

Entrees

Served with house salad and homemade rolls

Chicken Roulade ~ \$18

All natural boneless breast of chicken pounded thin, filled and rolled with fresh mozzarella cheese, prosciutto, shrimp, crab and herbs then browned, baked and served with a sauce a la Costa and rice.

Steak au Poivre ~ \$17

Shoulder tenderloin medallions pressed with peppercorns and pan seared, finished with brandy in a spicy espagnole sauce.

Scallops Veronique ~ \$22

Macadamia encrusted scallops sautéed and presented with a light mango sauce and fresh grapes. Served with rice.

Mushroom Ravioli Mornay ~ \$17

Tender ravioli stuffed with Portabello mushroom topped with a creamy Mornay sauce and accompanied by eggplant crostini.

Chicken Piccata Romana ~ \$16

All natural chicken medallions dipped in an herbed egg batter and sautéed with mushrooms, onion and capers in a white wine and lemon sauce on a bed of linguini.

Maine Boiled Lobster ~ Market Price

Boiled whole, with drawn butter, shell crackers and a bib.

Veal Mediterranean ~ \$25

Veal medallions sautéed with diced bell peppers, Roma tomatoes, artichoke hearts, sundried tomatoes, capers, Kalamata olives, garlic, basil and baby spinach, then tossed with lobster and crab, splash of white white wine and lemon served over linguini.

Rack of Lamb ~ \$30 Half Rack ~ \$21

Pan seared and roasted 7-bone New Zealand rack of lamb served medium rare with a port wine and peppercorn demi-glace.

Veal Oscar ~ \$20

Breaded veal medallions topped with asparagus spears, crabmeat and bearnaise sauce over pasta.

Elk Rib Rack ~ \$26

Herb encrusted 8 ounce, 2 bone rib pan seared and served in a spinach, wild mushroom and tomato white wine demi-glace.

Appetizers

Ahi Tuna ~ \$10

Seared Ahi Tuna, pressed with a lemon pepper and sesame seed crust, sliced thin and served on a bed of bean sprouts, and bok choy drizzled with tamari and accented with a side of ginger and wasabi.

Asparagus Formaggio ~ \$6

Asparagus spears stuffed with mozzarella and wrapped in prosciutto, seasoned, breaded and sautéed. Served hot with a light marinara sauce.

Mussels Provencal ~ \$7

A pound of succulent fresh mussels sautéed and served in an herb garlic butter with lemon, shallots, red onions, scallions, Roma tomatoes and white wine.

Crab Cakes ~ \$9

Rock crabmeat hand formed, sautéed and presented with a sauce remoulade.

Sweet Potato and Crab Bisque ~ \$7

Sweet Potato and crab blended with seasonings into a tasty, creamy bisque.

Gazpacho ~ \$6

with Lobster ~ \$9

A slightly peppery and refreshing cucumber and tomato based cool summer soup.

Lobster and Artichoke Dip

with Focaccia ~ \$8

Maine lobster, artichoke hearts, cream cheese, sour cream, lemon and fine herbs served with focaccia points.

French Onion Soup Gratinée ~ \$5

Classically prepared with fresh onions & herbs, topped with toasted Swiss cheese.

Consuming raw or undercooked foods (such as meats cooked rare or medium rare), may increase your risk of food borne illness, especially if you have certain medical conditions.



Sudbury Classics

Served with house salad and homemade rolls

Roasted Duckling ~ \$21

One half of a plump duckling roasted and served semi-boneless, topped with a Maine maple syrup and wild blueberry glaze.

Suggested Pairing ~

*Four Vines Old Vine Cuvee, Zinfandel, California
\$7.00 glass/\$26.00 bottle*

Broiled Seafood Sampler ~ \$24

Maine lobster, haddock, sea scallops, and shrimp broiled in a lemon maitre d' butter and wine. Served with rice.

Suggested Pairing ~

*Yalumba "Y Series" Viognier, South Australia
\$6.50 glass/\$23.00 bottle*

Beef Tournedos ~ \$26

Two petit filet mignon steaks, one in a demi-glace and the other in a blue cheese sauce, accompanied by potato chive cake.

Suggested Pairing ~

*Rosemount Estate Shiraz, Southeastern Australia
\$7.00 glass/\$25.00 bottle*



Thank you for dining with us!

*Chef Peter Bodwell
Bill & Nancy White, Innkeepers*