

SHERWOOD INN

est. 1807

❧ NEW YEAR'S EVE 2018 ❧

❧ SOUPS & FIRST COURSES ❧

Lobster Bisque

cup 5 / bowl 7

French Onion Gratinée

cup 6 / bowl 8

New Year's Eve Lentil Soup

cup 5 / bowl 7

Escargot

Parsley, garlic butter, Patisserie stretch bread crostini

14

Traditional Shrimp Cocktail

Old Bay poached with tangy cocktail sauce

12

Half Dozen Fresh-Shucked Onset Oysters (Buzzards Bay, Massachusetts)

Prosecco mignonette and tangy cocktail sauce

15

Sweet Potato, Caramelized Onion & Squash Tart

With goat cheese, arugula

12

❧ SALADS ❧

Iceberg Wedge

Radish, grape tomatoes, crumbly blue cheese and house-made creamy blue cheese dressing

7

Hearts of Palm

Roasted artichokes, red onion, and arugula with Dijon red wine vinaigrette

7

Caesar Salad

Romaine hearts, house-made croutons, Asiago cheese and house-made Caesar dressing

7

∞ ENTREES ∞

Pan-Seared Scallops

Maple risotto, brown butter beets and arugula

32

Veal Oscar

Veal chop, lump crab, asparagus, and béarnaise sauce with mashed potatoes

42

Rack of Lamb

Creamed spinach, au gratin potatoes, bordelaise sauce

35

Pan-Roasted Organic Chicken Breast

Dijon herb cream sauce with asparagus and whipped potatoes

25

Acorn Squash Risotto

Roasted acorn squash, sautéed spinach, dried cranberries, nut medley, pomegranate balsamic glaze

25

Crab Au Gratin

Crabmeat, béchamel sauce, parmesan-breadcrumb, house rice, seasonal vegetable

36

Kansas City Strip Steak

16 oz. bone-in, Dry Aged, prime strip steak and bordelaise sauce with au gratin potatoes and creamed spinach

45

Grilled Filet Mignon

Maitre d'hotel butter, mashed potatoes, buttered carrots, and sauce bordelaise

32

Surf & Turf

*Grilled 6 oz. filet mignon paired with 5 oz. Maine lobster tail,
Maitre d'hotel butter, buttered asparagus, and mashed potatoes*

45

Slow Roasted Herb-Crusted Prime Rib

Au jus, buttered carrots, and choice of whipped, au gratin, or baked potato

32.50