

# 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 **13.5**

### Truffle Sprouts <sup>GF</sup>

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**

### Roasted Beet Salad

house roasted pickled beets, cucumbers, bell pepper, tomato, egg, mozzarella

on bed of greens with sweet basil vinaigrette **14.5**

### Caesar Salad

organic romaine – house croutons

house Caesar dressing – grana Padano **8**

Available Tableside Friday & Saturday

Evening's \$9.75 pp min order of 2

### Nicoise Salad <sup>GF</sup>

tuna steak seared rare, served on a bed of mixed greens in a citrus vinaigrette with haricot vert,

hard boiled egg, blanched potato, tomato and olives **18**

### Garden Salad <sup>GF</sup>

organic garden greens – carrots – red onion – cucumber tomato – sunflower sprout –

red wine vinaigrette **8**

## Pasta & Risotto

### Grilled Mushroom & Linguini

organic baby spinach – black river gorgonzola fine herbs – shallots – white wine butter sauce **18**

add chicken **21** – add shrimp **23**

### Linguini Caprese

Light olive oil, tomato basil, garlic sauce, fresh mozzarella cheese **18**

with chicken **21** with shrimp **23**

<sup>GF</sup>

### Risotto Milanese

roasted chicken – arborio rice – saffron – oven dried tomato

asparagus - finished with grana padano **22**

### Roasted Vegetable Risotto <sup>GF</sup>

arborio rice – tomato – Arugula – vegetables finished with grana Padano **18**

### Pappardelle Bolognese

rich meat sauce – fresh grape tomato – fresh mozzarella – grana padano and fresh herbs **23**

(Can be made Gluten Free)

### Shrimp Scampi Linguini

shrimp sautéed in light lemon garlic butter - white wine sauce - fresh herbs

tossed in linguini pasta **24**



## House Specialties

### Goldie's Walleye

almond crusted – market vegetables  
lemon jasmine rice and browned butter sauce **28**

### Steak Diane <sup>GF</sup>

beef tenderloin medallions with shallots – garlic – mushrooms  
dijon mustard – maître d' butter – flamed with brandy  
demi-glace – market vegetables - mashed potatoes **38**

Prepared Tableside  
Friday & Saturday Evenings

### Braised Peppercorn Short Rib <sup>GF</sup>

coffee-black peppered braised short rib with natural jus served with  
house mashed potatoes – market vegetables **24**

## Entrees

### 10oz Baseball Steak <sup>GF</sup>

pressed with garlic & fresh herbs – grilled and served with sour cream, bacon, – house mashed potatoes,  
seasonal vegetables & topped with Worcestershire butter **33**

### 6oz Filet Mignon <sup>GF</sup>

tender filet mignon served with market vegetables – house mashed potatoes  
and your choice of béarnaise or classic demi-glace sauce **31**

### Steak Frites <sup>GF</sup>

pan fried flatiron steak served with french fries and chimichurri sauce **22**

### Duck Red Curry <sup>GF</sup>

skin on duck breast seared crispy - coconut milk red curry – tomato – basil – pineapple – jasmine rice **24**

### Chicken Saltimbocca

pan roasted airline chicken breast wrapped in prosciutto – served with brown butter sauce  
sage gnocchi – topped with fontina cheese – market vegetable **23**

### Salmon Filet <sup>GF</sup>

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

### Ahi Tuna <sup>GF</sup>

seared rare with a basil cucumber slaw, vine ripened tomato and aged balsamic **24**

### Prime Rib of Beef

#### (Saturdays) <sup>GF</sup>

seasonal vegetable – mashed potatoes – cream horseradish – au jus  
Queen **29** King **32**

## Starch Substitute

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



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

<sup>GF</sup> indicates gluten-free

20% gratuity on tables of 8 or more