

Byron's Dining Room

Chef de Cuisine Dan Nowalk

~Appetizers~

Sautéed Escargots \$12
with wild mushrooms and garlic confit

Pork Pot Stickers \$10
served with ancho chili sauce

Duck Liver Mousse Crostini \$10

Onion Soup Gratinee \$10
with Gruyere cheese

Goat Cheese Napoleon \$12
*Crisp Wontons Layered with Whipped Goat Cheese and Bacon Marmalade.
Garnished with Red Wine Poached Pears*

~Soups / Salads~

Soup of the Day \$8

The Inn's Classic Caesar \$7

Baby Spinach Salad \$9
with toasted Walnuts, gorgonzola cheese, and honey vinaigrette

*A gratuity of 20% will be added to parties of six or more.
Our Kitchen is not gluten-free or nut-free.*

~Entrées~

Fresh Pasta \$24

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

Char-Grilled Filet of Beef \$47

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

Stout Braised Lamb Shank \$43

with roasted fingerling potatoes and maple-balsamic glaze

Confit of Duckling and Grilled Duck Breast \$35

Served with Sun Dried cherry sauce and mashed potatoes

Seared Diver Sea Scallops \$40

with caramelized onion risotto and warm tarrogon-bacon vinaigrette

Grilled Atlantic Salmon Filet \$34

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

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness
Our Kitchen is not gluten-free or nut-free.*