



Dinner Menu

Chef Luhmann prepares dinners exclusively for Inn guests on Thursday & Saturday nights. Please reserve your 5:30-7:30pm seating plus entrée selection at the front desk no later than 12 noon.

Soup

Seasonal soup du jour

Cup \$5 • Bowl \$7

Salads

House Salad

Organic mixed greens with heirloom carrot, English cucumber, and vine-ripe tomato \$7

Orchard Salad

Organic baby greens, sliced apple, Berkshire blue cheese & toasted walnut with apple cider vinaigrette \$9

Caprese

Fresh buffalo mozzarella with sliced vine-ripe tomato and fresh basil leaves \$9

Entrées

Filet Mignon Au Poivre

Crushed black peppercorns pressed into prime filet, served with a brandy crème demi-glaze sauce \$32

Lenox Lemon-Thyme Chicken

Chicken breast marinated in our own lemonade, extra virgin olive oil, locally grown lemon-thyme and a secret blend of fresh herbs then grilled to perfection \$25

Filet of Salmon

Grilled or poached filet of salmon, served with our Chef's seasonal sauce \$29

Shrimp and Scallop Scampi

Shrimp and scallops sautéed in olive oil, garlic, lemon, and our award winning Furnace Brook Chardonnay then served over hand-rolled fettuccini \$29

Included with Entrées

Potato of the day served with seasonal vegetable

Desserts

Triple chocolate cake with fresh raspberry \$8

Hilltop Orchard seasonal pie \$6 • A la mode with Berkshire ice cream \$7.50

Mocha macaroon cake \$9

Seasonally inspired crème brulee \$7

Our award-winning Furnace Brook Winery varietals are available for sale in the foyer.

There is a \$5.00 pouring fee if you bring your own alcoholic beverages.