

# The Historic GLEN ROCK MILL INN

## DINNER MENU

**ORDER AS YOU LIKE, OR  
CHOOSE OUR PRIX FIXE OPTION: STARTER, ENTRÉE & DESSERT \$50**

### STARTERS

#### FRESHLY PREPARED SOUP

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 9

#### SPINACH, BIBB AND BERRY SALAD *(VG) (GF)*

FRESH BIBB LETTUCE FROM FIVE CEDARS FARMS AND BABY SPINACH, STRAWBERRIES, RED ONION, CANDIED PECANS, BLUE CHEESE AND STRAWBERRY-BALSAMIC VINAIGRETTE 9

#### TUNA TARTARE

SUSHI-GRADE AHI TUNA, ASIAN STYLE SESAME DRESSING, SEAWEED SALAD, EGG ROLL CRISPS, SESAME SEEDS, GREEN ONIONS 14

#### VEGETARIAN EGG ROLL *(VG)*

NAPA CABBAGE, CARROTS, PEPPERS, ONIONS AND BLACK BEANS, EGG ROLL WRAPPER, FLASH FRIED, SERVED WITH FIRE-ROSTED KIMCHI, ASIAN PEANUT SAUCE 12

#### OYSTERS "ROCK"EFELLER

HAND-PADDED, PANKO BREADED, JAMES RIVER OYSTERS, FLASH FRIED, PEPPERONCINI-GARLIC CREAM, CRISPY COUNTRY HAM 11

#### CHARCUTERIE BOARD

SELECTION OF ARTISAN CHEESES AND CURED MEATS, APRICOT AND CHERRY MOSTARDA, PICKLED VEGETABLES AND GRILLED FRENCH BREAD 14

### ENTREES

#### GRILLED CHICKEN CORDON BLEU

ALL-NATURAL, EUROPEAN STYLE CHICKEN BREAST, GRILLED, WRAPPED IN SMOKED COUNTRY HAM, FINISHED WITH MELTED GRUYERE, DIJON CREAM SAUCE, BRUSSELS SPROUTS, WILD RICE PILAF 28

#### SEAFOOD PESTO PASTA

JUMBO SHRIMP, SEA SCALLOPS AND JUMBO LUMP BLUE CRAB, SAUTEED, RICH PESTO CREAM SAUCE, PASTA, SPINACH, RED ONION, ROASTED RED PEPPER COULIS 30

#### COCOA-COLA BRAISED BEEF SHORTRIB

BEEF SHORTRIBS, LIGHT COCOA AND CHILE RUB, BRAISED FOR 4 HOURS IN A RICH RED-WINE, COLA AND BEEF BROTH, REDUCED PAN GLAZE, BLUE CHEESE AND SAGE POLENTA, CRISPY BRUSSELS SPROUTS 32

#### PAN-SEARED ATLANTIC SALMON

FRESH ATLANTIC SALMON, PAN SEARED, TOMATO - CHILE, AND DILL CONFIT, WILD RICE PILAF, SAUTEED ZUCCHINI AND SQUASH 29 *(GF)*

#### WILD MUSHROOM RISOTTO *(VG) (GF)*

ARBORIO RICE, STIRRED AND SIMMERED IN A RICH VEGETABLE AND MUSHROOM STOCK, FINISHED WITH WILD MUSHROOMS, RED ONION, SPINACH, FLASH FRIED MUSHROOMS AND PARMESAN CHEESE 25

#### PRIME NEW YORK STRIP STEAK *(GF)*

14 – OUNCE HAND-TRIMMED AND BEAUTIFULLY MARBLED, PRIME, BLACK ANGUS NEW YORK STRIP, FROM 1855 RANCHES, CHAR-GRILLED TO ORDER, FINISHED WITH A BLACK TRUFFLE-HERB COMPOUND BUTTER, PARSLIED MASHED POTATOES, BRUSSELS SPROUTS 37 *\*PLEASE NOTE THIS ENTRÉE ADDS \$6 TO PRIX FIXE OR 2-DINE PRICING*

*(VG) – Vegetarian, Vegan or can be accommodated*

*(GF) – Gluten Free Option or can be adapted*

*Please keep in mind that our menu items are prepared fresh to order, we can likely accommodate most dietary restrictions and allergies.*

*Please make your server aware of food allergies when placing your order.*

*Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.*