



## **Dinner Menu**

*August/September 2024*

### **Appetizer**

#### **Fish Cake with Citrus Remoulade \$14**

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

*-or-*

#### **Corn Chowder \$14**

*Made with fresh corn, onions, bacon, and potatoes*

*-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-*

#### **Scallops Picatta \$37**

*Over pappardelle pasta with lemon caper sauce*

*-or-*

#### **Fresh Pan Seared Halibut \$37**

*Served with summer succotash and steamed baby potatoes*

*-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)*