

Welcomes you to the talents of Executive Chef David Currier Jr

Flight of Three Wines to accompany your dinner -\$22 Prosecco-appetizer Recommended wine — entrée Schlink Haus Auslese-dessert

Appetizers
Please select one:

Sherried Lobster Bisque

Fresh New Hampshire lobster makes this velvety bisque delightful *Cleven*

Soup D' Jour

Made fresh each day from the stock on up!

Classic Shrimp Cocktail

Succulent shrimp gently poached and chilled, served with citrus cocktail sauce *Ten*

Vegetarian Stuffed Mushroom Caps

Pelicious mushroom caps stuffed with mixed vegetables & parmesan cheese *Cight*

Steamed New England Mussels

Plump native mussels steamed with aromatic vegetables & herbs from our own garden Twelve

> Salads Choicg of:

Crisp Cagsar Salad

Romaing lettuce, caressed by our house made dressing served in a parmesan bowl offered with a fresh from the sea anchovy

Nine

Sunset Spinach Salad

Fresh spinach erowned with dried eranberries, bleu cheese erumbles, candied pecans finished with our house made balsamic maple vinaigrette

Seven

Sorbet

To eleanse the palate

Three

Entrees

Choice of:

Steak Au Poivre

8 ounce Grilled beef tenderloin dusted with peppercorns & completed by a garlie herbed butter $Thirty\ two$

Roasted Duck Breast

Served alongside a pineapple, shallot, red wine reduction, sprinkled with dried eranberries

Thirty two

Pan Scared Atlantic Sea Scallops

Perfected under a lemon cream sauce
Twenty six

Cornish Game Hen

Slowly roasted & served with a sage butter sauce Twenty five

Rack of Lamb

Herb encrusted, oven roasted & accompanied by a cherry merlot gastrique

Thirty six

Ravioli of the Season

Pumpkin ravioli enrobed in a wild mushroom pesto eream sauce sprinkled with walnuts

Twenty two

Surf & Turf

8 ounce beef tenderloin served by two succulent shrimp atop a scampi sauce

Thirty eight

Grilled Rib Eye

Nancy's favorite! Our largest steak, 16 ounces, on the bone, marinated in our secret sauce & chargrilled to order

Thirty five

Chef's Dessert Table Selections

Presented by your server

Innkeeper's Sweets

Enjoy our Innkeepers Table for \$52

Our most popular offering! Choose any Appetizer, any Salad, Sorbet, any Entrée (please add \$4 for filet or lamb chops) any Dessert and the Innkeeper's Sweets