

# The Inn of the Seasons

## Easter Sunday 2018

### Appetizers

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#### 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

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#### 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 10-12 ounce cold water lobster tail- served with drawn butter, vegetables and rice.  
\$54

#### 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.