

# Leaders

## **Marseille Style Mussels**

Fennel & Tomato Sauce, Toasted Baguette & Rouille 11

## **Veal Florentine Rotolo**

Tomato & Italian Long Hot Pepper Sauce 11

## **Croque Monsieur Spring Rolls**

Imported Ham, Black Truffle & Emmental Cheese Fondue 10

## **Wild Burgundy Escargot\***

Escargot with Parsley, Garlic Cream 14

## **Shrimp Cocktail\***

Traditional Cocktail Sauce 14

# Soups

## **Dilworthtown Mushroom Soup**

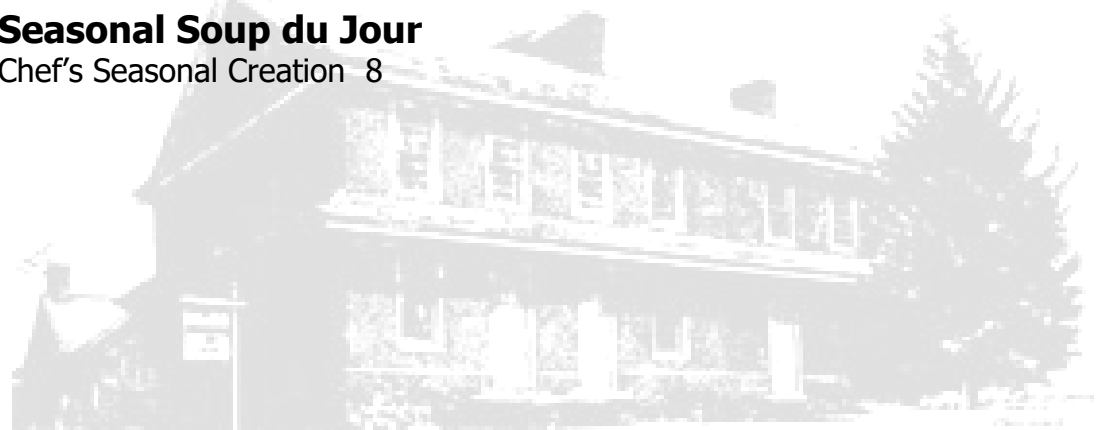
A Creamy Blend of Local and Exotic Mushrooms 7

## **Lobster Bisque**

Butter Poached Lobster and Tarragon 8

## **Seasonal Soup du Jour**

Chef's Seasonal Creation 8



# Salads

## **Sweet Orange Salad\***

Baby Arugula, Feta, Orange Segments, Pine Nuts, Sweet Orange-Ginger Vinaigrette 9.5

## **Wild Berry Salad\***

Baby Spinach, Fresh Strawberries, Goat Cheese, Toasted Almonds, Blueberry-Balsamic 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

## **Scottish Salmon**

Dill Aioli, Roasted Fingerling Potatoes, Petit Salad of Arugula, Heirloom Cherry Tomatoes, Red Onions & Feta Cheese 34

## **Scallops Tikka Masala**

A Mild Curry Sauce with Vegetable Biryani 36

**Vegan Version:** served without Scallops 24

## **Vegan Artichoke Cake**

Crispy tobacco Onions, Blackened Green Beans & Louisiana Remoulade Sauce 26

## **Spinach & Ricotta Gnocchi**

Topped with Jumbo Lump Crab & Amatriciana Sauce 28

## **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, Clarified Butter, Potato Puree and Tuscan Kale 55

## **Ribeye Steak**

Cooked in Irish Butter and Herbs with Gruyere Potato Stuffed Tomato 39

## **Filet Oscar\***

Nine oz. Filet Mignon Oscar Style with Roasted Garlic Potato Puree and Grilled Asparagus 49

## **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

### **Beluga Lentil Tabbouleh\***

Beluga Lentils, Tomato, Extra Virgin Olive Oil, Lemon & Fresh Herbs 8

## **Spring & Summer fun at The Inn Keeper's Kitchen**

**Tuesdays & Wednesdays**

**Four Courses & Paired Spirits Typically \$68—\$79**

### **MAY Classes**

- 5/1 California Wine Series: Wines of Napa Valley
- 5/2 Destination Barcelona: Wines of Northeastern Spain
- 5/8 Super Tuscans
- 5/9 Rose all the Way
- 5/15 Clash of the Titans: Napa vs Burgundy
- 5/16 War of the Worlds: Sonoma vs Sicily
- 5/19 **Craft Beer & Wine Series: Decoy & Deschutes**
- 5/22 Lobster & Sauvignon Blanc
- 5/26 **Winemaker Series: Cakebread**
- 5/31 Crab and Chardonnay

### **JUNE Classes**

- 6/6 Chillin', Grillin' and Swillin'
- 6/9 **Craft Beer Series: Beers of San Diego**
- 6/19 Wines of Washington State
- 6/20 Patio Friendly Summer Wines
- 6/26 Summer Wines from South Africa
- 6/27 Lobster Lovers!

## **Celebrating in 2018**

*Graduations, Showers,  
Communions, Christenings, Birthdays,  
Business off-site meetings & dinners*

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

## **Maine Event - Memorial Day Weekend**

Start off Summer with our annual Lobster event!  
More details in our upcoming newsletter.

