

The Inn at Woodstock Hill

Luncheon Menu

Appetizers

New England Seafood Chowder

Scallops, Salmon, Mussels, Shrimp, Clams, Cream and our unique Seasonings

\$7.50

Soup Du Jour

Our Chef's choice of the freshest ingredients for today's soup

\$Daily

Wild Mushroom Ravioli

Broiled with Goat Cheese, Olive Oil, Tomatoes and Fresh Herbs

\$10.00

French Onion Soup

Broiled with a Swiss Cheese Crouton

\$7.50

Saffron Lobster Bisque

Flavored with Brandy and Fresh Cream

\$9.00

Salads, Sandwiches and Wraps

Traditional Caesar Salad

Chopped Romaine tossed with Croutons, and creamy

Caesar Dressing sprinkled with freshly ground Parmesan

\$10.00

**Available with a grilled Chicken Breast*

\$12.50

Sliced Grilled Duck Breast Salad

Chopped Mesclun Greens tossed with Sesame-Ginger Dressing, Toasted Noodles and Nuts and topped with Garlic-Marinated Duck Breast

\$14.50

8oz Kobe Beef Burger

Served with Tomato, Swiss and Lettuce on a toasted Ciabatta Bun

\$15.00

Grilled Turkey and Brie Sandwich

Served on Marble Bread with Whole Grain Mustard and Cranberry Jam

\$13.00

Maryland Crab Cake Sandwich

With Sliced Tomatoes, Crispy Bacon, Fresh Greens and Chipotle Aioli

\$14.50

Eggplant and Sun-Dried Tomato Wrap

Stuffed with Roasted Pepper and Fresh Mozzarella

\$14.50

Chicken Caesar Wrap

Grilled Chicken Breast wrapped with Chopped Romaine, Sun-Dried Tomatoes, Blanched Asparagus, Fresh Parmesan and Caesar Dressing

\$12.50

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Entrees

(Includes the Salad du Jour)

Chicken A La King in Puff Pastry

Chopped Chicken Breast and Fresh Vegetables in a creamy sauce with a hint of curry \$14.00

Grilled Pork Tenderloin Medallions

Topped with Sautéed Onions and Apples in a Port Wine Reduction \$14.50

Baked Vegetable and Eggplant Terrine

Layers of Portabella Mushroom, Tomatoes, Breaded Eggplant, Buffalo Mozzarella and Fresh Basil \$14.00

Indian Vegetable Curry

With Fresh Vegetables, Garbanzo Beans, Diced Tomatoes and Indian Seasonings, served over Basmati Rice \$13.00

Balsamic Glazed Lamb Chops

Three Frenched Chops served on a bed Sun-Dried Tomato Polenta \$19.00

Seared Filet of Salmon

Broiled with Honey-Mustard Glaze and topped with Pickled Ginger \$15.00

Pecan Encrusted Chicken Breast

Sautéed with Japanese Breadcrumbs and served with Cranberry-Peach Chutney Sauce \$14.00

Three-Cheese Vegetable Quiche

Seasoned with Fresh Herbs, Swiss, Cheddar and Smoked Gouda. Topped with Fire Roasted Red Peppers \$11.50

Grilled 6oz Filet Mignon

Served over a Portabella Mushroom and topped with a Madagascar Green Peppercorn Sauce \$20.00

Stuffed Filet of Sole "Neptune"

Stuffed with Crabmeat and Scallops, Topped with Poached Shrimp and Béarnaise Sauce \$16.50

Desserts

A Daily Selection of Desserts is available. \$8.00