

APPETIZERS

Bacon Wrapped Scallops

Fresh sea scallops wrapped in smoked bacon tossed with a maple-mustard glaze. 10

Mussels-available as either Fra Diavolo or White wine and Garlic butter
served with grilled bread 13 - may be served over pasta as a meal add 6

Maine Crab Cakes

Served with a red pepper rémoulade sauce, spicy tomato and sweet pepper salsa. 10

Artichoke and Spinach Casserole

Shaved artichoke hearts and fresh spinach in a light Parmesan and Romano cheese, oven baked and served with toast points. 10

Bleu Cheese and Bacon Stuffed Mushroom Caps 8

Potstickers

Pan-seared pork filled dumplings served with Thai dipping sauce. 9

Jumbo Shrimp Cocktail

Three Gulf shrimp served with our homemade cocktail sauce. 9

Additional shrimp 2.50 each

The Classic Escargot

Baked in traditional garlic, Chardonnay and herbal butter served with pesto toast points. 10

Creamy Brie Fondue

Served with Apples and Toast Points 9

SOUP AND SALAD

Our House Made Lobster Bisque 9

Baked French Onion Soup Gratinee 8

New England clam chowder 7

Mixed Baby Greens Salad 6

***Caesar Salad 8**

OVI Summer Salad 10

Mixed baby spinach and Romain with fresh berries, blue cheese crumbles and pistachios

Iceberg Wedge Salad 8

Crisp iceberg lettuce, blue cheese, and chopped bacon served with Balsamic Vinaigrette.

Add Chicken 6, Cajun Shrimp 8, Flat Iron Steak 12, Grilled Salmon 7, or Lobster 11 to any of the above Salads.

Add Blue Cheese Crumbles 1.50, add white anchovies 2.00

MEAT AND POULTRY

***Tournedos of Beef Au Poivre**

Medallion of tenderloin encrusted with cracked pepper berries, finished in a Brandy cream, served with a mix of wild grains and vegetable of the day **28**

***Filet Mignon**

8 oz Center cut tenderloin topped with a choice of Port wine demi-glaze or Bearnaise, vegetable of the day, and a baked potato **32**

***Prime Rib of Beef (limited availability)**

Served with a popover, pan jus, horseradish sauce, fresh vegetable and a baked potato.

King Cut - 14oz **26**

Queen Cut - 10oz **23**

***Pistachio Encrusted Rack of Lamb**

Rack of Lamb encrusted with Pistachio, Rosemary, and Thyme and finished with a mint demi-glaze. The rack is served with a baked potato and vegetable of the day **29**

***Old Village Inn Pork Tenderloin**

Center cut Pork Tenderloin served with a stone fruit chutney, fresh vegetable and a baked potato **19**

Pork Schnitzel

Lightly breaded Pork cutlet, finished with sautéed spinach and mushrooms, white wine lemon sauce. Served with a baked potato and vegetable of the day **18**

House Special Chicken Marsala

Wing bone-in, skin on airline chicken breast stuffed with Gorgonzola cheese, prosciutto and herbs in a creamy Marsala wine sauce with mushrooms, served with angel hair pasta and vegetables **24**

Chicken Piccata

Egg-battered boneless chicken breast, with a lemon white wine sauce and capers. Served over angel hair pasta **18**

***Grilled Breast of Duck**

8oz, boneless breast of Duck with our Port Wine Black Cherry Sauce, served with a mix of wild grains and vegetable of the day **25**

***Grilled Flat Iron Steak**

Grilled 8-oz Flat Iron Steak topped with roasted tomato, onion and garlic balsamic relish. Served with a baked potato and fresh vegetable, or as a sandwich on toasted garlic bread with our hand-cut fries **21**

***Please inform our staff of any allergies or dietary restrictions you may have.
We will do our best to accommodate your needs whenever possible.***

**Some foods may be served raw or undercooked or may contain raw or undercooked foods.
Consumption of these foods may increase the risk of food-borne illness.*

SEAFOOD

Honey Garlic Glazed Salmon

Pan-seared Salmon topped with a honey garlic soy glaze atop a bed of wilted spinach, served with vegetables and a mix of wild grains. 20

Broiled Haddock 18 or Broiled Scallops 24

Served in a white wine, lemon and butter, topped with sherried bread crumbs. Served with fresh vegetables and a choice of mixed wild grains or a baked potato.

Seafood-Stuffed Haddock

Fresh Haddock, stuffed with our house-made crabmeat and shrimp stuffing, finished with Lobster sauce. Served with vegetable of the day, and a choice of wild grains or a baked potato. 22

Baked Stuffed Shrimp

Four Gulf shrimp, baked to perfection with crabmeat and shrimp stuffing. Served with vegetable of the day, and a choice of wild grains or a baked potato 24

Seafood-Stuffed Scallops

Fresh sea scallops, baked with crabmeat and shrimp stuffing. Served with vegetable of the day, and a choice of wild grains or a baked potato. 26

Pan-Seared Scallops

Sea scallops sautéed with mushrooms, garlic and baby spinach. Finished with a Pernod cream sauce and Parmesan cheese over angel hair pasta. 26

Maine Lobster Roll

Maine lobster tossed with mayonnaise in a toasted hotdog roll, served with our hand cut fries 19

Chef's Lobster Selection of the Evening

priced daily

Steamed Lobster Dinner (Seasonal/limited availability)

market price

PASTA AND VEGETARIAN

Chefs' Seasonal Vegetable Sauté

Fresh seasonal vegetables tossed with pesto and olive oil over angel hair pasta 16

Wild Mushroom Ravioli

Wild mushroom-filled ravioli served in a Garlic Parmesan cream sauce 17

Add: Grilled Chicken for an additional 6, Shrimp 8, Salmon 7 or fresh Lobster 11

Sautéed mushrooms or caramelized onions 2

Heartland Gluten Free Penne Pasta (yellow corn and white rice) is available for an additional charge of \$2.50 as a substitution for pasta of the day in dinner specials

Welcome to the Old Village Inn!

The Old Village Inn has provided lodging since 1833 and today continues the long tradition of providing the same friendly services. Seven larger suites provide our guests with comfort and all the amenities that today make "Inn Hopping" a popular past time.

The Inn, over the years has provided comfort and solace for many well-known guests, including Paul Newman & Joanne Woodward, Kitty Carlise, Maureen O' Sullivan, Sally Struthers, and of course many faces of our satisfied customers.

Inquire about our accommodations and rates which are available at the front desk. We sincerely hope that you enjoy your dinner and look forward to having you join us again. Follow us on Twitter @OVIOTG and Facebook for updates and events.

Thank you for being here!

*As a **courtesy** to others, please, **no cell phones***

*Menu created by **Executive Chef Sean Spellman***

There will be a \$5.00 per plate charge for shared entrees

An 18% gratuity will be added to the check for parties of six or more, also, to separate checks.

We accept U.S. currency, Visa, MasterCard, American Express, and Discover.

We cannot accept personal checks without prior arrangement.