



The Inn of the Seasons

Easter Sunday 2010



Appetizers

French Onion Soup

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

\$4.25

Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and
lemon.

\$8.50

Seafood Bisque

Velvety lobster stock laced with sherry wine with baby shrimp, scallops, mushrooms and tomatoes.

\$4.50 bowl \$3.50 cup

Entrees

Filet Mignon

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

\$22.50

Angus Prime Rib of Beef

Slow roasted Certified Angus prime rib cooked to your liking - served with Au Jus, vegetable and potato.

\$20.95

Veal Osso Buco

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

\$19.95

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

Cajun Salmon Fillet

Cajun Salmon fillet topped with a pommerey mustard and honey sauce- served with rice and vegetables.

\$17.50

Broiled Lobster Tail

Broiled twelve ounce cold water lobster tail- served with drawn butter, vegetables and rice.

\$40.95

Manicotti/ Ravioli Platter

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

\$15.25

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

Roast Lamb Rack

A four rib rack of New Zealand lamb is coated with Dijon mustard, herbs and bread crumbs, roasted to medium and served with a fresh rosemary bordelaise, au gratin potato and vegetables.

\$20.95

Old Fashioned Roast Pork

Slow roasted pork shoulder is served with dressing, gravy, potato and vegetable

\$15.95

Bone - In Ham

Baked and served with a cranberry-Burgundy wine sauce, potato and vegetables.

\$15.95

All the above entrees served with house salad, rolls, mixed breads and butter.