

Leaders

Croque Monsieur Spring Rolls

Imported Ham, Black Truffle & Emmental Cheese Fondue 10

Corn Ravioli

Thai Red Curry Sauce, Shitake Mushrooms and Lobster Chunks 12

Wild Burgundy Escargot*

Escargot with Parsley, Garlic Cream 14

Shrimp Cocktail*

Traditional Cocktail Sauce 14

Soups

Dilworthtown Mushroom Soup

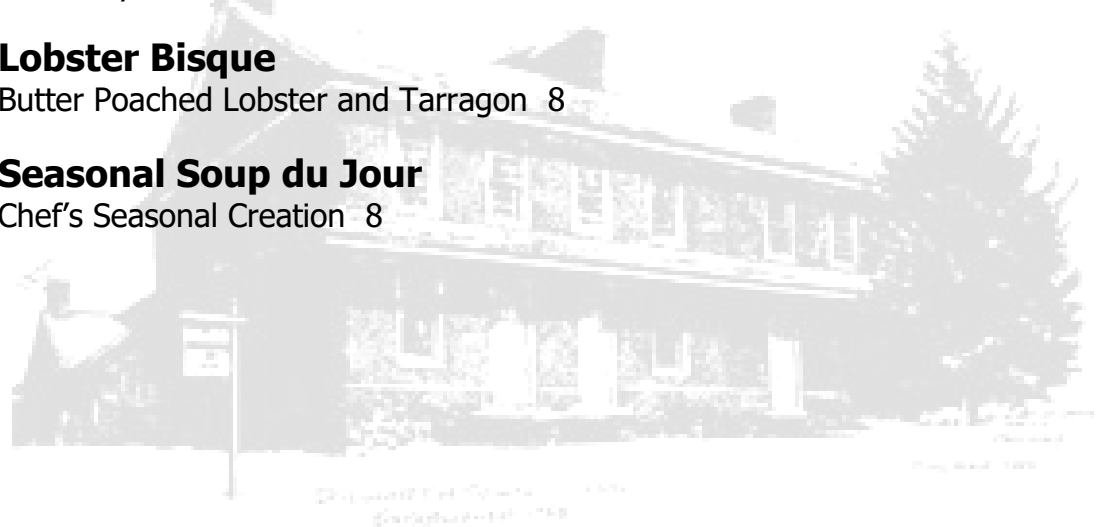
A Creamy Blend of Local and Exotic Mushrooms 7

Lobster Bisque

Butter Poached Lobster and Tarragon 8

Seasonal Soup du Jour

Chef's Seasonal Creation 8



Salads

Spiced Pumpkin Arugula Salad*

Pumpkin Seeds, Feta Cheese, Honey Dijon Vinaigrette 10

Baby Spinach, Grape & Pistachio Salad*

Moody Blue Cheese and Cabernet Vinaigrette 11

Dilworthtown House Salad

Artisan Lettuce, Croutons, Shaved Carrots,
Toasted Sesame or Shallot Vinaigrette 8

Baby Greens

Goat Cheese, Walnuts, Shaved Parmesan, Honey Blossom Vinaigrette 11

Caesar Salad

Classically Prepared 10



*All items marked with an * are gluten free.
A nominal plate charge will be assessed for shared items.*

Principles

Crushed Almond Topped Grouper*

Amarena Cherry Gastrique, Snow Peas, Black Garlic Potato Puree 36

Atlantic Salmon*

Horseradish Creamed Barley, Roasted Beets, Cucumber Crème Fraiche 34

Pan Seared Scallops*

Shredded Asian Style Braised Pork, Shitake Mushrooms, Baby Bok Choy, Parmesan & Szechuan Peppercorn Sauce 35

Blanquette de Veau a l'ancienne

Creamy Veal Ragout with Leeks, Red Bliss Potatoes, Seasonal Mushrooms, Pearl Onions, Fresh Thyme 34

Braised Vegan Lentil "Chop"

Braised Lentil Pattie, Heart of Palm "Bone", Mushroom Demi Glace, Roasted Vegetables 24

Crispy Half Duck*

Smoked Oyster Mushroom Sauce with Rosemary Scented Tuscan White Beans 35

Free Range Chicken Breast*

Figs, Prosciutto, Walnuts, Potato Puree & Fennel Honey Butter 28

Braised Short Ribs*

Pearl Onion & Potato Hash, Crimini Mushrooms, Sauce Bourguignon 29

Surf and Turf*

Six oz. Filet Mignon with Cabernet Compound Butter, Four oz. Lobster Tail, Lemon Scented Clarified Butter, Potato Puree and Tuscan Kale 55

NY Strip*

Smoked Blue Cheese & Caramelized Onion Cream, Potato Puree, Mini Watercress Salad. Served with or without Blue Cheese Sauce 43

Chateaubriand for Two*

Center Cut Beef Tenderloin, Carved Tableside, Sauce Béarnaise 89

Any health considerations will be met when at all possible if you inform your server of any dietary needs.

Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Shared Accents

Sides for Two to Share

Applewood Smoked Bacon & Lobster Mac-n-Cheese

Berkshire Pork and Maine Lobster 9

Herbed Red Bliss Potatoes*

Malt Vinegar Aioli 8

Roasted Brussels Sprouts

Bacon, Butternut Squash, Balsamic Glaze 8.5

Winter fun at The Inn Keeper's Kitchen

Tuesdays, Wednesdays, & Thursdays
Four Courses & Paired Spirits Typically \$68—\$79

JANUARY Classes

- 1/9 Italy's Islands: Sardegna & Sicily
- 1/10 A Night in Napa
- 1/11 Sunset in Sonoma
- 1/16 Clash of the Titans, Bordeaux & Tuscany
- 1/17 Pacific Northwest: Oregon, Washington, & Idaho
- 1/18 Hearty Winter Dinner
- 1/23 Wines of South Africa
- 1/24 Crab & Chardonnay
- 1/26 **Craft Beer Series: Dogfish Brewery & Penn's Wood Winery**
- 1/27 **Winemaker Series: Deloach**
- 1/30 Lobster & Sauvignon Blanc
- 1/31 Steak House Night & Cabernet

FEBRUARY Classes

- 2/1 Clash of the Titans: Napa & Sonoma
- 2/6 Super Tuscan
- 2/7 Conquistadors & the Latin Influence
- 2/8 Wine and Chocolate: A Dinner of Decadence
- 2/9 **Craft Beer Series: North & South**
- 2/13 Romantic Wines: White, Rose, & Red
- 2/14 Valentines Dinner Italian Style
- 2/15 Passions for Reds Dinner
- 2/24 **Winemaker Series: Duckhorn**

Celebrating in 2018

Happy Hour Parties, Office Celebrations, Holiday Parties

It is the perfect time to start off 2018 with a party.
Craft beer & wine tastings, hors d'oeuvres party, or a dinner event.

It's not too early to plan your event. Ask at the front desk.

