

# evergreens

## at The Simsbury Inn

### STARTERS

#### Shrimp Cocktail

Poached jumbo shrimp with a spicy Bloody Mary cocktail sauce & lemon caper aioli  
\$3 per shrimp GF

#### Mussels Mariniere\*\*

Light lemon, garlic, shallot, Pinot Grigio & saffron broth finished with a touch of cream.  
Served with warm Ciabatta bread  
15

#### Duck & Wild Mushroom Crepe

Duck confit, sautéed wild mushrooms, goat cheese,  
port braised figs & peppercorn blackberry coulis  
12

#### Lobster & Crab Cake

Crispy pan fried lobster & crab cake paired lemon poppy dressed greens,  
shaved parmesan & lemon truffle aioli  
15

#### Balsamic Strawberry & Blueberry Baked Brie

Balsamic glazed strawberries & blueberries over baked brie  
& warm Ciabatta bread  
14

### SOUPS

#### French Onion Soup

Rich onion soup with Swiss & Provolone cheeses  
9

#### Lobster Corn Chowder

Fresh corn-off-the-cobb, sweet lobster, Sherry crème fraiche  
9

#### Soup Du Jour

8

### SALADS

#### Caesar Salad\*

Sourdough croutons, shaved Parmesan &  
house made Caesar dressing  
8/4

#### Bibb Salad

Boston lettuce, sundried tomatoes, Gorgonzola, red onion, toasted pine nuts  
& champagne vinaigrette GF  
8 /4

#### Summer Salad

Fresh grilled corn-off-the-cob, avocado, heirloom tomatoes, red onion, crisp bacon, Feta cheese  
over mixed greens tossed in creamy Greek yogurt Cilantro lime dressing GF  
9/5

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### ENTREES

#### **Pan Seared Halibut\*\***

Lemon chive Beurre blanc, fresh corn, asparagus & roasted tomato risotto,  
with herbed zucchini wedges **GF**

28

#### **Ribeye Steak\*\***

Grilled 14 oz bone-in ribeye topped with herb butter,  
herbed zucchini wedges, Yukon Gold roasted garlic & chive mashed potatoes **GF**

36

#### **Honey Dijon Pork Tenderloin\*\***

Grilled pineapple Jasmine rice & asparagus **GF**

24

#### **Grilled Sea Scallops\*\***

Fresh corn, asparagus & roasted tomato risotto,  
pea tendrils tossed in champagne vinaigrette **GF**

26

#### **Spring Shrimp Scampi\*\***

Petite shrimp, grilled asparagus, heirloom tomatoes in a spicy scampi sauce over Fettuccini pasta.  
Finished with herbs & crumbled goat cheese

24

#### **Caper Butter Grilled Salmon\*\***

with herbed zucchini wedges, Yukon Gold roasted garlic & chive mashed potatoes **GF**

24

#### **Filet Mignon\*\***

6 oz. grilled tenderloin steak, horseradish whole grain mustard cream,  
Yukon Gold roasted garlic & chive mashed potatoes, asparagus **GF**

29

#### **Mango Lime Chicken Breast\*\***

Grilled skin on marinated chicken breast, pineapple Jasmine rice  
& herbed zucchini wedges **GF**

22

#### **Summer Squash & Ricotta Roulade**

Yellow & green squash filled with spinach, roasted tomatoes and basil parmesan ricotta,  
served with grilled asparagus and roasted red pepper cream **GF**

18

~~ Please inform your server if you have a food allergy ~~

*\*This menu item contains raw or undercooked ingredients*

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

GF = Gluten Free Items      Gluten Free breads available upon request