THE Shadow LAWN INN

Lunch

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 & 18
ROASTED BEET SALAD
Roasted beets, roasted feta, spiced chickpeas, shaved kale, carrot, cucumber and cherry tomatoes with a creamy poppyseed vinaigrette

Entrées

SMOKED GEMELLI WITH A CREAMY 27
MUSHROOM AND TOMATO SAUCE
Garnished with pancetta

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

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

Served with your choice of side soup or salad

AEGEAN CRUSTED SEARED SCALLOPS 24
Tahini, pickled turnip, lupini and kelp crisps

TENDERLOIN BURGER 23
Cheddar, caramelized onion and bacon jam

ROASTED CHICKEN SUPREME 27
WITH A VELVETY HERB-INFUSED JUS

LOBSTER AND SHRIMP ROLL 32

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.