

## MAIN INN DINNER

### ENTREES

**Lobster Pie** shelled 1 1/2 pound  
lobster poached in cognac spiked  
lobster sauce, crusted with a flaky  
pastry crust *market price*

**Butternut Squash  
Risotto** wild  
mushrooms, cipolinni  
onions, sage brown  
butter 15.00

**Grilled Pork  
Chop** roasted  
sweet potato and  
cipollini onions  
and mustard jus  
25.00

**Fettucine and  
Little Neck  
Clams** with white  
wine garlic broth  
16.00

**Grilled 6 oz  
Filet of Beef  
Tenderloin**  
asparagus,  
potato puree and  
red wine braised  
oxtail 34.00

**Grilled New York  
Strip Steak** roasted  
fingerling potatoes,  
tempura onion ring,  
bordelaise sauce  
*12 ounces* 30.00

**Seafood Paella** clams,  
mussels, shrimp, calamari,  
swordfish, chorizo and  
saffron rice 26.00

**\*Grilled Swordfish**  
jasmine rice, tomato  
caper relish 26.00

**Steamed  
Mussels** pouilly-  
fume wine and  
garlic thyme  
broth, grilled  
country bread  
15.00

**Chatham Fish and  
Chips** tartar sauce,  
coleslaw and lemon  
20.00

**Pan Seared Local  
Scallops** butternut  
squash puree, truffle  
vinaigrette 28.00

**Coq au Vin** free  
range chicken braised  
with red wine mashed  
potatoes and haricots  
verts 20.00

**Pan Seared Codfish**  
sourdough crust,  
cioppino shellfish  
broth, lemon aioli  
20.00

**Steak Tip Kebabs**  
assorted vegetables,  
jasmine rice, red wine  
demi 18.00