

# Historic Afton House Inn

## Dinner Menu

### First Course

#### Lump Blue Crab Cakes

pan seared – garlic saffron aioli **14.5**

#### Gouda Fondue

chicken – ciabatta – apple- fine herbs **14.5**  
substitute shrimp skewer **4**

#### Artisan Cheese Trio

local cheese assortment – apricot chutney – smoked sea salted almonds  
fruit – lahvosh cracker **13**

#### Truffle Sprouts®

brussel sprouts – truffle oil – truffles salt – grana padano – fine herbs – gouda cheese fondue **12**

### Soup & Salad

**Seafood Chowder or Seasonal Soup** Cup 4.5 / Bowl 7

#### Caesar Salad

organic romaine – house croutons  
house Caesar dressing – grana Padano **8**

Available Tableside Friday & Saturday  
Evening's \$9.50 pp min order of 2

#### Pear & Gorgonzola Salad®

thinly sliced pears – toasted walnuts – black river gorgonzola – organic greens - Dijon vinaigrette **8.5**

#### Garden Salad®

organic garden greens – carrots – red onion – cucumber  
tomato – sunflower sprout – red wine vinaigrette **7.5**

### Pasta & Risotto

#### Grilled Mushroom & Linguini

organic baby spinach – black river gorgonzola  
fine herbs – shallots – white wine butter sauce **17**  
add chicken **20** – add shrimp **22**

#### Lobster Gnocchi

House made gnocchi, lobster claw & knuckle, fresh lemon juice, tossed in a saffron cream sauce **27**

#### Risotto Milanese®

roasted chicken – arborio rice – saffron – oven dried tomato  
asparagus - finished with grana padano **20**

#### Roasted Vegetable Risotto®

arborio rice – tomato – Arugula - vegetables  
finished with grana Padano **17**

#### Fettuccini Bolognese

rich meat sauce – baby tomato – fresh mozzarella – grana padano **21**

#### Shrimp Scampi Linguini

shrimp sautéed in light lemon garlic butter - white wine sauce - fresh herbs  
tossed in linguini pasta **21**



## House Specialties

### Goldie's Walleye

almond crusted – market vegetables  
lemon jasmine rice and browned butter sauce 27

### Steak Diane ☞

beef tenderloin medallions with shallots – garlic – mushrooms  
dijon mustard – maître d' butter – flamed with brandy  
demi-glace – market vegetables - mashed skin on potatoes 36

Prepared Tableside  
Friday & Saturday Evenings

### Braised Peppercorn Short Rib ☞

coffee-black peppered braised short rib with natural jus served with  
four cheese au gratin – market vegetables 24

## Entrees

### 10oz Baseball Steak ☞

pressed with garlic & fresh herbs – grilled and served with sour cream, bacon, skin on mashed potatoes,  
seasonal vegetables & topped with Worcestershire butter 31

### Cider Braised Pork Shank

caramelized onion apple bread pudding – market vegetable 24

### 6oz Filet Mignon ☞

tender filet mignon served with market vegetables – mashed skin on potatoes  
and your choice of béarnaise or classic demi-glace sauce 29.5

### Duck Red Curry ☞

skin on duck breast seared crispy - coconut milk red curry – tomato – basil – pineapple – jasmine rice 23

### Chicken Saltimbocca

pan roasted airline chicken breast wrapped in prosciutto – served with brown butter sauce  
sage gnocchi – topped with fontina cheese – market vegetable 22

### Salmon Filet ☞

6oz line caught salmon filet – pan seared honey lemon glaze – four cheese au gratin  
market vegetable 25

### Prime Rib of Beef ☞

(Saturdays)

seasonal vegetable – mashed skin on potatoes – cream horseradish – au jus  
Queen 27 King 30

## Starch Substitute

Saffron Risotto or Four Cheese Au Gratin – Add \$3



Enjoy off menu brunch at CURRENT Restaurant  
10am-2pm Every Sunday

☞ indicates gluten-free

20% gratuity on tables of 8 or more