

## First Course

**Crab Stuffed Mushrooms**, Served with Chive Butter Sauce and Basil Purée \$11

**Lump Crab Cakes**, Served with Pickled Cucumbers, Lemon Peppered Buerre Blanc \$11

**Fumaki Seared Scallops**, Served with Seaweed Salad, Citrus Soy Sauce. \$12

**Spinach, Artichoke, Lobster and Lump Crab Dip**, Served with Fried Pita Chips \$12

**Chicken Sesame Tempura Drops**, Served with Field Greens, Sriracha Beurre Blanc and Fried Leeks \$10

**Mini Brie En Croute**, Wrapped in Filo Dough Served with Raspberry Marmalade, Almond Purée, Wild Rice Crouton \$12

**Baby Lamb Chops**, Served with Dikon Sprouts, Apple Fig Chutney with Red Wine Reduction. \$12

## Salad Course

**Afton House Inn Tableside Caesar Salad** \$8 per person  
Our Signature Salad Prepared for at Least Two or More. Fresh Romaine, Baked Croutons, Shredded Parmesan and Dressing Made From Scratch. Prepared at Your Table. Served With a Parmesan Cheese Crisp.

**Fresh Mozzarella** Served Warm with Tomatoes, Lemon Basil and 6 year Balsamic \$7

**Mango Stilton Cheese** with Raspberries, Heirloom Greens, Champagne Grapes, Walnuts and Raspberry Vinaigrette \$8

**Parmesan, Apple & Apricot Salad**, Served with a Five Herb Dressing \$9

**Sesame Seared Ahi Tuna Salad**, Served with a Avocado, Grilled Red Onions, Wasabi Peas, Heirloom Greens, Mandarin Oranges Tossed with a Dijon-Sambal Dressing. \$10

### Add a Salad to Your Dinner Entrée

Mixed Green Salad, with Your Choice of Dressing \$4

## Pasta

**Lobster Gnocchi**, Served with Spinach and a White Truffle Beurre Blanc \$21

**Smoked Chicken Ravioli**, Served with Serrano Ham, Savory Herbs, Finished with a Roasted Shallot Cream Sauce. \$21

**Penne Belvedere**, Served with Shrimp, Salmon, Lobster, Basil and a Rich Seafood Cream \$19

**Braised Pork with Gnocchi**, Served with Fennel, Tomato Confit, Roasted Garlic, Basil, Mozzarella and Truffle Oil. \$17

**Saffron Rissoto**, with Mozzarella, Monchego, Parmesan Di Parma, Gouda Cheeses \$14

**Vegetarian Entrée** Options Available Upon Request.

## Fish

**Atlantic Salmon**, Stuffed With Crab, Lobster, and Brie Cheese Over Sticky Rice. Served With Seasonal Vegetables and Lemon Beurre Blanc Sauce \$23

**Seared Ahi Tuna**, With Pickled Ginger, Wasabi Paste, Zesty Orange Glaze, Grilled Asparagus and Wasabi Mashed Potatoes \$19

**Goldies Almond Crusted Walleye**, Served With a Browned Butter Sauce, Potato Purée and Seasonal Vegetables \$23

**Seared Halibut**, Served with Mango Lime Puree, Ginger and Lemon Grass Rice, Asparagus Ragout and Citrus Chutney. \$26

**Thai Peanut Sea Scallops**, Served with Sugar Snap Peas, Peppers, Cabbage, Onions and Lemon Sticky Rice \$22

**Cilantro Roasted Shrimp**, Served with Steamed Rice, Citrus Buerre Blanc and topped with Chilled Avocado Salad. \$22

## Poultry & Game

**Seared Maple Leaf Duck Breast**, Served with a Wild Mushroom Risotto, Honey-Lavender Glaze and Seasonal Vegetables. \$22

**Lingonberry Crusted Pheasant Breast**, With Sautéed Swiss Chard, Potato Puree, Pickled Cucumbers and Seasonal Vegetables. \$25

**Chicken Marsala**, Served with Exotic Mushrooms, Garlic Mashed Potatoes and Seasonal Vegetables. \$18

**Chef's Weekly Wild Game Special** - Ask your server for details!

## Beef, Pork and Lamb

**Steak Diane** Prepared Tableside Beef Tenderloin With Shallots, Mushrooms, Dijon & Maitre D' Butter. Flamed With Brandy and Finished in Demi-glaze. \$35

**Honey Bourbon Butter Filet**, with Lump Crab Meat, Fried Leeks, Potato Gratin and Green Oil \$33

**Simply Grilled Filet Mignon**, Served with Garlic Mashed Potatoes and Seasonal Vegetables \$31

**Rib Eye Delmonico**, Served with Crusted Black River Gorgonzola, Sautéed Cherries, Garlic Mashed Potatoes and Seasonal Vegetables \$29

**Herb and Mustard Crusted Rack of Lamb**, Served With Four Cheese Risotto, Honey Bourbon Butter Sauce, Seasonal Vegetables and Red Wine Reduction. \$31

**Seared Filet Medallions**, Served with Potato Gratin, Curried Coconut Grilled Shrimp, Mushroom and Leek Ragout and Herb Butter Demi-Glaze. \$29

**Seared Pork Tenderloin**, Served with Potato Gratin, Seasonal Vegetables, Shallot Ragout, Swiss Chard and an Aged Port Wine Sauce. \$20

**Surf and Turf**, Grilled Filet Mignon, Maine Lobster Tail, Demi-Glaze, Rosemary Butter Sauce, Fried Leeks and 6 year Balsamic. \$55

Ala Carte: Potato Purée, Garlic Mashed Potato, or Side of Vegetables \$3.25