

The Inn of the Seasons

Easter Sunday 2019

Appetizers

French Onion Soup

Our special recipe topped with a toasted crouton, and melted gruyere cheese.
\$6.50 bowl \$5.50 cup

Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and lemon.
\$13

Seafood Bisque

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

Entrees

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.
\$39

Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables.
\$37

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.
\$26

Cajun Salmon

Lightly cajun seasoned salmon fillet is topped with a whole grain mustard honey sauce-served with rice and vegetables.
\$26

Broiled Lobster Tail

Broiled 12 ounce cold water lobster tail - served with drawn butter, vegetables and rice.
Market

Manicotti/ Ravioli Platter

Homemade Manicotti and Ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped with loccatelli cheese.
\$22

Stuffed Chicken Breast

Breast of chicken stuffed with mushrooms, spinach, brie cheese, garlic, oregano, basil, thyme and Dijon mustard wrapped in puff pastry, baked to perfection served with a Dijon cream sauce, potato and vegetables.
\$23

Roast Lamb Rack

Herb crusted Lamb Rack is roasted to medium and served with a fresh rosemary bordelaise, potato and vegetables.
\$35

Old Fashioned Roast Pork

Slow roasted pork shoulder is served with dressing, gravy, potato and vegetables.
\$20

Bone-In Ham

Baked bone-in ham is sliced and served with a cranberry-Burgundy wine sauce, potato and vegetables.
\$22

Vegan Marinara

Vegan friendly, our house Marinara is San Marzano tomatoes, garlic, onions, fresh basil and italian herbs simmered together - served over Capellini Pasta.
\$21

All the above entrees served with house salad, rolls, mixed breads and butter.