# Chef's Dinner Specialties

TAVERN AT THE INN
CASUAL DINING

## Specials for week of 9-6-10 through 9-11-10

## Prime Rib Saturday 13.95

**Early Fall Harvest Salad**
Set on a Bed of Artisan salad mix are fresh harvested Bartlett pear, Pluot (Apricot Plum) Red onion, glazed walnuts and Goat cheese. Dressed with Red Raspberry Vinaigrette 8.95

**Falafel Salad**
Tender mixed greens topped with mini falafels, with a chunky dilled tomato relish, cucumber and dill yogurt dressing 8.95

## ENTREES

All entrees served with choice of house salad or soup, Baked Ciabatta bread
Choice of side starch or vegetable (*excluding dishes)

**16 oz. Tavern T-Bone**
16 oz. T-Bone steak grilled to your desired temperature and basted with roasted garlic butter 20.00

**Grouper Acapulco**
Florida Grouper filet marinated with Tequilla and Lime us grilled and finished with an Avocado Pico de Gallo 16.00

**Tuscany Shrimp Pasta**
Tender shrimp sauteed with prosciutto ham, artichoke hearts, sun dried tomatoes and scallions in a light lemon basil sauce 16.00

**Grilled Pork with Merlot Plum Sauce**
10 oz. Butterflied Pork Chops grilled to perfection and finished with a Fresh Plum and Merlot wine glaze 15.00

**Sesame Peanut Spaghetti Squash**
Tender roasted Spaghetti Squash served with a Thai peanut sauce laced oriental vegetables and toasted sesame seeds 9.95 *

**Moroccan Lemon Chicken with Mango Chutney**
Roasted Chicken breast infused with Lemon and Curry served with our Fresh made Mango Chutney. 13.95

**DESSERT**
Raspberry Ice Cream and White Chocolate Truffle Bombe