

# *Byron's Dining Room*

*Chef de Cuisine Dan Nowalk*

## *~Appetizers~*

*Lobster, Mango, and Avocado Tostadas* \$13

*Crisp Wontons layered with Lobster, Mango, and Avocado in Lemon Poppy Seed Vinaigrette with Cilantro*

*Sautéed Escargots and Wild Mushrooms* \$12

*Garlic Confit. Served in Puff Pastry*

*Pork Dumplings* \$9

*With Bok Choy and Fresh Ginger Garnished with Poblano Chili Sauce*

## *~Soups / Salads~*

*Soup of the Day* \$8

*The Inn's Classic Caesar* \$7

*Mixed Field Greens* \$9

*with Chevre, Toasted Walnuts, and Herb Vinaigrette*

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

*Our Kitchen is not gluten-free or nut-free.*

## ~Entrées~

### **Char-Grilled Filet of Beef** \$47

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

### **Herb and Dijon Roast Rack of Lamb** \$40

*with rosemary veal demi-glace and mashed potatoes*

### **Sauteed Shrimp** \$33

*With preserved lemon, capers, and garlic confit. Served with Arugula Pesto  
Risotto*

### **Confit of Duckling and Grilled Duck Breast** \$35

*With candied orange sauce and mashed potatoes*

### **Broiled Chilean Sea Bass** \$36

*With sauteed artichoke hearts, heirloom tomatoes, calamata olives, and fresh  
basil. Served with goat cheese mashed potatoes*

### **Fresh Pasta** \$24

*Our own "hand-made" Fettuccine  
With Sautéed Artichokes, Sun Dried Tomatoes,  
Kalamata Olives, Capers, Fresh Basil  
With Marinated Grilled Chicken \$30*

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