

The Inn of the Seasons

Easter Sunday 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

Entrees

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.
\$36

Veal Osso Buco

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

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 16 ounce cold water lobster tail- served with drawn butter, vegetables and rice.
\$60

Manicotti/ Ravioli Platter

Homemade Manicotti and Ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped with loccatelli cheese.
\$20

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.
\$21

Roast Lamb Rack

Herb crusted Lamb Rack is roasted to medium and served with a fresh rosemary bordelaise, potato and vegetables.
\$35

Old Fashioned Roast Pork

Slow roasted pork shoulder is served with dressing, gravy, potato and vegetables.
\$20

Bone-In Ham

Baked bone-in ham is sliced and served with a cranberry-Burgundy wine sauce, potato and vegetables.
\$20

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 tumeric laced ancient amaranth, red & brown rice and multi-colored split peas
\$20

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