



Dinner Menu

September 2024

Appetizer

Fish Cake with Citrus Remoulade \$14

A traditional fish cake made with salt cod, onions, bacon, and potato

-or-

Halibut Chowder \$14

Made with potatoes, onions, celery, and our own double smoked bacon

-or-

Charcuterie Board for One or Two \$16/\$28

An assortment of meats and cheese, olives, nuts, fruit, and grilled baguette

-or-

Kale Salad \$14

With roasted beets, fresh blueberries, peaches, goat cheese, toasted pecans, and tossed in a honey balsamic dressing

-or-

Fresh Steamed Mussels \$14

With garlic, white wine, and sweet peppers

-or-

Blomidon Inn Tomato Bruschetta \$14

With whipped feta and balsamic reduction

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Cedar Baked Salmon \$35

Topped with mango cucumber salsa

Served with roasted vegetables and baby potatoes

-or-

Scallops Picatta \$37

Over pappardelle pasta with lemon caper sauce

-or-

Sweet and Spicy Pork Tenderloin \$35

Served with coconut rice, cauliflower puree, bok choy, and mango cucumber salsa

-or-

Lobster Linguine \$44

-or-

Red Lentil & Black Bean Buddha Bowl \$31

Topped with a medley of fresh vegetables & an avocado cilantro sauce

-or-

Thai Veggie Bowl \$31

With peanut marinated tofu over vermicelli

Coffee -or- Tea

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.
(8oz filet or lobster linguine can be included for an additional charge of \$7.00)
(two-person charcuterie board can be included for an additional charge of \$12.00)*