



THE SIMSBURY INN

*EVERGREENS RESTAURANT*

*Appetizers*

*Shrimp Cocktail*

*Chilled Gulf Shrimp served in a crisp tortilla shell  
with horseradish cocktail sauce & lemon*

12

*Brie en Croute*

*Imported Brie cheese with port wine & fig chutney baked in  
flaky pastry crust with garlic brioche crostinis.*

*For One & For Two 12*

*Crab & Cod Cakes*

*White wine & butter poached Cod mixed with tender crabmeat & panko crusted.  
Served on a frisse salad with charred lemon Remoulade.*

11

*Lobster Spring Roll*

*Crispy fried spring roll filled with butter poached lobster & Chinese vegetables.  
Served with Ponzu sauce.*

9

*Cherry Duck Filo*

*Tender duck breast & fresh cherry compote encased in crisp filo pastry  
with crème fraîche & romaine hearts.*

8

*Minestrone*

6

*Vichyssoise*

*Served Hot or Cold*

7

*Caesar*

*Crispy Romaine lettuce, aged Parmesan cheese, brioche croutons  
& our house Caesar dressing.*

7

*Bibb Salad*

*Buttery Bibb lettuce tossed in champagne vinaigrette with sundried tomatoes, red onion,  
pine nuts & Gorgonzola cheese.*

7.5

*Simsbury Inn Chopped Garden Salad*

*Mesclun greens & crunchy romaine hearts with carrots, radishes, chickpeas, onion  
tomato & Feta cheese tossed in white balsamic vinaigrette.*

7

*Tomato & Mozzarella*

*Locally grown tomatoes paired with housemade mozzarella.  
Served over sweet greens with basil infused EVOO.*

8

## *Sea*

### *Maine Lobster*

*Steamed Maine Lobster nestled on a bed of angel hair pasta enhanced with cognac herb butter, tomato confit & asparagus tips. mkt*

### *Cedar Plank Salmon*

*Atlantic Salmon baked on a smoky cedar plank & topped with a chipotle corn & crab salsa. Accompanied by vegetable cous cous. 22*

### *Red Snapper*

*Pomegranate molasses glazed Gulf Coast Snapper, shaved fennel, Mandarin orange & peach salad with Lemongrass Jasmine Rice. 20*

### *Halibut*

*Pan seared halibut with a sweet ginger & scallion vinaigrette, warm fingerling potato salad & fresh fava beans. 26*

### *Sea Scallops*

*Pan seared diver sea scallops served over a roasted sweet corn & tarragon risotto, frizzled leeks & blood orange, fennel & yogurt coulis. 24*

## *Land*

### *Pork Tenderloin*

*Pork Tenderloin marinated, grilled & topped with a Peach BBQ Sauce. Served with Boursin polenta cake & fresh local vegetables. 21*

### *Maple Duck*

*Farm raised Duck breast sautéed with light maple glaze over a sweet potato puree with raspberry balsamic gastrique. Served with fresh local vegetables. 23*

### *Filet of Beef*

*Tender Filet Mignon grilled & topped with sherry braised shallots. Served with fresh local vegetables, whipped potato & buttery Béarnaise. 28*

### *New York Sirloin*

*Char grilled New York strip steak served with truffled scalloped potato lyonnaise, wild mushroom Bordelaise & fresh local vegetables. 28*

### *Frenched Chicken*

*Grilled mustard & tarragon glazed chicken breast with spinach & blistered cherry tomatoes. Served with whipped mashed potatoes & roasted garlic pan jus. 21*

## *Pasta*

### *Pasta Primavera*

*Grape tomatoes, zucchini, yellow squash & artichokes tossed with angel hair pasta in a sundried tomato basil pesto sauce. 17  
Add grilled chicken 3.*

### *Pasta Bolognese*

*Our house blend of beef, veal & pork stewed with plum tomatoes & basil over fresh hand made ricotta tortellini topped with Parmesano Reggiano 18*

## *Sides*

*House Cut Idaho French Fries* 3

*Sweet Potato Fries* 3.5

*Asparagus* 4

*Sauteed Spinach* 3.5

*Fresh Local Vegetables* 4