sweet peppers-
\$27

Baked Haddock Gratin

Fresh Haddock Fillet is topped with a Romano and Cheddar Cheese gratin and baked until golden brown - served with rice and vegetables.
\$25

Cajun Salmon

Lightly cajun seasoned salmon fillet is topped with a whole grain mustard honey sauce-served with rice and vegetables.
\$24

Broiled Lobster Tail

Broiled 12 ounce cold water lobster tail - served with drawn butter, vegetables and rice.
Market

Manicotti/ Ravioli Platter

Homemade Manicotti and Ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped with locatelli cheese.
\$21

Stuffed Chicken Breast

Breast of chicken stuffed with garlic, mushrooms, spinach, brie cheese and Dijon mustard wrapped in puff pastry, baked to perfection served with potato and vegetables.
\$22

Maple Horseradish Glazed Pork Chops

Jersey cut pork chops are char-grilled and glazed with horseradish and maple syrup-served with potatoes and vegetable.
\$23

Vegan Mushroom Stroganoff

Our twist on a classic! Mushrooms sautéed with sweet peppers, garlic, fresh ginger and a hint of lime zest in a creamy coconut milk sauce on a multi-grain blend of turmeric laced ancient amaranth, red & brown rice and multi-colored split peas
\$21

All the above entrées served with house salad, mixed breads and butter.