

STARTERS

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[Ⓞ]
*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

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

ICEBERG WEDGE[Ⓞ]
*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[Ⓞ]
*late harvest greens, roasted beets, goat cheese,
crushed pistachio, raspberry balsamic vinaigrette* 8 / 12

SMALL HOUSE SALAD[Ⓞ] 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

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[Ⓞ]
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

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

GEORGE'S BANK SCALLOPS [Ⓢ]
*sweet potato puree, roasted brussels sprouts, balsamic
brown butter vinaigrette 42*

STUFFED AIRLINE CHICKEN [Ⓢ]
*boursin cheese spinach stuffing, parmesan risotto, roasted carrots,
lemon garlic rub, glace de poulet 28*


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

CAJUN SPICED MAHI MAHI [Ⓢ]
*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

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*