

SEASONAL PLATED DINNER

All entrées served with warm rolls and butter.

SALAD

FIELD OF GREENS SALAD

inspired by fresh, local and seasonal ingredients

TRADITIONAL CAESAR SALAD

romaine hearts, shaved parmesan cheese, grilled lemon, house-made croutons, and traditional caesar dressing

ENTRÉES

choice of one

FILET OF BEEF

lobster infused béarnaise, served with asparagus and herb roasted potatoes

DELMONICO STEAK

port wine and boursin demi-glace, served with asparagus, and herb roasted potatoes

PAN ROASTED SALMON

roasted red pepper and corn compote, sweet corn veloute, served with sautéed arugula and citrus butter jasmine rice

BAKED HADDOCK IN CRACKER CRUST

sautéed arugula and citrus butter jasmine rice

STATLER CHICKEN

braised apple reduction, sautéed arugula and citrus butter jasmine rice

WILD MUSHROOM RAGOUT

parmesan herb polenta, roasted cauliflower, and caramelized cipollini onions

DESSERT

choice of one

CHOCOLATE DECADENCE CAKE

NY CHEESECAKE WITH SEASONAL BERRY COMPOTE

TIRAMISU

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

A LA CARTE APPETIZERS

SOUP DU JOUR

NEW ENGLAND CLAM CHOWDER

MARITIME STATE CRAB CAKE

served with old bay aioli and caraway cabbage slaw

MAINE LOBSTER AND WILD MUSHROOM CREPE

shallot sherry butter cream sauce

All prices, fees, and room rentals, unless otherwise noted, are subject to an 18% service charge, 7% sales tax, and 2% administrative fee.

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