

Leaders

Croque Monsieur Spring Rolls

Imported Ham, Black Truffle & Emmental Cheese Fondue 10

Bruschetta Margherita Style

Summer Tomato Confit, Fresh House Made Mozzarella, Fresh Basil 8.50

Bahamian Conch Fritters

Cracked Conch, Red & Yellow Pepper Coulis 9

Thai Style Fried Calamari

Mild Thai Style Sauce 12

Wild Burgundy Escargot*

Escargot with Parsley Garlic Butter 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

Watermelon & Spinach Salad*

Watermelon, Spinach, Goat Cheese, Pinenuts,
Tossed with Watermelon-Lime Vinaigrette 9

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 9.5



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

Principles

Stuffed Bacon Wrapped Rainbow Trout*

Crab Mousse, Braised Romaine Lettuce, Pickled Red Onions & Grilled Peach Vinaigrette 32

Lobster Casserole

New Brunswick Style 28

Pan Roasted Salmon*

Dill Chimichurri, Warm Salad of Fingerling Potatoes, Heirloom Cherry Tomatoes, Red Onion, & Arugula 33

Barneгат Light Seared Scallops*

Local Corn, Avocado, Roasted Peppers, Potato Purée & Orange Habanero Emulsion Sauce 34

Jerk Chicken Penne Pasta

Sundried Tomatoes, Roasted Garlic, Shitake Mushrooms, Basil Cream Sauce 24

Braised Vegan Lentil "Chop"

Braised Lentil Pattie, Heart of Palm "Bone", Mushroom Demi Glace, Roasted Vegetables 24

Free Range Chicken Breast*

Figs, Prosciutto, Walnuts, Potato Puree & Fennel Honey Butter 28

Domestic Rack of Lamb*

Swiss Chard, Salt Baked Smashed Potatoes & Mint Pesto 45

Braised Short Ribs*

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

Pork Milanese

Cauliflower-Manchego Puree, Arugula, Roasted Tomato Salad, Mustard Vinaigrette 27

NY Strip*

Smoked Blue Cheese & Caramelized Onion Cream, Potato Puree, Mini Watercress Salad. Served with or without Blue Cheese 42

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

Sautéed Local Summer Corn

Fresh Cilantro & Provolone 8

Bacon & Lobster Mac-n-Cheese

Berkshire Pork and Maine Lobster 9

Pan Roasted Eggplant*

Charred Tomato Sauce, Fresh Mint, Walnuts 8

**Summer fun at
The Inn Keeper's Kitchen
Tuesdays & Wednesdays
Four Courses & Paired Spirits Typically \$67—\$77**

AUGUST Classes

- 8/1 California Wine Series: Sonoma & Carneros
- 8/8 Napa vs Tuscany
- 8/9 Oregon Pinot Noir
- 8/12 **Winemaker Series: Duckhorn's Decoy**
- 8/15 Pacific Coast Series: Oregon Wines
- 8/16 California Dreaming: Russian River Wines
- 8/22 Pinot Grigio & Seafood
- 8/23 Central Italy: Great Caesar's Ghost
- 8/29 Lobster & Sauvignon Blanc
- 8/30 Crab and French White Wines

SEPTEMBER Classes

- 9/6 Early Autumn Harvest Dinner and "Green Wines of California"
- 9/7 Discover Spain: Rioja & Ribera del Duero
- 9/12 Pacific Coast North to South: Oregon, California, Chile
- 9/13 Classic French Cuisine and Classic French Wines
- 9/15 **Craft Beer Series: Founders & Golden Road**
- 9/19 Super Tuscans
- 9/20 Taste of Italy - The Killer B's - Barolo, Barbaresco, Brunello
- 9/23 **Winemaker Series: Caymus**
- 9/27 Lobster Lovers!!! Lobster and Chardonnay.

Summertime Celebrations

Happy Hour Parties & Team Celebrations

Summer is the perfect time to bring everyone together to celebrate with craft beer & wine tastings, hors d'oeuvres party, or a dinner event.

We also host:

Sprinkles, Showers, Rehearsals, Celebrations of Life,
Daytime Meetings & Lunches, Baptisms, Communion, Mitzvahs
It's not too early to plan your event. Ask at the front desk.

