

# SHERWOOD INN

www.SherwoodInns.com

## Soups

**French Onion Gratinée** 5 / 6

**Chicken Noodle** 5 / 6

**Soup of the Day** 5 / 6

## Salads

### House Salad

*romaine, iceberg, spinach, cucumber,  
grape tomatoes, lemon-thyme vinaigrette* 7

### Iceberg Wedge

*radish, grape tomatoes, crumbly blue cheese,  
creamy blue cheese dressing* 7

### Sherwood Salad

*romaine hearts, roasted red peppers, bacon,  
asiago cheese, tomato wedges, house-made croutons,  
creamy peppercorn parmesan dressing* 7 | 9

### Caesar Salad

*romaine hearts, house croutons, asiago cheese,  
house-made caesar dressing* 7 | 9

### Spinach Salad

*feta cheese, bacon, hard cooked egg, grape tomatoes,  
red onion, house lemon-thyme vinaigrette* 7 | 11

*To any salad, add grilled...*

*portabello 4.5 chicken 5.5 shrimp 6.5*

*salmon 7.5 steak 7.5*

## Appetizers

### Traditional Shrimp Cocktail

*Old Bay poached with tangy cocktail sauce* 12

### Maryland-Style Crab Cake

*sautéed spinach, spicy aioli, roasted  
red pepper relish* 12

### Duck Confit

*kale, pecan, and dried cranberry salad, finished with  
orange marmalade* 14

### Herbed Goat Cheese Crostini

*mushroom duxelle demi glaze* 11

### Clams Casino

*bacon, bread crumbs, herbs* 14

### Dynamite Fried Calamari

*house pickled jalapeños, Sriracha chili  
vinaigrette, cilantro, lime* 11

### Mixed Seafood Sampler Platter

*crab cake, three seared scallops,  
three grilled shrimp, fried calamari,  
Cajun aioli, cocktail sauce* 29

## Entrées

### Grilled Shrimp

*Black pepper and tomato marinated shrimp, goat cheese risotto, celery leaf salad* 26

### Veal Schnitzel

*Mustard and herb spätzle, braised red cabbage, veal demi-glaze* 27

### Pork Shank

*Rosemary white beans, sautéed kale, reduced braising jus* 27

### Sirlion

*Red potato, broccolini, button mushroom, red wine herb demi* 28

### Stuffed Mushrooms

*Vegetable-stuffed mushroom, tomato and mushroom ragout, shaved parmesan, herbs* 25

### Half Chicken

*Mustard and herb spätzle, red wine caramelized onion, kale, demi-glaze* 25

### Filet Mignon

*Whipped potatoes, broccolini, demi-glaze* 32

### Scallops

*Brown butter almond pan sauce, sautéed kale, rice pilaf* 32

### Rainbow Trout

*Roasted red potatoes, red wine caramelized onions, sautéed greens, beurre rouge* 26

## Fridays, Saturdays, and Sundays

### Slow-Roasted Prime Rib au Jus Special (14 oz) 30

*side of horseradish cream and choice of baked potato, au gratin potatoes, whipped potatoes, or pilaf*

## Sherwood Classics

### Yankee Pot Roast

*Whipped potatoes, julienne root vegetables,  
Sherwood homestyle gravy* 18

### Scrod Christopher

*Cracker crumb crust, house rice pilaf,  
seasonal vegetable, beurre blanc* 24

### Pan-Seared Atlantic Pecan Salmon

*Rice pilaf, seasonal vegetable, maple beurre blanc* 24

### Penne with Chicken and Andouille Sausage

*Spicy tomato cream sauce, basil, Asiago cheese* 18

## Tavern Fare

### Sherwood Kettle Chips

*Melted blue cheese, bacon bits, and buttermilk ranch dipping sauce* 8 / 14

### Tavern Burger

*Grilled fresh 8 oz. ground beef, lettuce, tomato, red onion on a toasted bun.*

*With French fries and Kosher dill pickle* 4

*Cheese choices: American, cheddar, Swiss, provolone or blue cheese*

### Grilled Chicken Sandwich

*Lettuce, tomato, red onion, herbed aioli on a toasted bun, French fries, Kosher dill pickle* 12

### The Sherwood Reuben

*House-braised corned beef brisket, sauerkraut, Swiss cheese, Russian dressing served open-faced on pumpernickel bread with side of German potato salad* 14

### Open-Faced Steak Sandwich

*Grilled 8 oz. top sirloin on grilled Pâtisserie stretch bread.  
With beer battered onion rings and Kosher dill pickle* 20

### Classic Steamed Clams

*Drawn butter, lemon, grilled garlic toast* 12

### Margherita Pizza

*Patisserie dough, vine ripe tomatoes, basil, garlic, fresh mozzarella, olive oil* 11

### Tavern Chicken Wings

*10 crispy jumbo wings (choice of hot, medium or mild Buffalo-style wing sauce), creamy blue cheese, celery sticks (extra blue cheese add 75¢)* 12



## Side Dishes

beer battered onion rings 6.5

French fried potatoes 5.5

whipped potatoes 4.5

sweet potato fries 5.5

house rice pilaf 4.5

seasonal vegetable 4.5

NY White Cheddar au gratin potatoes 5.5