THE Shadow LAWN INN

# Dinner

## Appetizers

SEASONAL SOUP 14
Ask your server for today's creation!

ATLANTIC SEAFOOD CHOWDER 21
Creamy house-made chowder featuring haddock, bay scallops, shrimp, and crab with smoky bacon and fingerling potatoes, gently simmered in a savoury seafood broth with herbs and cream

AUTUMN GREENS & ROASTED BEET SALAD 15
Roasted beets, roasted feta, spiced chickpeas, shaved kale, carrot, cucumber and cherry tomatoes with a creamy poppyseed vinaigrette

AEGEAN CRUSTED SEARED SCALLOPS 16
Tahini, pickled turnip, lupini and kelp crisps

SLOW-ROASTED TERIYAKI PORK BELLY 18
Slow-roasted pork belly, crisped to perfection and glazed with house-made teriyaki sauce.
Served with quail eggs, fresh Napa cabbage slaw featuring ginger, sesame and a light Asian vinaigrette

CHEESE FROM HOME & AWAY 25
preserves, crostini, chutney, candied nuts

Some items can be adjusted to accommodate dietary restrictions. Please be sure to advise your server as not all ingredients may be listed.
An 18% gratuity will automatically be added to your bill for parties of 6 or more, applicable for lunch, dinner, and special events.

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# Entrées

ROASTED CHICKEN SUPREME WITH A CRANBERRY SALSA 37
With garlic grelot potatoes and seasonal vegetables

NEWBURG HALIBUT AU GRATIN 47
Pan-seared halibut finished with a rich Newburg sauce infused with dry Sherry, topped with Gruyère cheese, and served with green lentil rice pilaf and seasonal vegetables

BRAISED LAMB SHANK 43
Slow-braised lamb shank with Crosby Molasses, fire-roasted tomatoes and blackened garlic, served with creamy mashed potatoes, seasonal vegetables and Yorkshire pudding

BEEF TENDERLOIN WITH BACON MARSALA BORDELAISE 58
garlic pommes purée and seasonal vegetables

SMOKED GEMELLI WITH A CREAMY TOMATO MUSHROOM SAUCE 33
Garnished with pancetta

LOBSTER AND SHRIMP ROLL 32
Served with your choice of a side soup or salad

*Add 3 seared scallops to any entrée* 16

FLAVOURS OF THE INN 82
5-course tasting menu of fresh, locally sourced, seasonally available ingredients
Participation of the entire table is required.
Enhance with an International wine pairing 45

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