



DINNER MENU

STARTERS

FRESH BURRATA

Served with roasted garlic and tomato, fresh basil, and a toasted crostini baguette

\$17**SEARED AHI TUNA**

Ahi Tuna seared rare served with wonton chips and garnished with seaweed, sriracha mayo, and sesame seeds

\$12**BUFFALO CAULIFLOWER BITES**

Served with blue cheese dressing, celery, carrots

\$8**CRISPY FRIED CALAMARI**

Hand battered and seasoned crispy calamari serve with a tangy remoulade sauce

\$19**OLD WORLD CHARCUTERIE BOARD**

Assorted meat, cheeses, and fresh fruit. Served with crisp pita and fig jam

\$20**MARYLAND CRAB CAKE**

Jumbo lump crab cake served with remoulade over micro greens

\$19**ASSORTED HUMMUS**

Roasted garlic and roasted pepper hummus/carrots/celery/fried truffle pita chips

\$12**FLAT BREAD PIZZA**

Crispy flat bread topped with basil tomato sauce, fresh burrata, cherry tomatoes, and parmesan cheese

\$12

SOUPS

SOUP DU JOUR

Please ask your server

\$9**FRENCH ONION SOUP**

Our signature homemade three cheese onion soup, topped with smoked mozzarella, Monterey Jack, Swiss cheese, and our homemade garlic parm crostini

\$9

GREENS

CAESAR SALAD

Romaine lettuce, Caesar dressing, and homemade garlic parm croutons

\$14

MANDARIN ORANGE SALAD

Mixed greens, mandarin orange slices, candied walnuts, pickled red onion, gorgonzola cheese, and sesame ginger vinaigrette

\$14

CAPRESE SALAD

Heirloom tomatoes, fresh burrata cheese with a balsamic glaze drizzle and garnished with fresh basil

\$14

APPLE GORGONZOLA SALAD

Vegetable slaw, spinach, quinoa, roasted candied Walnuts, gorgonzola cheese, Fuji apples, and balsamic vinaigrette

\$17

BURGERS

Served on a fresh kaiser roll with lettuce, tomato, and a kosher dill pickle. Side of fries or onion rings.

TURKEY BURGER

\$11.50

BACON CHEESEBURGER

\$15

HAMBURGER

Our cooked to order burgers are made with fresh ground beef tenderloin. Served with lettuce and tomato

\$12

CHEESEBURGER

With Swiss, American, Cheddar or Monterey Jack Cheese

\$13

ENTREES

ROAST DUCK

Slow roasted with a sherry wine demi-glaze and finished with the Inn's cranberry relish. Served with mashed potatoes and roasted vegetables

\$30

ROAST TURKEY

The Inn's famous roast turkey with all trimmings served with our homemade stuffing, Yukon gold mashed potatoes, roasted vegetables, and natural gravy

\$24

SLOW ROASTED HALF CHICKEN

Herb crusted half chicken. Slow roasted and served with chimichurri, rosemary roasted potatoes, and asparagus

\$27

PRIME RIB

Slow roast ribeye served with mashed potatoes roasted veg and au jus

\$36

MILANESE

Your choice of chicken or veal accompanied with sautéed arugula, roasted tomatoes, and parmesan cheese with a lemon wedge garnish

\$28

FILET MIGNON

Filet topped with seasonal wild mushroom marsala au jus. Served with mashed potatoes and asparagus

\$34

VEAL OSSO BUCCO

Slow cooked in its own natural juices and serve with mashed potatoes and roasted vegetables

\$34

BRANZINO

Grilled butterfly branzino topped with a Mediterranean salsa and green olives. Served with white rice, asparagus, and microgreens

\$34

BABY RACK OF LAMB

Serve with mashed potatoes and haricot verts. Topped with a roasted garlic demi-glace and mint jelly

\$34**CHICKEN BREAST**

A tender chicken breast served with a natural basil sauce

\$19**PORK CHOPS**

Two twin grilled pork chops topped with a cranberry demi-glace. Served with rosemary roasted potatoes and sautéed broccoli

\$27**PASTA SHRIMP DIABLO (SPICY)**

Blackened shrimp and spinach simmered in a roasted garlic white wine tomato stew. Served over bucatini pasta

\$30**BLACKENED SALMON**

Blackened salmon seared medium with decadent ponzu sauce. Served with white rice, asparagus, and micro greens

\$32**SAUTEED CHICKEN AND SHRIMP PASTA**

Chicken, shrimp, and asparagus sauteed in a garlic white wine butter sauce. Served over capellini finish with micro greens

\$29**MALFADINE PASTA**

Scallops and sausage chorizo in an alfredo sauce. Garnished with parmigiana and parsley

\$30**VEGAN****ROASTED ASPARAGUS PASTA**

Bucatini pasta, roasted asparagus, and shallots marinated in a vegetable puree au jus and tarragon

\$23**VEGGI FEST**

Sauteed pesto quinoa, spinach, peppers, and onions. Served over rice

\$23**SIDES \$7**

Roasted veg, pesto mash, roasted asparagus, sauteed spinach, basket of truffle fries, or rice.

DESSERTS**NY CHEESECAKE**

Topped with bourbon berry compote

\$12**FRUIT SORBET**

Choice of lemon or raspberry. Whipped cream and fresh fruit topping

\$9**DARK SIDE OF THE MOON**

Chocolate syrup

\$12**ICE CREAM SANDWICH CHIPS GALORE**

Cookies, chocolate chips, vanilla ice cream

\$11**CHOCOLATE BROWNIE SUNDAE**

Warm brownie, vanilla ice cream, whipped cream, rainbow jimmies

\$12