

Welcome to the Inn of the Seasons-

Tonight's Dinner Specials

Soup du jour

Creamy Cauliflower and Cheddar Cheese

Cauliflower is simmered in chicken stock with carrots, celery, onion, sharp cheddar cheese and a touch of cream

5.95-bowl \$4.95 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.

\$11.95

Herb Steamed Mussels

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

\$10.95

Steamed Littleneck Clams

Half dozen littleneck clams are steamed and served with drawn butter and lemon.

\$10.95

Entrées

Maryland Striped Bass

Striped Bass fillet caught off the coast of Maryland, is served on a bed of zucchini laced Israeli couscous and topped with roasted peppers, finished with a basil pesto butter.

\$28.95

Char Grilled Swordfish

Char grilled Point Reyes (California) swordfish served on a bed of roasted poblano rice finished with fresh herb tomato vinaigrette.

\$25.95

Salmon and Tuxedo Barley

Our fresh Atlantic salmon fillet is pan seared and served on a bed of Tuxedo barley(black & white) served in a light tomato broth.

\$21.95

Pan Seared Sea Scallops

Pan Seared Sea Scallops are 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 with lemon butter sauce.

\$28.95

Double Cut Brined Pork Chop

Char grilled double cut brined pork chop topped with barbecue drizzle and fried red onions-served with potato and vegetable.

\$19.95

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

BV coastal Estate Red Blend 2015

The 2015 BV Coastal Estates Red Blend combines Zinfandel, Barbera and Petite Sirah sourced from the finest growing regions in California – 60% Central Coast and 40% Lodi. Ripe fruit aromas are complemented by delicate oak notes of vanilla and spice. On the palate, a sweet burst of blackberries, blueberries and plum. Each varietal in the blend is selected for its unique characteristics that contribute to a smooth, fruit-forward wine. Each lot is fermented and aged individually, using techniques best suited for each grape varietal. Prior to bottling, the various lots are blended together, using the plush fruit and rich depth of Zinfandel as the base, adding Barbera for its bright, juicy fruit and Petite Sirah for its structure and complexity

\$9 glass/\$34 bottle