

Inn of the Seasons

4311 West Seneca Turnpike - Syracuse, New York 13215 - (315) 492-4001

Dinner Menu

Appetizers

Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and lemon.

\$8.50

French Onion Soup

Our special recipe topped with a toasted crouton, and melted gruyere cheese.

\$4.25

Escargot in Pastry

Imported snails, mushroom and peppers in a classic garlic-butter sauce snuggled in butter puff pastry.

\$8.25

Honey-Rum Dijon Shrimp

Jumbo shrimp are sautéed, then finished with a honey and Dijon sauce.

\$8.75

Crab Cakes

New England crab meat mixed with herbs, spices and vegetables sautéed to a golden brown, served on a bed of lemon butter and chili pepper sauces.

\$8.75

Baked Brie

A wedge of creamy brie, wrapped in flaky pastry and served with a complementing port sauce

\$6.25

Old Favorites

Filet Mignon

A thickly cut filet wrapped in bacon and grilled to perfection, served with potato and vegetables. Onion straws available.

Sliced Tenderloin of Beef

Charcoal grilled tenderloin sliced thin, served with béarnaise and bordelaise sauces, potato and vegetables

\$22.50

"Aged" New York Strip Steak

Char-grilled New York Strip steak topped with onion straws and served with potato and vegetables

\$22.50

Veal Jonathan

Sautéed scalloped veal with mushrooms and sun-dried tomatoes, finished in a crème fraîche sauce, served with potato and vegetables

\$19.25

Veal Marsala

Medallions of veal are sautéed with mushrooms, tomatoes, garlic, herbs, Marsala wine and served with potato and vegetables.

\$19.25

Jersey Pork Chops

Two chops grilled to perfection served with apple sauce, potato and vegetables

\$14.50

Grilled Loin Lamb Chops

Three center cut lamb loin chops are grilled to your liking and served with mint jelly, potato and vegetables

\$19.25

Stuffed Chicken Breast

Breast of chicken stuffed with garlic, mushrooms, spinach, brie cheese and Dijon mustard wrapped in puff pastry, baked to perfection served with potato and vegetables

\$15.95

The Inn of the Seasons Seafood Platter

Broiled cold water lobster tail, jumbo shrimp-scampi style, fried clams, deep fried sea scallops, baked fish, served with drawn butter, tartar sauce, ranch fries and cole slaw.

\$30.95

Atlantic Salmon Fillet

A fresh salmon fillet dusted with herbal seasonings, sautéed and served with a sun-dried tomato butter sauce, rice and vegetable
\$17.50

Baked Haddock Gratin

Fresh Haddock Fillet is topped with a Romano and Cheddar Cheese gratin and baked until golden brown - served with rice and vegetables
\$16.50

Grilled Swordfish

A Char-grilled fresh fillet is topped with a homemade tomato - herb vinaigrette served with rice and vegetables
\$17.50

Lobster Tail

Cold Water Lobster tail(s) broiled and served with drawn butter, rice and vegetables
\$Market Price

The above entrees served with salad, potato, vegetables, garlic bread and rolls.

Mediterranean Specials

Pork Medallions Francaise

Egg-battered boneless pork medallions sautéed with mushrooms, garlic, white wine and scallions, served with potato and vegetables
\$15.95

Fettuccine Gambari Romano

Fettuccine, shrimp, garlic, mushrooms, artichoke hearts, red peppers and peas are tossed in a creamy Romano cheese sauce.
\$16.95

Manicotti/ Ravioli Platter

Homemade Manicotti and ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped with loccatelli cheese.
\$15.25

Chicken Saltimbocca

Boneless breast of chicken sautéed with garlic, mushrooms and prosciutto ham in a white wine herb butter sauce over capellini.
\$15.95

Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables
\$19.95

Veal San Marino

Medallions of veal and jumbo shrimp sautéed in butter, white wine, garlic and tomatoes - served with potato and vegetables
\$20.95

All Mediterranean Specials are served with salad, garlic bread, rolls and butter.