

## STARTERS

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SOUP DU JOUR 7 / 9

SPLIT PEA AND HAM SOUP 7 / 9

FRENCH ONION GRATINÉE  
*caramelized onions, swiss cheese, crouton* 8 / 10

SHERWOOD STEAK CHILI  
*spiced steak, ground chuck, sour cream, cheddar, scallions,  
corn bread* 15

SHRIMP COCKTAIL  
*old bay poached, cocktail sauce, crackers* 15

FRIED BRUSSELS SPROUTS<sup>Ⓞ</sup>  
*toasted garlic oil, crushed red pepper,  
grated parmesan* 12

ESCARGOT À LA BOURGUIGNONNE  
*herbed garlic butter, panko crust,  
toasted crostini* 14

SEAFOOD SAMPLER  
*crab cake, seared U-10 scallops, grilled shrimp,  
fried calamari, chipotle aioli, cocktail sauce, lemon* 42

## SALADS

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SHERWOOD SALAD  
*romaine lettuce, roasted red peppers, croutons, tomato,  
bacon, asiago, pepper parmesan dressing* 8 / 12

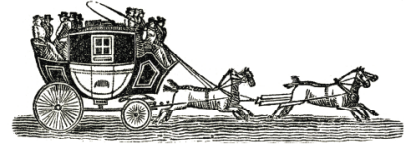
ICEBERG WEDGE<sup>Ⓞ</sup>  
*bacon, grape tomatoes, crumbly blue cheese,  
creamy blue cheese dressing, balsamic glaze* 8 / 12

CAESAR SALAD  
*romaine hearts, house-made croutons,  
asiago cheese, caesar dressing* 8 / 12

ROASTED BEET SALAD<sup>Ⓞ</sup>  
*late harvest greens, roasted beets, goat cheese,  
crushed pistachio, raspberry balsamic vinaigrette* 8 / 12

SMALL HOUSE SALAD<sup>Ⓞ</sup> 6

TO ANY SALAD ADD GRILLED . . .  
*portobello mushroom* 5 / *NY strip steak* 10  
*grilled chicken breast* 8 / *grilled shrimp* 9  
*grilled salmon* 9 / *crab cake* 10



SHERWOOD  
INN  
Est. 1807

## SHERWOOD CLASSICS

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YANKEE POT ROAST  
*mashed potatoes, julienne root vegetables,  
Sherwood gravy* 25

SCROD CHRISTOPHER  
*cracker crumb crust, tavern rice,  
seasonal vegetable, beurre blanc* 27

PAN-SEARED ATLANTIC PECAN SALMON<sup>Ⓞ</sup>  
*tavern rice, seasonal vegetable, maple beurre blanc* 26

PENNE PASTA WITH CHICKEN  
& ANDOUILLE SAUSAGE  
*spicy tomato cream sauce, fresh basil,  
garlic, asiago cheese* 24

## SIDES \$5

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French Fries    Sweet Potato Fries  
Mashed Potatoes    Au Gratin Potatoes,  
Beer Battered Onion Rings    Tavern Rice  
Seasonal Vegetable

### FRIDAY, SATURDAY & SUNDAY SPECIAL

HORSERADISH & HERB CRUSTED  
PRIME RIB AU JUS (14oz) 38  
*served with horseradish cream*  
*choice of baked potato, mashed potatoes,  
au gratin potatoes, or tavern rice*

Ⓞ - gluten friendly | 🌿 - vegetarian

## SEASONAL ENTREES

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GEORGE'S BANK SCALLOPS <sup>Ⓢ</sup>  
*sweet potato puree, roasted brussels sprouts, balsamic  
brown butter vinaigrette 42*

STUFFED AIRLINE CHICKEN <sup>Ⓢ</sup>  
*boursin cheese spinach stuffing, parmesan risotto, roasted carrots,  
lemon garlic rub, glace de poulet 28*


PAN SEARED DUCK BREAST A L'ORANGE <sup>Ⓢ</sup>  
*Chinese five spice, whipped potatoes, roasted  
carrots, orange infused duck demi-glace 36*

CAJUN SPICED MAHI MAHI <sup>Ⓢ</sup>  
*coconut rice pilaf, grilled pineapple salsa,  
vegetable du jour 34*

BROWN SUGAR-BOURBON PORK PORTERHOUSE  
*one pound pork porterhouse, au gratin potatoes, roasted  
brussels sprouts, bourbon mustard cream sauce 38*

BRAISED AUSTRALIAN LAMB SHANK  
*white bean ragoût, bordeaux braising jus 42*

VEAL SHORT RIB MARSALA  
*soft polenta, pearl onions, mushroom-marsala reduction 45*

STUFFED PEPPERS   
*roasted yellow peppers, basmati-soffritto stuffing,  
garlic spinach, arrabiata sauce 24*

## STEAKS, CHOPS AND SEAFOOD

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FOR THOSE WHO PREFER THEIR'S SIMPLY PREPARED  
*choice of mashed potatoes, au gratin potatoes, french fries or tavern rice*

CHAR GRILLED FILET MIGNON (6oz) 42

CHAR GRILLED NY STRIP STEAK (14oz) 42

CHAR GRILLED DELMONICO (14oz) 45

*served neat, with pinot noir demi-glace or Maître d'Hôtel Butter*

PAN SEARED NORTH ATLANTIC COD LOIN 27

CHAR GRILLED NORTH ATLANTIC SALMON 26

CHAR GRILLED MAHI MAHI 32

PAN SEARED U-10 GEORGES BANK'S SCALLOPS 42  
*served neat or with lemon beurre blanc*

## TAVERN FARE

SHERWOOD POUTINE  
*crispy fries, sherwood gravy,  
chuck-roast, cheese curds 15*

DYNAMITE CALAMARI  
*flash fried, pickled jalapeños,  
sriracha vinaigrette 14*

STEAMED CLAMS  
*bakers dozen clams, crostini,  
drawn butter 16*

MARYLAND CRAB CAKE  
*sautéed spinach, red pepper relish,  
chipotle aioli 15*

CHICKEN WINGS  
*one pound; hot, medium,  
mild or BBQ 14*

CLASSIC TAVERN BURGER  
*lettuce, tomato, red onion,  
french fries, kosher dill pickle 16*

GRILLED CHICKEN  
SANDWICH  
*toasted roll, lettuce, tomato, onion,  
herb aioli, french fries 14*

*add to the above sandwiches:  
cheddar, swiss, blue cheese,  
jalapeños, double smoked bacon,  
sautéed onions or mushrooms \$2*

OPEN FACED  
SHERWOOD REUBEN  
*house-braised corned beef brisket,  
sauerkraut, swiss cheese,  
russian dressing, pumpernickel bread,  
warm german potato salad 16*

OPEN FACED  
STEAK SANDWICH  
*NY strip steak, grilled stretch bread,  
french fries, onion ring garnish 26*