



## DINNER MENU

*We proudly support local agriculture and serve whatever we can from our own Salem Cross Inn gardens*

### STARTERS

◆ **Onion Soup Gratinée**  
gruyere, crouton 7.

**New England Chowder of the Sea**  
family recipe, fresh clams, fish, heavy cream 6.

◆ **Hummus bi Tahini**  
family recipe, pita bread, topped with olive relish 7.

◆ **Shrimp Cocktail**  
traditional cocktail sauce 13.

◆ **Cheese Board**  
local and international sourced cheeses with assortment of accoutrements ~ ask your server 15.

◆ **Crispy Brussel Sprouts**  
tossed with dried cranberries, house cured bacon, pomegranate reduction, shaved pecorino 6.

◆ **Local Goat Cheese & Beets**  
whipped herbed goat cheese, thinly sliced beets, wild arugula, pepita seeds & balsamic dressing 8.

### SALADS

◆ **Winter Salad**  
arugula, great hill blue cheese, dried cranberry, quinoa, spiced pecans, cranberry vinaigrette 11.

◆ **Caesar Salad**  
romaine, croutons, anchovies, parmesan  
small 5. large 7.

◆ **House Salad**  
mixed greens, carrots, tomato, cucumber  
small 5. large 7.  
add to any salad  
tenderloin tips 9. grilled shrimp 8. grilled salmon 8. grilled chicken 7.

**Dressing Choices**  
chef's creamy Italian, blue cheese, balsamic vinaigrette, cranberry vinaigrette

### ENTRÉES

◆ **Shrimp & Cavatappi**  
mushrooms, onions, spinach, and herbs in a roasted garlic squash cream sauce  
tossed with fresh local cavatappi 25.

◆ **Vegan Grain Bowl**  
quinoa, farro, raisin, roasted sweet potato, kale, avocado, turmeric tahini sauce 16.

◆ **Baked Haddock**  
wild rice pilaf, carrot jus, your choice of vegetable 25.

#### ~Entrées below served with choice of vegetable and starch~

◆ **Domestic Lamb Shank**  
braised in a tomato-red wine gravy 26.

◆ **5-Spiced Duck**  
seared duck breast served medium rare, duck leg confit, 5-spice honey glaze, orange fig sauce 26.

◆ **Cedar Plank Salmon**  
pan seared then baked on a cedar plank served with an herbed compound butter 23.

◆ **Broiled Scallops**  
with sage parmesan crumb topping 28.

◆ **Maple Jack Chicken**  
monterey jack, local maple syrup, apple wood smoked bacon, oven roasted tomatoes 18.

◆ **Baked Stuffed Shrimp**  
roasted vegetable & cranberry crumb stuffing, lemon thyme cream sauce 25.

◆ **\*Filet Mignon**  
rosemary bourbon demi glace 33.

◆ **\*Cast Iron Seared Black Angus Delmonico**  
bacon, brown sugar, pink peppercorn compound butter 34.  
add to delmonico or filet  
caramelized onions 2. sautéed mushrooms 2. gorgonzola cheese 2.

### HOMEMADE DESSERTS

*All our rolls and desserts are made fresh by our bakers*

◆ - can be prepared gluten free

\*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

All alcoholic beverages consumed here must be purchased here.  
Private party and banquet facilities available for groups from 6 to 200.

7% Massachusetts Sales Tax and Local Tax will be added to all sales.