

# *Adair Dinner Menu*

## **First Course**

Deviled Eggs with Smoked Pork Belly ~ 12  
*Cheddar Parmesan Crisp, Smoked Salmon*

Oven Roasted Duck Wings ~ 13  
*Citrus Soy Glaze*

Grilled Italian Flatbread ~ 14  
*Pancetta, Soppressata, Roasted Garlic Ricotta, Grated Parmesan*

Crispy Vegetable Fritters ~ 12  
*Tomato Cilantro Chutney*

Chef's Selection of Soup ~ 8

## **Second Course**

Adair House Salad ~ 9  
*Baby Greens, Tomato, Cucumber, Craisins, Sharp Cheddar, Candied Walnuts  
Maple Mustard Vinaigrette*

Caesar Wedge ~ 9  
*Creamy Caesar Dressing, Garlic Croutons & Shaved Parmesan*

Fall Harvest Salad ~ 10  
*Local Greens with Roasted Beets, Meadowstone Farms Goat Cheese, & Orange Vinaigrette*

## **Main Course**

Grilled 12 ounce Ribeye Steak ~ 34  
*Red Wine Mushroom Ragout, Rosemary Roasted Potatoes*

Grilled Pork Porterhouse ~ 30  
*Hard Cider Glaze, Mashed Red Potato*

Herb Roasted Rack of Lamb ~ 36  
*Apple Mint Relish, Mashed Red Potatoes*

Baked Stuffed Atlantic Haddock ~ 30  
*Lemon Butter Sauce, Herb Risotto*

Roasted Stuffed Chicken Breast ~ 28  
*Local Apples & Brie, Cider Pan Sauce, Toasted Barley Pilaf*

New England Shellfish Stew ~ 36  
*Lobster, Scallops & Shrimp in Fennel Broth with Potatoes & Corn*

Pumpkin Ravioli ~ 26  
*Vanilla Spice Cream, Sautéed Spinach, Meadowstone Farms Goat Cheese*