



Sherborn Inn Lunch Menu

Starters

Shrimp Cocktail Jumbo Shrimp Served with Spicy Cocktail Sauce per Shrimp

Fried Calamari Tossed with Spicy Sweet & Sour Sauce, Pepperoncini, Chipotle Dipping Sauce

Stuffed Portobello Mushroom, Roasted Spinach, Feta Cheese, Artichokes

Artisanal Cheese Plate Drunken Goat, Manchego, Wensleydale with Cranberries
Served with Seasonal Fruit, Preserve & French Bread

Bone-in or Boneless Chicken Wings "Buffalo Style" OR Sweet & Sesame Glaze

Steamed Mussels Marinara Sauce OR White Wine Sauce, Grilled Bread

New England Clam Chowder

Today's Homemade Soup

Salads

Spinach Salad – Smoked Bacon, Blue Cheese, Candied Pecans, Balsamic Vinaigrette

Simply Mixed Greens with Tomatoes Cucumbers, Red Onions, Carrots

Oak Leaf Lettuce Goat Cheese Fritter, Pecans, Red Grapes, Balsamic Vinaigrette

Traditional Caesar Romaine Lettuce, Croutons, Parmesan Reggiano

Add Grilled Chicken ~ Grilled Shrimp ~ Steak Tips ~ Salmon
Scoop of Chicken or Tuna Salad

Entrée Salads

Cobb Salad Turkey, Roast Beef, Crumbled Bacon, American Cheese, Hard Boiled Egg, Tortilla Bowl

Mediterranean Salad Grilled Chicken, Mixed Greens, Couscous, Olives, Hummus, Pita Chips

1/2 Sandwich with Soup or Salad Combo

1/2 Sandwich with Soup, Chowder, Mixed Greens or Caesar Salad

Choose From Roasted Turkey, Corned Beef, Roast Beef, Chicken Salad or Tuna Salad
with Lettuce and Tomato on White, Whole Wheat or Marble Rye Bread

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

Sandwiches & Burgers

All sandwiches are served with fries, tossed salad or dijon potato salad

Roasted Turkey Club Apple Smoked Bacon, Lettuce, Tomato, Mayonnaise

Philly Steak Panini Shaved Steak, Onions, Peppers, Swiss Cheese

Roasted Portobello Caramelized Onions, Tomatoes, Fontina Cheese

Served Open-Face on Ciabatta Bread Topped with Arugula Salad

Meat Loaf Sandwich Grilled Texas Toast, Mashed Potatoes, Mushroom Gravy

Reuben on Rye, Russian Dressing, Sauerkraut, Swiss Cheese

B. L. T. Apple Smoked Bacon, Lettuce, Tomato, Mayonnaise

Grilled 8 oz. Angus Burger – Lettuce, Tomato, Onion, Pickle

Swiss, Bleu, Fontina, American or Cheddar Cheese

Add Sautéed Mushrooms, Grilled Red Onion or Smoked Bacon

Entrees

"Fish & Chips", Light Beer Batter, French Fries, Cole Slaw, Tartar Sauce

The Inn's Famous Shepherd's Pie with Horseradish Potato Crust

Quiche of the Day Prepared In-house Served with a Tossed Salad

Marinated Grilled Beef Tenderloin Tips Creamy Risotto, Seasonal Vegetables

Baked Chicken Pot Pie with Pastry Crust

Baked Meatloaf Chorizo, Italian Sausage & Ground Chuck, Mushroom Gravy

Mashed Potatoes, Sautéed Vegetables

Baked New England Haddock with Mustard Crumbs, White Wine Sauce

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.