

Leaders

Autumn Duck Spring Roll

Roasted Pulled Duck, Asian Spices, Spiced Pumpkin Cream Sauce 13

Apple & Lobster Crostini

Granny Smith Apple Butter, Lobster Salad, Goat Cheese 12

Veal Florentine Rotolo

Tomato & Italian Long Hot Pepper Sauce 11

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

Roasted Beet Salad

Roasted Beet and Feta Cheese with Hard Boiled Egg, Pomegranates & Marcona Almond Vinaigrette 12

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 11

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



Principles

Bacon Wrapped Rainbow Trout*

Herb Roasted Sweet Potatoes, Sautéed Zucchini, Garlic Cream Sauce 29

Pan Seared Scallops

Roasted Carrot and Ginger Spiced Couscous, Snap Peas,
Honey-Dijon Cream Sauce 34

Pan Seared Salmon*

Roasted Garlic White Beans, Sundried Tomatoes, Sautéed Spinach 34

Hearty Vegan Vegetable Bolognese*

Roasted Zucchini Noodles, Seitan & Marinara Sauce 26

Mixed Grill*

Grilled Wild Boar & Sage, Duck & Armagnac, Elk with Apple & Pear,
Venison & Sour Cherry Sausages over Vermont Cheddar Grits 30

Free Range Chicken Breast

Chicken Breast with Gravy over Cabernet and Onion Risotto 28

Braised Short Ribs*

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

Surf and Turf*

Six oz. Filet Mignon, choice of Béarnaise or Demi, Four oz. Lobster Tail,
Clarified Butter, Potato Puree & Haricot Verts 55

Pork Porterhouse*

Savory Mushroom-Oatmeal Risotto, Roasted Brussels Sprouts with Bacon &
Onions, IPA Veal Demi 29

New York Strip Steak

Crab Mac-n- Cheese, "Inn" House-made Onion Rings 39

Filet Mignon*

Nine oz. Filet Mignon, Caramelized Shallot Whipped Potatoes, Sautéed
Broccoli and Cauliflower 44

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

Seafood Hush Puppies

Lobster, Shrimp, & Crab with Mild Thai Chili Saffron Cream Sauce 12

Applewood Smoked Bacon & Lobster Mac-n-Cheese

Berkshire Pork and Maine Lobster 9

Seasonal Side Du Jour

Chef's seasonal creation. Ask your server for details Market Price

Winter fun at The Inn Keeper's Kitchen Tuesdays, Wednesdays, & Thursdays Four Courses & Paired Spirits Typically \$70—\$79

JANUARY Classes

- 1/29 Lobster Pinot Grigio
- 1/30 A Night in Napa Valley - Oakville and Beyond
- 1/31 Masterpieces - Crab, Oysters, Caviar & Sparkling Wines

FEBRUARY Classes

- 2/5 Clash of the Titans: Napa & Sonoma
- 2/6 Steakhouse Night Wine Dinner - Prime Cuts and Prime Wines
- 2/7 Super Tuscan
- 2/8 Craft Beer Series: Mason-Dixon Line
- 2/12 Romantic Wines: White, Rose, & Red
- 2/13 Romantic French Countryside Dinner
- 2/14 Valentine's Delight - Around the World in Wine and Love
- 2/19 Southern Hemisphere: Chile, Argentina, Australia, New Zealand
- 2/21 Italian Renaissance -
A tasting of Southern to Northern Italy's Great Wines
- 2/23 Winemaker Series: Duckhorn
- 2/26 Pacific Coast: North To South - Oregon, California and Chile
- 2/27 Lobster Lovers: Lobster and Chardonnay

MARCH Classes

- 3/5 Expedition to Spain "Ole"
- 3/6 The Great Wines of Oregon - A to Z
- 3/12 California Wine Series: Wines of Napa
- 3/13 Truffle and Mushroom Dinner
- 3/19 Clash of the Titans: Burgundy vs. Oregon
- 3/20 California Wine Series: Paso Robles and the Central Coast
- 3/26 Lobster and Chardonnay from around the World
- 3/27 Italian Rockstars - Passion of Piedmont

Celebrations in 2019

Happy Hour Parties & Team Celebrations

Time to start planning parties in 2019 to bring everyone together.

We also host

Baptisms, Communion, Sprinkles, Showers, Rehearsals,
Celebrations of Life, Daytime Meetings & Lunches, Mitzvahs

