

Leaders

Croque Monsieur Spring Rolls

Imported Ham, Black Truffle & Emmental Cheese Fondue 10

Spinach & Ricotta Gnocchi

Light Charred Tomato and Parmesian Cream 12

Wild Burgundy Escargot*

Escargot with Parsley, Garlic Cream 14

Shrimp Cocktail*

Traditional Cocktail Sauce 14

Marseille Style Mussels

Fennel & Tomato Sauce, Grilled Toast & Rouille 11

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

Sweet Orange Salad*

Baby Arugula, Feta, Orange Segments, Pine Nuts, Sweet Orange-Ginger Vinaigrette 9.5

Wild Berry Salad*

Baby Spinach, Fresh Strawberries, Goat Cheese, Toasted Almonds, Blueberry-Balsamic Vinaigrette 11

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 10



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

Principles

Scottish Salmon

Dill Aioli, Roasted Fingerling Potatoes, Petit Salad of Arugula, Heirloom Cherry Tomatoes, Red Onions & Feta Cheese 34

Scallops Tikka Marsala

A Mild Curry Sauce with Vegetable Biryani 36

Vegan Version: served without Scallops 24

Braised Vegan Lentil "Chop"

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

Crispy Half Duck*

Smoked Oyster Mushroom Sauce with Rosemary Scented Tuscan White Beans 35

Free Range Chicken Breast*

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

Braised Short Ribs*

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

Surf and Turf*

Six oz. Filet Mignon with Cabernet Compound Butter, Four oz. Lobster Tail, Lemon Scented Clarified Butter, Potato Puree and Tuscan Kale 55

Ribeye Steak

Cooked in Irish Butter and Herbs with Gruyere Potato Stuffed Tomato 39

Filet Oscar*

Nine oz. Filet Mignon Oscar Style with Roasted Garlic Potato Puree and Grilled Asparagus 49

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

Applewood Smoked Bacon & Lobster Mac-n-Cheese

Berkshire Pork and Maine Lobster 9

Herbed Red Bliss Potatoes*

Malt Vinegar Aioli 8

Beluga Lentil Tabbouleh*

Beluga Lentils, Tomato, Extra Virgin Olive Oil, Lemon & Fresh Herbs 8

Springtime fun at The Inn Keeper's Kitchen

Tuesdays, Wednesdays, & Thursdays
Four Courses & Paired Spirits Typically \$68—\$79

APRIL Classes

- 4/3 American Style - California Regions
- 4/4 Old World vs New World: Italy & Napa
- 4/11 Spring into Spain
- 4/12 Wines of Oregon: Willamette Valley
- 4/14 **Winemaker Series: Frog's Leap Winery**
- 4/17 Wines of Santa Barbara and the S. Central Coast
- 4/18 Lobster Lovers!
- 4/20 **Craft Beer Series: Bell's & Two Roads**
- 4/24 French Wine Series: Wines of Bordeaux
- 4/25 Under Tuscan Sun
- 4/27 **Craft Beer & Wine Series: Chapoutier & Otter Creek**

MAY Classes

- 5/1 California Wine Series: Wines of Napa Valley
- 5/2 Destination Barcelona: Wines of Northeastern Spain
- 5/8 Super Tuscans
- 5/9 Rose all the Way
- 5/15 Clash of the Titans: Napa vs Burgundy
- 5/16 War of the Worlds: Sonoma vs Sicily
- 5/19 Craft Beer & Wine Series: Decoy & Deschutes
- 5/22 Wines of Washington State
- 5/26 **Winemaker Series: Cakebread**
- 5/29 Lobster and Sauvignon Blanc
- 5/31 Crab and Chardonnay

Celebrating in 2018

*Graduations, Showers,
Communions, Christenings, Birthdays,
Business off-site meetings & dinners*

It's not too early to plan your event. Ask at the front desk.

Mothers Day - Sunday, May 15th

Dinner served 12:00 pm to 7:00 pm
Please call for reservations or stop by the front desk.

