

Evergreens Restaurant

Thursday, Friday & Saturday, 5:30pm- 9:30pm

STARTERS

- Bloody Mary Shrimp Cocktail** 12
(4) Chilled Shrimp with a Bloody Mary Cocktail Sauce, Dill Horseradish, Lemon, Celery Stick with Asiago Cheese Wafer
- Trio of Bruschetta** 9
Roasted Eggplant & Roasted Red Peppers with Goat Cheese; Wild Mushroom with Gorgonzola Cheese; Traditional Tomatoes & Basil with Fontina Cheese
- Fall Fennel, Leek & Apple Risotto** 8
Creamy Fall Risotto with Fennel, Leek & Apple
- Lobster & Crab Cakes** 12
Maine Lobster, Lump Crab Meat & Croissant Crumbs with a Roasted Corn Salsa & Remoulade

SOUPS

- French Onion Soup** 7
Caramelized Onions, Sherry, Parmesan Crouton & Swiss Cheese
- Wild Mushroom Bisque** 7
- Soup du jour** 7

SALADS

- Caesar Salad** 7
Romaine Hearts, House Made Croutons, & Creamy Caesar Dressing
- Warm Spinach & Arugula Salad** 8
Roasted Beets, Red Onion, Maple Brown Sugar Walnuts & Goat Cheese tossed table side with a Warm Bacon Vinaigrette
- Bibb Salad** 8
Bibb lettuce, Sundried Tomatoes, Pine Nuts, Red Onion, Gorgonzola with Champagne Vinaigrette
- Simsbury Inn House Salad** 7
Mixed greens, Cucumbers, Tomatoes, Onion, Carrots, Olives, House Made Croutons with Choice of Dressing

MAINS

Maple Glazed Lamb	29
<i>Maple & Whole Grain Mustard Glazed Lamb Loin with Potato Apple Gratin & Chef's Choice of Vegetables</i>	
Grilled Tuna Steak	23
<i>Lightly Blackened Grilled Tuna Steak with a Ginger Soy Butter Sauce, Jasmine Rice & Chef's Choice of Vegetables</i>	
Apple Cider Pork Chop	22
<i>Thick Cut Pork Chop with an Apple Cider Cranberry Glaze with Apple, Sage & Thyme Stuffing & Root Vegetable Hash</i>	
Lemon, Thyme & Garlic Stone Chicken	21
<i>Crispy Skin Frenched Chicken Breast with a Lemon Thyme & Garlic Pan Jus with Sweet Potato Risotto, Chef's Choice of Vegetables</i>	
Pepita Crusted Salmon	22
<i>Baked with Fresh Cranberry Citrus Buerre Blanc, Leek, Fennel, & Apple Risotto & Chef's Choice of Vegetables</i>	
Filet of Sole	21
<i>White Wine & Lemon Poached Sole with a Dill Butter Sauce, Mashed Potatoes & Chef's Choice of Vegetables</i>	
NY Sirloin Strip Steak	26
<i>12oz Sirloin Topped with Shallot Cognac Butter with Mashed Potatoes & Roasted Asparagus</i>	
Filet Mignon & Lobster and Crab Cake	29
<i>5oz Filet with Herbed Sherry Cream Sauce, Lobster & Crab Cake with Remoulade Accompanied by Mashed Potatoes & Roasted Asparagus</i>	
Seared Duck Breast	22
<i>With Fig, Pear, & Roasted Shallot Compote, Wild Rice & Chef's Choice of Vegetables</i>	
Seared Sea Scallops & Shrimp	23
<i>Over Black Pepper Fettuccini with a Light Citrus White Wine, Garlic & Chive Sauce</i>	
Wild Mushroom Ravioli	16
<i>Tossed with Fresh Herbs & a Light Cream Sauce with Wilted Arugula</i>	

BEVERAGES:

Brewed Regular & Decaffeinated Coffee
Freshly Steeped Tea - Regular or Herbal - 2.00
Espresso - 3.75 Cappuccino - 4.25 Flavored Coffee is available

DESSERTS:

Selection from our Pastry Chef's Menu

**Thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illness.*