



Oct 12 thru Oct 16, 2022

45 per guest

tax and gratuity not included

FIRST COURSE

Caesar Salad

House-made Caesar Dressing, Parmesan Cheese,
House-made Croutons

MAIN COURSE

choose one

Baron Steak

Smoked, Dry-Rubbed Steak, Mashed Potatoes,
Asparagus, Black Pepper Brandy Sauce

or

Pan Seared Salmon

10oz Portion, Cilantro Lime Butter, Hummus, Broccolini
& Topped with Olive Tapenade

or

Rigatoni

Italian Sausage, Meatballs, Creamy Marinara,
Parmesan Cheese

DESSERT

Almond Panna Cotta

Mixed Berry Sauce

FULL BAR AND WINE LIST AVAILABLE

ask your server



Larry & Caryl Abdo, Innkeepers

EXECUTIVE CHEF MICHAEL RAIN

consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details