

SHERWOOD INN

est. 1807

SOUPS

French Onion Gratinée*
cup 6 / bowl 7

Chili (gf)
cup 5 / bowl 6

Soup Du Jour
cup 5 / bowl 6

APPETIZERS

Shrimp Cocktail
Old Bay poached with cocktail sauce and crackers 13

New England Style Calamari
Point Judith calamari, banana peppers, fresh herbs,
garlic, white wine, sauce ravigotte 12

Maryland Crab Cake (gf)
remoulade, baby arugula, radish, extra virgin
olive oil 12

Steamed Clams
Foley's littleneck clams, dawn butter, lemon,
grilled toast 12

Kettle Chips
blue cheese fondue, bacon, scallions, ranch dipping 14

SALADS

Sherwood Salad
romaine lettuce, roasted red peppers, croutons, tomato,
bacon, asiago, pepper parmesan dressing 9

Seasonal Salad (gf)
chopped lettuces, roasted squash, bacon, apples,
Roquefort, pepper parmesan dressing 9

Iceberg Wedge (gf)
radish, grape tomatoes, crumbly blue cheese,
creamy blue cheese dressing 9

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

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

FRIDAY, SATURDAY, SUNDAY SPECIAL

Slow-Roasted Prime Rib au Jus (14 oz)(gf) 33

side of horseradish cream and choice of baked potato, mashed potatoes, au gratin potatoes, Tavern rice

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

SHERWOOD CLASSICS

Yankee Pot Roast
mashed potatoes, julienne root vegetables, Sherwood gravy 19

Scrod Christopher*
cracker crumb crust, Tavern rice, seasonal vegetable, beurre blanc 24

Pan-Seared Atlantic Pecan Salmon*
Tavern rice, seasonal vegetable, maple beurre blanc 25

SEASONAL ENTREES

Grilled 16oz New York Strip Steak
seasonal vegetables, mashed potatoes
maitre d' hotel butter 38

Beef Tenderloin
seasonal vegetables, au gratin potatoes,
sauce bordelaise 36

Chicken Chasseur
all natural chicken breast, pan sauce, shallots,
mushrooms, tomatoes, parsley, tavern rice,
seasonal vegetables 27

Pan Seared Scallops
lobster risotto 32

TAVERN FARE

Classic Tavern Burger
lettuce, tomato, red onion,
French Fries, Kosher dill pickle
add cheddar, Swiss, provolone or blue cheese 14.50

Grilled Chicken Sandwich
light bbq baste, lettuce, tomato, red onion, herbed aioli,
French Fries, Kosher dill pickle 12.50

add to the above sandwiches: banana peppers,
double smoked bacon, sauteed onions or mushrooms \$1

Chicken Wings
hot, medium or mild, celery, blue cheese dressing 12

Linguine with Roasted Mushrooms
sundried tomatoes, Brussels sprouts, thyme 19
gluten free penne pasta 21

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

Open Faced Sherwood Reuben
house-braised corned beef brisket, sauerkraut, Swiss
cheese, Russian dressing, German potato salad 14.50

French Fries 5

Mashed Potatoes 5

Tavern Rice 5

Au Gratin Potatoes 5

SIDES

Sweet Potato Fries 5

Baked Potato 5

Seasonal Vegetable 5

Onion Rings 5