

Byron's Dining Room

Chef de Cuisine Dan Nowalk

Gluten Free

Please advise server

~Appetizers~

Sautéed Escargots \$11

With Heirloom Tomatoes, Garlic Confit and Fresh Basil

~Soups / Salads~

Soup of the Evening \$6

The Inn's Classic Caesar \$7

Baby Arugula Salad \$9

*with Toasted Walnuts, Goat Cheese, Pickled Shallots
and Herb Vinaigrette*

A gratuity of 20% will be added to parties of six or more

~Entrées~

Char-Grilled Filet of Beef \$37

With Sautéed Portabella Mushrooms, Bacon and Gorgonzola Cheese. Served with Roasted Garlic Mashed Potatoes

Duck Chamboard \$28

Confit of Duckling and Grilled Duck Breast with Raspberry Scented Veal Demi Glace

Herb and Dijon Roast Rack of Lamb \$32

With Rosemary Veal Demi Glace and Mashed Potatoes

Seared Diver Sea Scallops \$33

*With warm Tarragon Pancetta Vinaigrette
And Roasted Shallot Risotto*

Grilled Atlantic Salmon Fillet \$28

Heirloom Tomato Compote and Tapenade

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness*

Dessert Menu \$7

All made in our kitchen with fresh ingredients and local eggs

Vanilla Bean Crème Brûlée

Chocolate Truffle tart

With Ganache and Raspberry Coulis

Ice Cream of the Evening

Beverages

<i>Espresso</i>	\$5.00
<i>Cappuccino</i>	\$6.00
<i>Latte</i>	\$6.00
<i>Add Hazelnut or French Vanilla flavoring</i>	
<i>Irish Coffee</i>	\$10.00
<i>Coffee/Tea</i>	\$2.50

Cordials and After Dinner Drinks

<i>Amaretto de Soronno</i>	\$7.50	<i>Galliano</i>	\$8.50
<i>Bailey's Irish Cream</i>	\$8.50	<i>Gran Marnier</i>	\$10.00
<i>B&B</i>	\$10.00	<i>Frangelica</i>	\$8.50
<i>Chambord</i>	\$10.00	<i>Harvey's Bristol Cream</i>	\$7.50
<i>Cointreau</i>	\$10.00	<i>Kahlua</i>	\$7.50
<i>Courvoisier VS</i>	\$10.00	<i>Remy Martin VSOP</i>	\$12.00
<i>Crème de Cacao</i>	\$7.50	<i>Sambuca Romano</i>	\$7.50
<i>Crème de Menthe</i>	\$7.50	<i>Sandeman Port</i>	\$8.50
<i>Drambuie</i>	\$10.00	<i>Schnapps- Peach</i>	\$7.50
<i>Dry Sack Sherry</i>	\$7.50	<i>Schnapps- Peppermint</i>	\$7.50
<i>Dubonnet Blanc & Rouge</i>	\$7.50	<i>Tia Maria</i>	\$7.50