

The Inn of the Seasons Dinner Specials

★Appetizers★

Turkey Noodle Soup

Roast turkey in chicken stock with carrots, celery, onions and egg noodles.

\$5 Bowl \$4 Cup

Rock Shrimp Tacos

Lightly cajun Florida Rock Shrimp is lightly breaded and deep fried, served in a flour tortilla, with Sweet Red Pepper and Avocado Vinaigrettes, arugula and fresh cabbage slaw.

\$14

Blue Point Oysters

Three Freshly shucked Blue Point Oysters served with a house made Mignonette.

Blue Points are an exceptional oyster with a crisp, firm texture, and gorgeous salinity on the finish.

\$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

Today's Charcuterie

Manchego, Burrata and Point Reyes Blue cheeses, Prosciutto di Parma and Iberico Chorizo, Marcona sea salted almonds, Brad's Mixed Olive Bruschetta, Fresh Red grapes, Sweet gherkins, Peppadew Peppers and multigrain flatbread

\$16

★Entrées★

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

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.

\$22

Sea Scallop Scampi and Orzo Pasta

Jumbo Sea Scallops are 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.

\$28

Clams Provincial over Fettuccine

Littleneck clams are steamed in a fresh herb, garlic, lemon and white wine butter, tossed with fettuccine and topped with Romano cheese

\$25

Fried Haddock Fillet

Fresh Haddock fillet is lightly breaded and deep fried served with french fries, apple cabbage slaw and tartar sauce.

\$25

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

Salentein Numina Gran Corte 2014

Salentein, is the pioneer bodega in Mendoza, Argentina's Uco Valley. The 2014 Salentein Gran Valle de Uco is a blend of Malbec and Cabernet Sauvignon that reflects the essence of Uco Valley's terroir. It is a limited edition wine - bright purple in color with depth and intensity. It has a fresh and sweet nose with a prevalence of red fruits like red currant and touches of black fruits in the background; a spark of violet adds a floral character. The fruit returns on the palate with a deliciously fresh profile which finishes full with traces of spice

\$10 glass/\$38 bottle