

A LUNCHEON AT THE INN

served with soup du jour as first course

Grilled Chicken Caesar

crisp romaine lettuce tossed with Caesar dressing, aged Parmesan, kalamata olives,
and seasoned croutons

Ahi Tuna Salad

with greens, mango citrus slaw, wasabi and pickled ginger vinaigrette

Grilled Shrimp Salad

with tomatoes, fresh basil, fresh mozzarella cheese and balsamic vinaigrette

Roycroft Cobb Salad

with chopped egg, bacon, Gorgonzola cheese, scallions, avocado, grilled chicken and basil dressing

served with fresh house salad as first course

Inn Made Quiche

country vegetable cheddar ~ or ~ ham, mushroom and Swiss cheese

Maryland Crab Cakes

fried and served with an oven roasted corn relish and red pepper rémoulade

Panko Crusted Chicken

pan seared and served with a maple, Dijon mustard sauce

Pasta Primavera

crisp seasonal vegetables tossed with pasta and seasoned olive oil

Poached Salmon

lightly poached in white wine, served with a lemon tarragon sauce

Filet of Sirloin

grilled and served with a rich demi-glace

Phoenix Crêpes

chicken, shrimp and vegetables in a thin French crepe with a Parmesan and dill beurre blanc

and for dessert

please choose one of the following ice creams or sherbet

Vanilla ~ Chocolate ~ Lemon Sorbet

-24 per person, inclusive of tax and gratuity

*Includes chefs choice of starch and vegetable where appropriate,
Inn made breads, freshly brewed coffee, tea and soft drinks.*

Client may offer up to three choices, providing the Inn a guaranteed pre-order three days prior to luncheon.

Menu and pricing are subject to change.

