

# Dinner Menu

## STARTERS

### CHEESE & CHARCUTERIE BOARD | 17

Artisanal cheeses, cured meats, pickled vegetables, mustard, house-made preserves, focaccia  
Add Foie Gras +10

### CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

### FOIE GRAS AU TORCHON | 18

Brioche toast, cornichons, grainy mustard

### GRILLED BRUSCHETTA | 14

Sicilian tomatoes, pesto, goat cheese, balsamic reduction, micro cress

### OYSTERS ROCKEFELLER\* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

### SAUTÉED WILD SHRIMP | 16

Polenta, tasso ham, roasted poblano polenta

### SEARED AHI TUNA\* | 16

Crisp wonton, Napa slaw, soy reduction, wasabi

### WAGYU BEEF CARPACCIO\* | 15

Parmesan Reggiano, crispy mushrooms, arugula, focaccia

## SOUP AND SALAD

### FRENCH ONION SOUP | 9

Baguette crouton, Gruyère cheese

### GARDEN GAZPACHO

cup | 5.5 bowl | 7.5

Seasonal vegetables, fresh herbs, olive oil, lemon crema

### SOUP DU JOUR

cup | 5.5 bowl | 7.5

Please inquire

### PANZANELLA SALAD | 9

Heirloom tomato, sweet pepper, red onion, cucumber, Castelvetrano olives, focaccia croutons, house ricotta, local greens, red wine vinaigrette

### SPINACH AND FENNEL SALAD | 10

Curried pears, toasted hazelnuts, seasonal berries, Point Reyes blue cheese, orange-rosemary vinaigrette

### CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing

### CHOPPED SALAD | 10

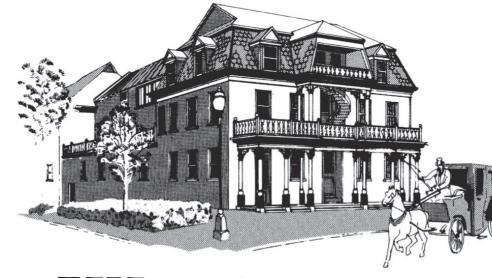
Romaine, beets, applewood smoked bacon, oven-dried tomato, cucumber, olives, red onion, aged cheddar, smoked peppercorn vinaigrette



We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as Amish free range eggs and sustainable aquaculture.

\*Eating raw or undercooked meats and seafood can be hazardous to your health.

An automatic 20% gratuity will be added to parties of eight or more.



# The Worthington Inn

## Local • Fresh • Natural

est. 1831

## HOUSE SPECIALTIES

### COVEY RISE FARM'S CHICKEN | 28

Roasted breast and duck fat fried thigh, buttermilk mashed potatoes, sweet corn sauté, herb pan gravy

### PAN-FRIED CRAB CAKES | 28

Roasted fingerling potatoes, sautéed kale, Creole sauce, Old Bay aioli

### PAN-FRIED CRAB RAVIOLI | 28

House-made ravioli, spicy roasted tomato sauce, lime pickled vegetables

### BLACKENED SCALLOPS | 28

Pea & sunflower sprouts, radish, pickled carrot, cucumber, red onion, shoestring potatoes, cilantro-lime vinaigrette

### GNOCCHI | 25

House-made gnocchi, Covey Rise Farm chicken, sweet corn, heirloom tomato, wild mushrooms, fresh herbs, white wine butter sauce

### OHIO RAINBOW TROUT | 23

Haricots verts, basmati rice, hazelnut butter

### PAN-SEARED VERLASSO SALMON\* | 27

Lemon risotto, sautéed kale, miso butter

### GARDEN VEGETABLE PLATE | 22

Black bean empanada, sweet corn sauté, apple, beet & bleu cheese salad, sautéed kale, buttermilk mashed potatoes

## STEAKS & CHOPS

### BEEF WORTHINGTON\* | 38

Twin 4oz. filets, Gruyère potato gratin, sautéed spinach & arugula, Point Reyes blue cheese, wild mushroom demi

### 12OZ CERTIFIED ANGUS BEEF STRIP STEAK\* | 30

Roasted fingerling potatoes, summer sweet corn sauté, roasted red pepper & shallot butter

### BEEF TENDERLOIN FILET\* | 31

Buttermilk mashed potatoes, sautéed haricots verts, Béarnaise sauce  
Add three grilled wild shrimp +9

### LONDON BROIL | 23

Marinated and grilled Angus flank steak, house cut fries, sautéed broccoli raab, cabernet-shallot butter

### PORK CHOP | 27

Smoked & brined 12oz chop, roasted poblano polenta, sautéed broccoli raab, apple-bourbon gastrique

### HERB-CRUSTED LAMB CHOPS\* | 38

Mint tzatziki, harissa, haricot verts, rosemary-crushed garbanzo beans

## SIDES

### GRUYERE POTATO GRATIN | 7

### BUTTERMILK MASHED POTATOES | 5

### HAND-CUT FRIES | 4

### ROSEMARY-CRUSHED GARBANZO BEANS | 5

### SHAGBARK MILLS POBLANO POLENTA | 6

### SALT-ROASTED FINGERLING POTATOES | 6

### SUMMER SWEET CORN SAUTÉ | 5

### SAUTÉED KALE | 5

### SAUTEED BROCCOLI RAAB | 6

## IN OUR KITCHEN

Mike Waters, Executive Chef

Gaby Ledesma, Chef de Cuisine

Cece Fehlhaber, Banquet Chef



GLUTEN-FREE