

Welcome to the Inn of the Seasons -

Tonight's Dinner Specials

Soup du jour

Beef and Black Bean

Tender beef is simmered with black beans, tomatoes and vegetables in house made beef stock.

\$6 bowl \$5 cup

Appetizers

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.

\$12

Herb Steamed Mussels

Acadia Dutch mussels, family farmed in Bar Harbor Maine are steamed in garlic, shallots, white wine, butter, lemon and fresh herbs.

\$11

Burrata Cheese

Fresh mozzarella filled with creamy shredded mozzarella with roasted peppers, olive oil, balsamic glaze and grilled baguette.

\$11

Creole Beer Steamed Clams

Six clams steamed in Creole seasoned beer, garlic, lemon and butter.

\$11

Entrées

Braised Certified Angus Beef ® with Fettuccine

Certified Angus Beef ® (CAB) brand defines the standard by which all beef is measured. Our CAB Chuck roast is slowly braised in a tomato and vegetable beef stock, tossed with fresh egg Fettuccine and topped with Romano cheese.

\$20

Alaskan Halibut Fillet

Pan seared Halibut fillet served on a bed of golden harvest medley (Couscous, tri-colored Orzo Pasta, Split Baby Garbanzo Beans and delicate Quinoa) tossed with fresh baby arugula and lemon butter.

\$29

Pan Seared Sea Scallops

Pan Seared Sea Scallops (U-10) on a bed of creamy risotto tossed with spring peas and finished with a Rock shrimp garlic lemon butter.

\$30

Char Grilled Swordfish

Char grilled line caught Point Reyes (California) swordfish topped with oven roasted grape tomatoes, served on a bed of basil pesto couscous and finished with a lemon butter sauce.

\$28

Penne Bolognese

Penne 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.

\$19

Crab Stuffed Sole

Sole fillets (Georges Bank) are stuffed with a lump crab, sweet peppers, served on a bed of roasted poblano rice with lemon butter.

\$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

Chateau Lamothe Rosé 2017

Château Lamothe's foundations date back to the 16th century. Located in the commune of Haux, on top of a clay-limestone slope in the heart of the Bordeaux wine country, this estate has been devoted to winegrowing from the very beginning, and has belonged to the same family for 4 generations (as of 1956). This Bordeaux Rosé of Cabernet Franc is a pale, salmon-pink color. Fresh and lively on the nose, with intensely fruity and floral aromas. Generous and seductive on the palate.

\$10 glass/\$38 bottle