



## *Dinner Menu*

### STARTERS

#### CHESAPEAKE CRAB CAKE • 14

*Sweet Hand-Picked Maryland Blue Crab Meat with Sweet Corn & Red Pepper Relish, Avocado and Chipotle Vinaigrette*

#### WARM ROASTED SPRING VEGETABLE TART • 10

*Asparagus, Grape Tomato, Pearl Onions, Summer Squash & Baby Spinach with Fresh Herbs, White Wine In Buttery Puff Pastry and Butter topped with Rich double Cream Brie, Red Pepper Coulis*

#### BOSTON CLAM CHOWDER • 10

*Made with Tender Baby Clams, Yukon Gold Potatoes and Applewood Smoked Bacon*

#### THE INN CAESAR SALAD • 9/13

*Crisp Chopped Romaine, Russian Kale, Tossed with Our House-Made Caesar Dressing, Garlic Croutons & Parmigianino Reggiano*

#### MIXED GREEN GOAT CHEESE SALAD 10/14

*Crisp Petite Lettuces served with Balsamic Vinegar, Red Peppers, Extra Virgin Olive Oil, Roasted Pine Nuts (GF)*

### ENTREES

#### SEARED DIVER SCALLOPS • 38

*Hand Harvested in the North Atlantic, Spicy Tomato Relish, Creamy Risotto And Asparagus (GF)*

#### GRILLED GREAT POINT SWORDFISH • 40

*Line Caught Off The Coast of New England, Creamy Whipped Potatoes, Sautéed greens, Tomato 'Cherry Bombs', Herbed Compound butter, Balsamic Vinegar (GF)*

#### GRILLED FILET MIGNON • 36

*8 oz. USDA Choice Filet of Beef, Cut In-House By Our Chefs, Mushroom Gratin, Creamy Whipped Potatoes, Asparagus, Red Wine Braised Pearl Onions, Rich Mushroom Bordelaise (GF)*

#### THE "BIG CAYUGA" BURGER • 14

*8oz. hand-Formed Burger Made From a Mix of Chuck-Brisket-Short Rib, Grilled Balsamic Portobello Mushroom, Thick-Sliced Applewood Smoked Bacon, Sharp New York Cheddar, Arugula, Sunny-Side Egg On A Pretzel Bun Served with our bistro Fries*

#### MAMA'S SUNDAY CHICKEN PARMESAN • 24

*Our Popular Hand-Breaded Chicken Breast Over Fresh Angel Hair Pasta\*\* with Our Red Sauce, Fresh Mozzarella*

#### TAUGHANNOCK TRADITIONAL TURKEY DINNER • 26

*On the menu for 70 years, perfecting our hand carved turkey served on a bed of Yukon mashed potatoes, a side of our apple cranberry stuffing with gravy and cranberry sauce*

#### FARRO & BUTTERNUT SQUASH 'RISOTTO' • 22

*Ancient Grains with Roasted Butternut Squash, Arugula & Balsamic Pearl Onions finished with Real Parmigianino Reggiano (V)*

#### FETTUCCINI • 24

*Fresh Fettuccini Pasta With Roasted Fingerling Potato, Haricot Verts, Toasted Pignoli Nuts & Sun-Dried Tomatoes Tossed in a Rich Basil Pesto Topped with Parmigiano Reggiano (V)*

### EXTRAS

**BISTRO FRITES • 7** *House-Cut, Chopped Garlic, Chopped Parsley, Truffle Salt (V & GF)*

**CAROL'S LOBSTER MAC-N-CHEESE • 9** *Radiatore Pasta, Rich three-cheese Sauce, Maine Lobster*

**ROASTED BRUSSEL SPROUTS • 9** *Caramelized Onions, Honey, Dijon (V & GF)*

\*\* Our pasta dishes may be substituted with Gluten Free fresh Gemelli Pasta