

## Welcome to the Inn of the Seasons -

### Tonight's Dinner Specials

#### \*Soup du jour\*

#### **Broth Style Chicken, Potato and Corn Chowder**

Potatoes, roast chicken and sweet corn in a chicken broth with carrots, celery and onion

\$5 bowl \$4 cup

#### **Creamy Asparagus and Cheddar**

Creamy chicken and asparagus stock with tender asparagus, sharp New York state cheddar cheese, carrots, celery and onion.

\$5 bowl \$4 cup

#### \*Appetizers\*

#### **Fennel Steamed Mussels**

Acadia Dutch mussels, family farmed in Bar Harbor Maine, are steamed in a fennel, sweet pepper, onion and tomato clam broth.

\$12

#### **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.

\$12

#### **Peach Caprese Salad**

Our twist on a classic! Fresh mozzarella and peaches, Brad's peach salsa(hint of Jalapeno), arugula and a drizzle of balsamic glaze - Served with olive oil brushed grilled baguette.

\$11

#### \*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.

\$22

#### **Alaskan Halibut Fillet**

Hook & Line caught Alaskan Halibut Fillet pan sautéed on a bed of roasted poblano rice topped with sweet pepper lemon butter sauce .

\$30

#### **Wild Caught Alaskan Sockeye Salmon**

Wild caught Alaskan Sockeye salmon fillet topped with a baby heirloom tomato vinaigrette served on a bed of zucchini noodles.

\$27

#### **Smoked Salmon and Asparagus Fettuccine**

Smoked Atlantic salmon is tossed in a Romano cheese cream sauce with fresh egg fettuccine, asparagus, sweet peppers and a hint of garlic.

\$24

#### **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

\$24

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

#### **Tenuta Bonincontro 'Melovivo' Frappato 2017**

Frappato is a red grape variety planted primarily in Sicily. The Mediterranean sun and the red sandy soil in the territory of Vittoria give ideal elements to this ancient grape. When young, it is fresh and bright with lots of red fruits, and with a little age it shows some elegance with aromas/tastes of dried fruits and dried flowers. The name Frappato, coming from the word 'fruity'. The 2017 is bright translucent ruby with purple hints. Pretty floral aromas of raspberry, red cherry, rose, fresh herbs. The delicate red fruit flavors continue on the palate with lovely texture and depth.

All this aroma is supported by a zesty acidity. Served slightly chilled - a versatile wine for a casual glass or with food and organic to boot!

\$10 Glass/\$38 Bottle