

The Sun Room Restaurant

Dinner Menu

Dinner Appetizers, Salads and Soups

Soup du jour 7

Our chef's local vegetarian creation

Asian salad 8.50

Shallot Hill organic greens tossed in sweet sesame vinaigrette-
Served with mandarin oranges, pickled ginger, cucumber, cherry tomatoes, bean sprouts
and root vegetable chips

Caesar salad 8.50

A creamy recipe with lots of local garlic and a bit of a bite-
Served with bacon and our own croutons

C'estbon Chevre salad 10

Panko crusted and served with marinara sauce, prosciutto, arugula and a basil vinaigrette

Crispy Spring Roll 7

Served with sweet chili soy dipping sauce

Bruschetta with C'estbon Chevre 8

5 pieces of local artisan sourdough grilled with pesto butter

Calamari 9

Served crispy with chipotle mayo and lime

Lyndon Fish Hatcheries Smoked Trout 12

Served on sweet potato pancakes with Shallot Hill organic greens, capers, sweet onions
and a red pepper coulis

We proudly support local farmers, producers and artisans

Gratuity of 15% will be added to tables of 8 or more

Separate checks ~ no problem just ask

Owners ~ Carly and Ryan Flanagan

Chef ~ Jeff Freeland

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Dinner Entrees

Duo of Local Duck 25

Smoked Breast and a confit leg with local seasonal vegetables, fingerling potatoes and a rosemary infused blueberry reduction

Panko crusted Lake Huron Pickerel 26

With asian dressed nappa cabbage, Weth shiitake mushrooms, sugar snap peas, coconut basmati rice and a lemongrass cream sauce

De Martines Berkshire Pork Loin 24

Stuffed with caramelized apples C'estbon Chevre and toasted pecans. Served with local seasonal vegetables, garlic mashed potatoes and an apple cider reduction

Renecker's Palace Elk 35

Pan seared strip loin with maple glazed Shallot Hill baby beats, seasonal green vegetables, blue potato hash and a red wine jus

Dry aged local Black Angus Strip Loin 10 oz 32 14 oz 39

Grilled to taste and served with caramelized onions and mushrooms, garlic mashed potatoes and local seasonal vegetables

Seafood Stew 24

Fresh halibut, little neck clams, shrimp, baby leeks, oyster mushrooms, fingerling potatoes and arugula simmered in a light seafood, saffron broth

Stir fry

Served with lots of vegetables and your choice of coconut basmati rice, thin soft chow mein noodles, or wide soft rice noodles

Choose from the selection below:

Tofu 19

Chicken 19

Steak 19

Shrimp 20

Combo (any 2) 21

Szechuan Noodles

Served with lots of vegetables, thick shanghai noodles in a medium spiced peanut sauce
Choose from the selection above