

# Deer Path Inn Since 1929

## Dinner Menu

### Introducing our Tuscan Table the in English Room

Festive Array of Traditional Italian Antipasto E Bruschetta Mista

Prosciutto di Parma, Salamini, Pepperoni, Roasted Bell Peppers, Marinated Mushrooms, Grilled Vegetables  
Mediterranean Olives, and Imported Mozzarella di Bufala & Parmigiano Reggiano

#### APPETIZERS

<b>House Smoked Salmon</b> 9.00 With Shallot Caper Vinaigrette	<b>Prince Edward Island Mussels</b> 10.00 Sautéed in a Spicy Tomato Sauce
<b>Shrimp Cocktail</b> Jumbo Chilled Tail-On 14.00 Shrimp with Cocktail Sauce and Fresh Lemon	<b>Fried Calamari</b> with Cocktail Sauce 9.00
<b>Queso Fundido Con Camarón</b> 11.00 Shrimp with Melted Chihuahua Cheese & Mild Jalapeños	<b>Buffalo Wings</b> Blue Cheese & Celery 9.00
<b>Baked Brie</b> Arugula Greens, & Strawberry Jam 9.00	<b>Jumbo Lump Crab Cake</b> 13.00 Seaweed Salad & Carrot Jus Sauce
<b>Melanzane con Mozzarella</b> Egg plant 10.00 with Fresh Mozzarella & Roast Bell Pepper	<b>Carpaccio di Manzo Beef Carpaccio</b> 12.00 Arugula and Shaved Parmigiano Reggiano

#### SOUPS, SALADS & ENTREE SALADS

<b>Lobster Bisque</b> 9.00	<b>Greek Salad</b> Tomato, Red Onions, Cucumber, Kalamata Olives, Feta Cheese & Pepperoncini 11.00
<b>Baked French Onions Soup</b> 7.00	<b>Greek Salad</b> with Grilled Shrimp 18.00
<b>Classic Caesar Salad</b> "Wedge of Romaine" 7.00 Lettuce, Croutons & Shaved Parmigiano Reggiano	<b>Chicken or Beef Cobb Salad</b> Romaine 16.00 Lettuce, Tomato, Bacon, Avocado, Blue Cheese, & Ranch Dressing
<b>Classic Caesar Salad</b> with Grilled Chicken 14.00	<b>Bistro Salad with Poached Salmon</b> 18.00 Steamed Vegetables, & Dill Dijon Mustard
<b>Classic Caesar Salad</b> with Grilled Shrimp 18.00	<b>Classic Wedge Salad</b> , Blue Cheese Dressing 7.00
<b>Shrimp &amp; Lobster Salad</b> 18.00 Avocado, Tomato & Brioche	<b>Insalata Caprese</b> 9.00 Imported Mozzarella di Bufala, Tomato Basil E.V.O.O. with Balsamic Reduction
<b>Roast Bosc Pear &amp; Baby Arugula</b> Bleu 9.00 D'Auvergne Cheese & Balsamic Vinaigrette	
<b>Deer Path Inn Salad</b> Mixed Greens, Dried Cranberries & French Vinaigrette. 7.00	

#### SANDWICHES & WRAPS

<b>Deer Path Inn Chicken Club</b> 12.00 Crisp Bacon, Lettuce & Tomato	<b>Caprese on Ciabatta</b> 12.00 Baby Arugula, Fresh Mozzarella, & Tomato
<b>NY Steak Sandwich</b> 15.00 Onions, Mushrooms & Provolone	<b>Classic Ruben</b> 12.00 Corned Beef & Sauerkraut
<b>Steak or Chicken Quesadillas</b> 15.00 Pico-de-Gallo, Sour Cream & Guacamole	<b>White Hart Pub Burger</b> 12.00 Cheddar Cheese & Sautéed Onions
<b>Chicken Caprese on Ciabatta</b> 16.00 Baby Arugula, Fresh Mozzarella, & Tomato	<b>Chipotle Chicken Wrap</b> 12.00 Romaine Lettuce, Tomatoes Roast Pepper & Chihuahua Cheese

#### Sushi Chef Seang Lao's Specialties (Available Tuesday – Saturday)

#### Oyster Shooter \$4.50

<b>Grilled Calamari</b> 12.00	<b>Thai Style Chicken Basil</b> 16.00 over a Bed of White Rice
<b>Vegetable Tempura</b> 8.00	<b>Glass Noodles</b> 14.00 Tossed with Mixed Vegetables
<b>Soft Shell Crab</b> with Sea weed Salad 11.00	<b>Thai Style Tuna Salad</b> 22.00 Onion, Tomato, Cucumber & Citrus Sauce
<b>Shrimp Tempura 6pcs</b> 15.00	
<b>Steamed Shrimp Shumai</b> 6PCs 9.00	
<b>Tuna Carpaccio</b> 15.00	

**\*\*THE GUNTHERP'S FARM POULTRY**

\*\*Greg Gunthorp of Indiana is a fourth-generation pasture pork & Chicken producer,  
The animals receive no antibiotics, growth stimulants, or any Other Chemicals  
Gunthorp Prides him self in having a chemical free farm Land

<b>Roast Boneless Half Chicken</b> Drizzled with E.V.O.O. & Rosemary Thyme Roast Potatoes	<b>19.00</b>	<b>Fried Amish Chicken</b> Mashed Potatoes & Vegetables	<b>14.00</b>
<b>Chicken Milanese</b> Roasted Potatoes & Arugula Salad with Citrus Vinaigrette	<b>17.00</b>	<b>Chicken Parmigiano</b> Angel Hair Pasta	<b>16.00</b>
<b>Traditional Turkey Pot Pie</b>	<b>11.00</b>	<b>Veal Parmigiano</b> Angel Hair Pasta	<b>21.00</b>

**PASTAS & PIZZA** (Multi Grain Spaghetti Available)

<b>Spaghetti Caprese</b> with Tomatoes, Fresh Mozzarella, Basil & E.V.O.O.	<b>14.00</b>	<b>Fruitti di Mare Linguini</b> Tomato Garlic Sauce	<b>22.00</b>
<b>Gnocchi with Gorgonzola Ragu</b> Topped with Mushrooms & Chicken	<b>14.00</b>	<b>Home Made Cheese Ravioli</b> Tomato Cream Sauce	<b>16.00</b>
<b>Penne all'arrabiatta</b> Venison Sausage Spicy Tomato Sauce	<b>18.00</b>	<b>Home Made Lobster &amp; Crab Ravioli</b> Lobster & Tomato Sauce	<b>18.00</b>
<b>Pizza Margherita</b>	<b>10.00</b>	<b>Home Made Artichoke Ravioli</b> with Goat Cheese and Tomato Sauce	<b>16.00</b>

**SEAFOOD & HOUSE SPECIALTIES**

<b>Poisson du Jour</b> Chef's Creation	<b>Market Price</b>	<b>Filet of Dover Sole</b> Sautéed with Lemon Butter Sauce	<b>34.00</b>
<b>Pan Seared Sea Scallops</b> Chives and Basil Risotto	<b>26.00</b>	<b>Dover Sole</b> (For Two) (Filletted Table Side)	<b>Market Price</b>
<b>Beer-Battered Shrimp</b> Cocktail Sauce	<b>18.00</b>	<b>Atlantic Salmon</b> Pesto Mashed Potatoes & Tomato Leek Fondue	<b>25.00</b>
<b>Fish &amp; Chips</b> Beer Battered Cod, Tartar Sauce	<b>19.00</b>	<b>Lake Superior White Fish</b> with Roast Garlic Beurre Blanc	<b>21.00</b>
<b>Broken Arrow Venison Sausage</b> Grilled Onions & Fries	<b>15.00</b>	<b>BBQ Beef Short Ribs</b> Fries and Homemade Coleslaw	<b>18.00</b>
<b>Unagi Don</b> (Available Tuesday – Saturday) BBQ Fresh Water Eel on a bed of Sushi Rice	<b>18.00</b>	<b>Tekka Don</b> (Available Tuesday – Saturday) Fresh Tuna on a bed of Sushi Rice	<b>22.00</b>

**PRIME STEAKS & CHOPS**

**STEAK TEMPERATURES**

**Rare** – Very Red Cool Center **Medium Rare** – Mostly Red Warm Center **Medium** – Red Band Hot Center  
**Medium Well** – Pink Center **Well** – Cooked Throughout *(Please allow 35 minutes for well)*

<b>Pan Seared Prime N.Y. Steak</b> Green Peppercorn Sauce	<b>32.00</b>	<b>Grilled 10-oz Filet Mignon</b> <b>Grilled Petite Filet Mignon</b> With Wild Mushrooms	<b>34.00</b> <b>29.00</b>
<b>Grilled Marinated Lamb Chops</b> Greek Fries	<b>26.00</b>	<b>Roast Rack of Lamb</b> Roast Garlic Mashed Potatoes, & Lamb au Jus.	<b>29.00</b>
<b>Roast Prime Rib</b> (Every Saturday) <b>10-oz Cut or 14-oz Cut</b> Creamy Horseradish Sauce	<b>29.00</b> <b>34.00</b>	<b>Steak Frites</b> Grilled N.Y. Steak & French Fries	<b>18.00</b>

Please inform us about allergies to any ingredients



**NATIONAL TRUST**  
for HISTORIC PRESERVATION®

~ 18% gratuity will be added to parties of 6 or more ~



**Celebrating Our 80<sup>th</sup> Anniversary**