

Welcome to the Inn of the Seasons -

Tonight's Dinner Specials

Soup du jour

Chicken and White Bean

Roast chicken and white beans are simmered in chicken stock with carrots, celery and onion.

\$5 bowl \$4 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

Fresh Mozzarella

Fresh mozzarella cheese is served with roasted peppers, fresh basil -topped balsamic glaze and extra virgin olive oil.

\$10

Entrées

Pan Seared Sea Scallops

Pan Seared Sea Scallops (U-10) on a bed of tomato couscous topped with a basil, garlic and rock shrimp butter.

\$32

Mahi-Mahi Fillet

Pan seared lightly cajun Mahi fillet served on a bed risotto Milanese (saffron risotto) finished with a basil-tomato butter.

\$28

Arctic Char Fillet

Pan seared Arctic Char fillet served with asparagus, grape tomatoes with multi-grain blend of tumeric laced ancient amaranth, red & brown rice and multi-colored split peas finished with lemon butter sauce.

\$26

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

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

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

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

Farmhouse 2015 California Red Wine

“Farmhouse” recalls an earlier era, when “field blends” were produced by immigrant farmers for home or local consumption. The 2015 Farmhouse California Red Wine is easygoing with notes of mixed berries, soft velvety texture, and nice richness without being sweet. A blend of Zinfandel, Merlot, Syrah, and Mourvedre, this little wine is medium bodied with just a hint of pepper to balance the rich berry notes, Handpicked grapes were fermented in stainless steel tanks and aged in 40% new French oak.

\$10 glass/\$37 bottle