

Golden Pheasant Inn

Dinner Menu

Soups & Salads

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese. Our own recipe served here for 26 years 8

Seasonal Soupe du Jour

Our seasonally-inspired daily soup 8

Swallow Hill Farm Romaine Salad

Romaine salad with Pecorino Romano cheese, polenta fried croutons and anchovy, Dijon mustard vinaigrette dressing 9

Swallow Hill Farm Field Greens, Blue Cheese and Walnut Salad

Mixed field greens, Old Chatham Ewe's blue cheese, candied walnuts and a tarragon-Dijon mustard vinaigrette dressing 10

Blue Moon Acres Arugula, Pickled Red Beets and Goat Cheese Salad

Arugula, pickled red beets, goat cheese, toasted almonds, dried cranberries and a raspberry-Dijon mustard vinaigrette 12

Starters

Joe Jurgielewicz & Sons Duck Confit

Confit leg of duck with lentil salad and a honey orange demi-glace 18

Traditional Charcuterie Plate

A selection of charcuterie which includes housemade apricot and pistachio studded pheasant pâté, shaved prosciutto, assorted mustards and chutneys and grilled artisan bread 16

House Smoked Rainbow Trout

Smoked trout with potato and chive blinis and a housemade caraway studded crème fraîche 14
Add an Aquavit shooter for an additional 5

Dungeness Crab Cakes

Dungeness crab cakes dusted with Panko crumbs and served with bamboo rice and a sesame Hollandaise 14

Grilled Blue Prawns

Grilled fresh-water blue prawns served with lemon chutney, parsley and extra virgin olive oil 15

Steamed Prince Edward Island Mussels

Mussels steamed in a saffron and white wine broth 14

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Entrees

Seared Maine Day Boat Scallops

Seared Maine Day Boat scallops served with celeriac puree, roasted baby carrots and a dill white wine sauce 22

Sea Whistle Poached Scottish Salmon

Poached EU organic certified Sea Whistle Scottish salmon served with Israeli couscous, shitake mushrooms and an Herbes de Provence infused tomato sauce 24

Fisherman's Daughter Sautéed Wild-Caught Shrimp

Wild-caught shrimp served with organic golden quinoa, hen of the woods mushrooms and a spicy star anise scented plum sauce 25

Spinach and Mushroom Wild Rice Cakes

Spinach and mushroom wild rice cakes served on a bed of ratatouille with a saffron and garlic aioli to the side 15

Joe Jurgielewicz & Sons Roasted Duck Breast

Roasted duck breast with wild rice, stone fruit puff pastry and an apricot, ginger, rum reduction 26

Simply Grazin' Grilled Pork Chop

Simply Grazin' Organic grilled pork chop with mashed potatoes, cabbage confit and an apple, red onion demi-chutney 22

Bolton Farms Roasted Chicken

One-half of a chicken, roasted and served with Blue Moon Acres fingerling potatoes, Swallow Hill Farm sautéed dinosaur kale and a natural jus 22

Simply Grazin' Grilled Bone-in Strip Steak

Grilled 12 ounce bone-in strip steak topped with a roasted garlic, anchovy butter and housemade thyme french fries 37

We are proud to partner with local farmers to offer the highest quality, natural ingredients available. Enjoy!

A 20% gratuity will be added for parties of six or more.

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Children's Menu *(Twelve and under)*

October 2011

Chicken Fingers

Chicken fingers served with our own housemade french fries and a small salad 8

Mac n' Cheese

Classic mac n' cheese 6

Angel Hair Pasta

Buttered whole wheat angel hair pasta served with grated cheese to the side 6

Cheese Burger

Grass-fed beef burger topped with your choice of cheddar or Swiss cheese and served with our own housemade french fries 8