

SHERWOOD INN

est. 1807

SOUPS

French Onion Gratinée*
cup 6 / bowl 7

Cream of Celery
cup 5 / bowl 6

Soup du jour
cup 5 / bowl 6

SALADS

Simple Salad
romaine, iceberg, spinach, cucumber, grape tomatoes,
lemon-thyme vinaigrette 7/9

Sherwood Salad
romaine hearts, , bacon, roasted red peppers,
Asiago cheese, tomato wedges, house-made croutons,
creamy peppercorn dressing 7/9

Iceberg Wedge
radish, grape tomatoes, crumbly blue cheese,
creamy blue cheese dressing 7/9

Caesar Salad
romaine hearts, house-made croutons, Asiago cheese,
caesar dressing 7/9

Kale & Quinoa
grapes, pecans, Manchego, preserved lemon, diced onions
and lemon thyme vinaigrette 7/9

To any salad add grilled . . .
portobello mushroom 5 / sirloin steak 8
chicken breast 6 / shrimp 7 / salmon 8

APPETIZERS

Spinach & Artichoke Dip
grilled stretch bread 12

Shrimp Cocktail
Old Bay poached with tangy cocktail sauce 12

French Onion Tart
Caramelized onions, tender crust, fresh thyme,
Swiss & ricotta 9

Mixed Seafood Sampler Platter
crab cake, seared scallops, grilled shrimp, fried calamari,
Cajun aioli, tangy cocktail sauce 29

Dynamite Calamari
house pickled jalapenos, Sriracha chili
vinaigrette, cilantro, lime 11.25

Crab Cake
sauteed spinach, spicy aioli, roasted red pepper relish 11

Clams Casino
bacon, bread crumbs, herbs 14

FRIDAY, SATURDAY, SUNDAY SPECIAL

Slow-Roasted Prime Rib au Jus (14 oz) 32.50

side of horseradish cream and choice of baked potato, whipped potatoes or rice pilaf

*Recipes found in the Sherwood Inn Cookbook. Available at the Front Desk



SEASONAL ENTREES



Pan Seared Jumbo Scallops

goat cheese lobster risotto, sautéed greens, beurre blanc,
micro greens 36

Sole Meuniere

pan seared, lemon, parsley,
capers, broiled tomato, rice pilaf 28

Chicken Roulade

Boursin cheese, prosciutto, mushrooms, sauteed spinach,
charred tomato beurre blanc, rice pilaf 25

Prime 16oz. Kansas City Strip

Truffle compound butter, creamed spinach,
au gratin potatoes 45

Grilled Filet Mignon

whipped potatoes, seasonal vegetable, demi glace 32.50

Crispy Manchego Polenta

grilled Summer vegetables, marinara 25

Braised Short Ribs

sauteed onions and mushrooms,
roasted red potatoes, asparagus 30

SHERWOOD CLASSICS

Yankee Pot Roast

whipped potatoes, julienne root vegetables
Sherwood home style gravy 18.50

Scrod Christopher*

cracker crumb crust, house rice pilaf,
seasonal vegetable, beurre blanc 24

Pan-Seared Atlantic Pecan Salmon*

rice pilaf, seasonal vegetable, maple beurre blanc 24

French Fries 5.5

Whipped Potatoes 4.5

Rice Pilaf 4.5

Au gratin potatoes 4.5

Sweet Potato Fries 5.5

Baked Potato 4.5

Seasonal Vegetable 4.5

Creamed Spinach 5

Onion Rings 6.5

TAVERN FARE

Tavern Chicken Wings

10 crispy jumbo wings (choice of hot, medium or mild)
Buffalo-style wing sauce,
creamy blue cheese, celery stalks 14.50

Pasta with Chicken & Andouille Sausage

penne pasta, spicy tomato cream sauce, fresh basil, shaved
Asiago cheese 18.25

Steamed Clams

drawn butter, lemon, grilled garlic toast 12

Tavern Burger

lettuce, tomato, red onion on toasted bun
French Fries, Kosher dill pickle 14.50
cheddar, Swiss provolone or blue cheese

Sherwood Reuben

house-braised corned beef brisket, sauerkraut,
Swiss cheese, and Russian dressing
open-faced on pumpernickel with
warm German potato salad 14.50

Grilled Chicken Sandwich

lettuce, tomato, red onion herbed aioli, French Fries, Kosher
dill pickle 12.25

NY Strip Steak Sandwich

NY strip steak on grilled Pâtisserie stretch bread, French fries,
Kosher dill pickle 20