

# SHERWOOD INN

est. 1807

## SOUPS

**French Onion Gratinée\***  
*cup 6 / bowl 7*

**Chili**  
*cup 5 / bowl 6*

**Chef's Soup of the Day**  
*cup 5 / bowl 6*

## SALADS

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

**Sherwood Salad**  
*romaine hearts, roasted red peppers, bacon,  
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*

**Spinach Salad**  
*feta cheese, bacon, hard cooked egg,  
grape tomatoes, red onion,  
lemon-thyme vinaigrette 7/11*

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

## APPETIZERS

**Local Cheese Board**  
*grilled stretch bread, local honey, fresh fruit 12*

**Shrimp Cocktail**  
*Old Bay poached with tangy cocktail sauce 12*

**Maryland Jumbo Lump Crab Cake**  
*sautéed spinach, spicy aioli,  
roasted red pepper relish 12*

**Clams Casino\***  
*bacon, bread crumbs, herbs 14*

**Fried Brussels Sprouts**  
*Dijon ponzu, red onion, toasted almonds 8.50*

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

## 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**  
*truffled parsnip purée, bacon vinaigrette,  
shaved Brussels Sprouts 32*

**Grilled Lamb Loin Chop**  
*basmati rice, Swiss chard,  
pomegranate balsamic glaze 29.50*

**Pub Style Curry Chicken Thigh**  
*basmati rice, pearl onion, carrot curry velouté 24*

**Veal Tenderloin Schnitzel**  
*black pepper spätzle, braised red cabbage,  
bacon onion mushroom gravy 27.50*

**Grilled Filet Mignon**  
*potatoes au gratin, seasonal vegetable, bordelaise 32.50*

**Acorn Squash Risotto**  
*roasted acorn squash, sautéed spinach, dried cranberries,  
spiced nut medley, pomegranate balsamic glaze 25*

## 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*

*Au Gratin Potatoes 4.5*

*Rice Pilaf 4.5*

*Sweet Potato Fries 5.5*

*Baked Potato 4.5*

*Onion Rings 6.5*

*Seasonal Vegetable 4.5*

## TAVERN FARE

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

**Sherwood Kettle Chips**  
*melted blue cheese, bacon bits, buttermilk ranch 14*

**Classic Steamed Clams**  
*drawn butter, lemon, grilled garlic toast 12*

**Tavern Chicken Wings**  
*10 crispy jumbo wings (choice of hot medium or mild)  
Buffalo-style wing sauce creamy blue cheese, celery sticks  
(extra blue cheese add 75¢) 12*

**Pasta with Chicken & Andouille Sausage**  
*penne pasta with spicy tomato cream sauce,  
fresh basil, shaved Asiago cheese 18.25*

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

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

**Grilled Chicken Sandwich**  
*lettuce, tomato, red onion, herbed aioli on a toasted bun  
French Fries, Kosher dill pickle 12.25*

**NY Strip Steak Sandwich**  
*NY strip steak on grilled Pâtisserie stretch bread, French fries,  
onion ring garnish, Kosher dill pickle 20*