



# The Inn of the Seasons

## Valentine's Dinner 2018

### Appetizers

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#### French Onion Soup

Our special recipe topped with a toasted crouton,  
and melted gruyere cheese.  
\$6 bowl \$5 cup

#### Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and  
lemon.  
\$10.95

#### Seafood Bisque

Velvety lobster stock laced with sherry wine with baby shrimp, scallops, mushrooms and tomatoes.  
\$6 bowl \$5 cup

### Entrées

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#### Filet Mignon

A thickly cut "Choice" beef filet is wrapped in bacon and grilled to perfection, served with potato and vegetables.  
Complimentary onion straws, if desired.  
\$34.95

#### Sliced Tenderloin and Lobster Oscar

Beef Tenderloin is char grilled to your liking and topped with tender lobster claw meat, asparagus and bearnaise  
sauce-served with au gratin potatoes  
\$49.95

#### Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables.  
\$31.95

#### Roast Lamb Rack

Herb crusted Lamb Rack is roasted to medium and served with a fresh rosemary bordelaise, potato and  
vegetables.  
\$30.95

#### Baked Haddock Gratin

Fresh Haddock Fillet is topped with a Romano and Cheddar Cheese gratin and baked until golden brown - served  
with rice and vegetables.  
\$22.95

#### Cajun Salmon

Lightly cajun seasoned salmon fillet is topped with a whole grain mustard honey sauce-served with rice and  
vegetables.  
\$21.95

#### Broiled Lobster Tail

Broiled 10-12 ounce cold water lobster tail- served with drawn butter, vegetables and rice.  
\$49.95

#### Manicotti/ Ravioli Platter

Homemade Manicotti and Ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped  
with loccatelli cheese.  
\$18.95

#### Stuffed Chicken Breast

Breast of chicken stuffed with garlic, mushrooms, spinach, brie cheese and Dijon mustard wrapped in puff pastry,  
baked to perfection served with potato and vegetables.  
\$19.95

#### Maple Horseradish Glazed Pork Chops

Jersey cut pork chops are char-grilled and glazed with horseradish and maple syrup-served with potatoes and  
vegetable.  
\$20.95

#### Vegan Mushroom Stroganoff

Our twist on a classic! Mushrooms sautéed with sweet peppers, garlic, fresh ginger and a hint of lime zest in a  
creamy coconut milk sauce on a multi-grain blend of tumeric laced ancient amaranth, red & brown rice and  
multi-colored split peas  
\$18.95

All the above entrées served with house salad, garlic bread and sliced baguette.

