

## Entrees

<b>Prime Rib of Beef*</b>	<i>English Cut (12 oz.)</i>	\$25.95
<i>Slow roasted for tenderness, served au jus</i>	<i>Innkeeper's Cut (16 oz.)</i>	\$28.95
<b>Salmon Dijonnaise</b>		\$22.95
<i>Herbed crusted fillet with a hint of mustard</i>		
<b>Broiled Boston Schrod</b>		\$23.95
<i>A traditional New England Favorite</i>		
<b>Angus New York Strip Steak*</b>		\$29.95
<i>USDA choice, grilled to order, brandied peppercorn sauce</i>		
<b>New England Scallops</b>		\$23.95
<i>Baked, with butter and Ritz cracker crumbs, or Fried</i>		
<b>Breast of Chicken</b>		\$19.95
<i>Slow roasted with homemade cornbread dressing, cranberries and walnuts</i>		
<b>Roast Half Duckling</b>		\$24.95
<i>Citrus port wine &amp; cherry sauce</i>		
<b>Wayside Inn Lobster Casserole</b>		\$31.95
<i>Tender lobster meat baked with sherry and cracker crumb stuffing</i>		
<b>Filet Mignon*</b>		\$29.95
<i>Brandied mushroom sauce</i>		
<b>Homemade Risotto Cakes with Balsamic Glaze</b>		\$19.95
<i>Served with roasted root vegetables</i>		
<b>Butternut Squash Ravioli</b>		\$19.95
<i>Cream sauce with a dash of Pernod, topped with candied pecans &amp; shaved Parmesan</i>		
<b>Surf and Turf</b>		\$35.95
<i>Filet Mignon &amp; petite lobster casserole</i>		