



# The Inn of the Seasons

## Valentine's Day 2012

### Appetizers

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#### French Onion Soup

Our special recipe topped with a toasted crouton,  
and melted gruyere cheese  
\$4.50

#### Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and  
lemon.  
\$8.95

#### Seafood Bisque

Velvety lobster stock laced with sherry wine with baby shrimp, scallops, mushrooms and tomatoes.  
\$4.95 bowl \$3.95 cup

### Entrées

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#### Filet Mignon

A thickly cut beef filet is wrapped in bacon and grilled to perfection, served with potato and vegetables. Onion  
straws available.  
\$24.95

#### Prime Rib of Beef

Slow roasted prime rib cooked to your liking - served with Au Jus, vegetable and potato.  
\$24.95

#### Filet Mignon and Lobster Oscar

Thickly cut bacon wrapped fillet is char grilled to your liking and topped with tender lobster meat, asparagus and  
bearnaise sauce-served with au gratin potatoes  
\$35.95

#### Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables  
\$20.95

#### 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, potato and vegetable  
\$24.95

#### Cajun Salmon Fillet

Cajun Salmon fillet topped with a pommerey mustard and honey sauce- served with rice and vegetables.  
\$18.50

#### 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  
\$17.50

#### Broiled Lobster Tail

Broiled fourteen ounce cold water lobster tail- served with drawn butter, vegetables and rice.  
\$45.95

#### Manicotti/ Ravioli Platter

Homemade Manicotti and Ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped  
with loccatelli cheese.  
\$16.50

#### 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  
\$16.95

#### Old Fashioned Roast Pork

Slow roasted pork shoulder is served with dressing, gravy, potato and vegetable  
\$16.50

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

