

Grilled Thin Crust Pizzas

Tomato Sauce, Mozzarella
Roasted Tomato, Basil Pesto, Mozzarella
Gorgonzola, Prosciutto, Portobello, Mozzarella
Pepperoni, Tomato Sauce, Mozzarella
White Pizza with Shrimp, Spinach, Garlic, Fontina

Entrees

"Fish & Chips" Light Beer Batter, French Fries, Cole Slaw, Tartar Sauce
The Inn's Famous Shepherd's Pie with Horseradish Potato Crust
Pan Seared Atlantic Salmon Mango-Pineapple Chutney, Roasted Spinach, Creamy Risotto
Asiago Crusted Chicken "Mac n' Cheese", Marsala Glaze
Seafood Risotto Shrimp, Scallops, Calamari
Vegetable Primavera Chefs Choice Vegetables, Pasta, Cream Sauce

Additional Entrees

The Following Entrees are Served with Chef's Choice Vegetable
and Your Choice: Creamy Risotto or Red Bliss Mashed Potatoes
Baked New England Haddock with Mustard Crumbs, White Wine Sauce
Marinated Grilled Beef Tenderloin Tips
Pan Seared Pork Loin Candied Onions & Green Apples
Grilled London Broil Mushroom Gravy
9 ounce Center Cut Filet Mignon Port Demi Glaze

On the Side – each

Red Bliss Mashed Potatoes
Roasted Spinach

Chef's Choice Vegetable(s)
French Fries

Creamy Risotto
"Mac n' Cheese"

Planning an Event? Ask about the Sherborn Inn's Private Dining Rooms
Visit the Sherborn "OUT" for Gourmet Take-Out, Homemade Chocolate, Savory Cheeses
and Award Winning Wine Selection

Executive Chef Paul Walsh

For Parties of 6 or more, 18% gratuity will be added.

The Commonwealth of MA advises patrons that consuming raw, rare, or undercooked foods could increase your risk of foodborne illness.