

Welcome to the Inn of the Seasons-

Tonight's Dinner Specials

Soup du jour

Creamy Chicken Noodle

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

\$5 Bowl \$4 Cup

Appetizers

Caprese Salad

Fresh mozzarella, home grown tomatoes, fresh basil, extra virgin olive oil and balsamic glaze-served with grilled baguette.

\$11

Smoked Salmon and Potato Pancakes

Fresh Atlantic Salmon, hand cured with pure sea salt and fresh herbs is then smoked in small batches using aged oak whisky barrels is served with a dill sour cream on top of Brads potato pancakes.

\$13

Butternut Squash Risotto

Roasted butternut squash is slow cooked with Arborio rice, sweet onions and chicken stock and topped with grated Reggiano Parmesan.

\$10

Entrées

Wild Caught Alaskan Halibut

Pan seared Wild Caught Alaskan halibut fillet is served on a bed of roasted poblano white rice and finished with a toasted corn and shrimp salsa.

\$33

Char Grilled Grand Banks Swordfish

Fresh, line caught Swordfish from the Grand Banks of Newfoundland is Char grilled served on a bed of zucchini noodles and topped with a roasted tomatoes and cilantro butter.

\$31

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.

\$22

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

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

Idlewild The Bird Flora & Fauna Red 2017

Idlewild is the brainchild of Owner/Winemaker Sam Bilbro who made the prestigious Wine Enthusiast 40 Under 40 list in 2017. Idlewild is an Italian-inspired portfolio of wines primarily sourced from Mendocino County's Fox Hill Vineyard. Bilbro's passion for the wines of Northern Italy's Piedmont region have translated to the growing of unusual-for-California Italian grapes. The 2017 Red The Bird Flora & Fauna is a blend of 35% Dolcetto, 30% Nebbiolo, 35% Barbera, an homage to the light, fresh, food-friendly wines drunk in Italy. Subtle, complex aromas of wild strawberries, black cherries, dried herbs, and roses are finished with great acidity and firm tannins.

\$13 glass/\$50 bottle