Longwood Country Inn Dinner Menu
Appetizers

Country Inn Sonoma Salad
Sonoma greens, tomatoes and cucumbers with your choice of our signature dressings $5

Lobster Bisque
Creamy sherry infused bisque with bundles of sweet lobster meat
(Cup or Bowl) $7/10

Arugula Salad
Crisp Arugula with pecans, mandarin oranges, pears, goat cheese, and strawberry champagne vinaigrette $8

Spice Rubbed Ahi Tuna Carpaccio
Zesty spice rubbed Sushi grade Ahi tuna, pan seared rare, served sliced with a blend of roasted vegetables overe rustic croustini $14

Parmesan Encrusted Artichoke Hearts
Artichoke hearts encrusted with Parmesan cheese and herbs, flash fried and served with a lemon and garlic aioli $11

Fried Jalapeno Ravioli
Breaded and lightly fried served with cilantro-infused tomato sauce $11

Duck Sausage Risotto
Herb infused with asparagus, caramelized pears, smoked Gouda and cream $13

Maryland Crab Cake
Jumbo lump crab mean blended with an array of herbs and spices, dusted and pan-fried to form

a special crust, served with our House remoulade sauce $14

Country Inn Fried Calamari
With our signature breading served with marinara sauce and lemon aioli $13

Entrees

Coriander Crusted Diver Scallops
Tender sea scallops served with wild mushrooms, leaks, peas and tomato cous cous $27

Seafood Crepes Del Mar
Delicate French crepes stuffed with shrimp, lobster and scallops in a sherried lobster sauce laced with a creamy Mornay sauce $24

Roasted Twin Quail
Served with a roasted tomato, artichoke, olive and roasted tomato ragout on a bed of mushroom and boursin risotto $31

Pinwheel Salmon
Fresh salmon stuffed with crabmeat and spinach laced with an herbed buerre blanc $26

Longwood Shrimp Trilogy

Six jumbo shrimp prepared three ways; two stuffed with mushroom duxelle, two classic scampi, and two egg-dipped with prosciutto and mozarella $29

Long Island Roast Duck Two Ways
Fresh Long Island duck breast, pan roasted and served with a port wine and raspberrry reduction with a bed of duck confit $28

Ginger Apricot Roasted Chicken
Marinated chicken breast slow roasted and served with an apricot ginger chutney $23

Maple Pecan Pork Medallions
Pork medallions with a maple pecan crust, pan roasted and served with a sweet and savory apple chipotle chutney $26

Herb Roasted Rack of Lamb
New Zealand rack of lamb, herb crusted and served with pomegranate jus and broccoli rabe $31

U.S.D.A. Prime New York Strip
14 Ounce Prime New York strip grilled and served with red onion and tomato jam and herbed demi glace $37