

Conservatory Dinner Menu



Appetizers

3 Cheese Fondue—\$7

Grilled Ciabatta and Veggies

<u>Jumbo Lump Crab-\$12</u>

Old Bay Celery Root Remoulade

Roasted Beets-\$8

Hazelnut Crusted Goat Cheese Crostini, Extra Virgin Olive Oil, Acacia Honey Drizzle

Apple and Butternut Squash Bisque—\$7

Maple Creme Fraiche, Toasted Pumpkin Seeds

Salads

Add Chicken \$5, Add Shrimp \$7 or Add salmon \$8

Simple Greens Salad-\$4

Kumato Tomatoes, Cucumbers, Balsamic Vinaigrette

3 Local Kale Salad \$7

Roasted Pears, Walnuts, Butternut Squash, Apple Cider and Maple Vinaigrette

🐒 <u>Caesar Salad– \$7</u>

Chopped Romaine Hearts, Parmesan Crisp, House Made Caesar Dressing

*Some menu items can be made GF by omitting certain ingredients. Please ask your server.



Entrées



Fall Harvest Bowl -\$14

Quinoa, Black Barley, Sweet Potato, Butternut Squash, Kale, Cauliflower, Chickpeas, Lemon Vinaigrette (Add Chicken, \$5 / Add Shrimp, \$7)

😮 Lamb Sirloin - \$19

Apricot Mustard, Lemon Pistachio Cauliflower and Potato & Brie Au Gratin

(🛊) Apple Cider Glazed Joyce Farms Chicken-\$17 Brussel Sprouts, Gold Potato Puree

Fall Squash Mac & Cheese - \$15

Potato Gnocchi in a Butternut Squash Cheese Sauce, Nodines Smoked Tasso Ham, Toasted Corn Bread Crumbs

(🔌) Maple Whole Grain Mustard Glazed Salmon– \$19

Walnut Cranberry Quinoa, Green Beans

Elim Angus Burger - \$14
Grafton Vermont Cheddar, Thick Cut Bacon (Available as a Classic Burger) (Gluten Free Buns Available)

Quiche Daily Creation - \$14

Served with Side Salad

Diver Scallops -\$21

Sage Brown Butter, Parsnip Puree, Crispy Shallots, Roasted Baby Carrots

Bleu Cheese Crusted Filet Mignon– \$22

Scallion Potato Cake, Truffled Spinach, Red Wine Demi Glaze

Simply Grilled

Jumbo Shrimp \$16

Salmon \$19

Joyce Farms Chicken Breast \$17

Filet Mignon \$22

Angus N.Y. Strip \$20

(*) Sides Roasted Butternut Squash, Lemon Pistachio Cauliflower, Brussel Sprouts, Parsnip Puree, Baby Carrots, Potato Cake, Truffled Spinach, Quinoa, A Baked Potato, Sweet Potato, French Fries, Benoit's Veggies