

The Inn of the Seasons Father's Day Dinner Specials

Appetizers

Creamy Yukon Gold Potato and Cheddar Cheese Soup

Yukon Gold potatoes, carrots, celery and onion are simmered in a creamy chicken stock with cheddar cheese.

\$5 cup \$6 bowl

Buffalo Rock Shrimp

Sweet Rock shrimp are lightly breaded, deep fried and tossed in a zesty buffalo style wing sauce served with carrots, crumbled blue cheese and buttermilk dressing.

\$13

Steamed Littleneck Clams

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

\$12

Fried Maryland Soft Shell Crab

Fresh Maryland Soft shell crabs (2) are lightly breaded and deep fried served with house made Creole Dipping Sauce.

\$18

Today's Charcuterie

Gorgonzola and Piave Cheeses, Prosciutto, Iberico Chorizo, Genoa Salami, Candied Pecans, honeycomb, pepperdew peppers, Multi-grain flat bread, Castelvetrano Olives, Medrol Dates and sliced Granny Smith apple.

\$18

Entrées

Certified Angus Beef Pot Roast

CAB Chuck steak is braised fork tender in a wine and vegetable beef stock - served with potato and vegetables

\$24

Old Fashioned Roast Pork

Slow roasted pork shoulder is served with dressing, gravy, potato and vegetables.

\$24

Roast Turkey

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

\$24

Chicken Saltimbocca

Boneless breast of chicken topped with thinly sliced prosciutto ham sautéed with garlic, mushrooms and fresh sage in a white wine butter sauce over capellini.

\$26

Fried Sea Scallops

Fresh Sea Scallops are lightly breaded and deep fried served with french fries, apple cabbage slaw and tartar sauce.

\$30

Char Grilled T-Bone

Certified Angus Beef® (CAB) brand defines the standard by which all beef is measured. Our CAB 16 oz Porterhouse steak is char-grilled to your liking -served with our piping hot french fries.

\$35

Entrées are served with house salad, garlic bread and sliced baguette. (If Caesar salad is desired in place of house salad add \$2 to price of the entrée)

Please note that we USE PEANUT OIL in preparation of some items on our menu.

Chef Brad will be glad to prepare special dishes to accommodate any dietary needs.

Tonights Wine Special

Castello Di Ama Chianti Classico Gran Selezione 2014

Castello di Ama is located in Gaiole, in the heart of Tuscany's Chianti Classico appellation. Ama lies towards the southern edge of Chianti Classico, where the wines are often quite rich and bold, but here high altitude vineyards yield reds endowed with striking finesse and delineation that have also proven to age spectacularly well. The 2014 San Lorenzo has aromas of exotic spice, pipe tobacco, woodland berry and a whiff of French oak take center stage on this fragrant, elegant red. The racy, ethereal palate delivers tart red cherry, tart pomegranate, cinnamon and vanilla framed in taut fine-grained tannins and vibrant acidity.

\$10 glass/\$38 bottle