



April 16-22, 2018

First Course

Choose one

▼ **Roycroft Seasonal House Salad** | Living Acres Farm greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons – 8 –

Petite Caesar Salad | Kalamata olive | shaved Parmesan cheese | lemon | seasoned croutons

Soup of the Day | ask your server about today's selection

Entrée

Choose one of our special Local Restaurant Week Entrées

– 20.18 –

▼ **Grilled Chicken Breast** | lemon and fresh herb brined | Toasted Pistachio and Basil pesto | wild rice blend | seasonal vegetable

▼ **Seared Faroe Islands Salmon** | brown sugar, dried chili and coffee rub | wild rice blend | honey whiskey gastrique | seasonal vegetable

▼ **Vegan Coconut Curry** | marinated tofu | snap peas, broccoli, cauliflower, chick peas and red bell peppers | Basmati rice | fresh cilantro

Slow Braised Beef Short Ribs | natural jus | whipped potato | seasonal vegetables

Inn Made Wild Mushroom and Goat Cheese Ravioli | light cream sauce | sweet peas | White truffle oil | shaved Parmesan cheese

– 30.18 –

▼ **Tomahawk Pork Chop** | grilled 16oz chop | roasted garlic and herb butter | seasonal vegetables | whipped potato

▼ **Filet of Beef Tenderloin** | 5 oz | seasoned and grilled | demi-glace | whipped truffle cream | whipped potato | seasonal vegetables

▼ **Jumbo Sea Scallops** | pan seared | herbed risotto | lemon cream | Seasonal vegetables

– 40.18 –

▼ **Filet of Beef Tenderloin** | 8 oz | seasoned and grilled | demi-glace | whipped truffle cream | whipped potato | seasonal vegetables

▼ **Fresh Atlantic Lobster Risotto** | North Atlantic lobster tail meat | wild mushroom, sweet peas & local goat cheese | toasted pine nut risotto | shaved Parmesan

▼ **Lamb Loin Chop** | 12oz. chop seasoned and grilled | seasonal vegetable | whipped potato | apple, mint and rosemary sauce

...and for dessert, your choice of

▼ *Dark Chocolate Truffle Cake*

or

Crème Brûlée cookie

▼ *Available as gluten free, ask your server*