

First Course

Lump Blue Crab Cakes

Served with mango salsa 14

Chicken Sesame Tempura Drops

Served over field greens with sriracha cream and fried leeks 11

Seared Scallops

Corn cakes, truffle-sweet corn sauce, micro greens 12

Cheese Trio

Imported Cheeses with Mediterranean olives and dried fruit 12

Salad

Afton House Inn Tableside Caesar Salad

Our signature salad prepared at your table for at least two or more. Fresh Romaine, baked croutons, shredded Parmesan di Parma and dressing made from scratch. Served with a Parmesan cheese crisp. 8 dollars per person

Parmesan, Apple & Apricot Salad

Served with our signature five-herb dressing 9

Add a Salad to Your Dinner Entrée

Mixed green salad, with your choice of dressing 4

Pasta

Penne Belvedere

Served with shrimp, salmon, lobster, basil and a rich seafood cream sauce 19

Chicken Penne

Tossed with sun dried tomato, artichokes and Fennel cream sauce 15

Sides

Yukon Gold Potato Purée, Garlic Mashed Potato or Side of Vegetables 3.25

3 Course Dinner

Chef's choice of appetizer,
entrée and dessert
Changes weekly. \$29.95

5 Course Dinner

Chef's choice of appetizer,
soup, salad, entrée and dessert
Changes weekly. \$39.95

Additional Vegetarian Entrée Options Available Upon Request.

Entrees

ATLANTIC SALMON

Stuffed with crab, lobster and Brie cheese over jasmine rice.
Served with seasonal vegetables and lemon buerre blanc 26

Seared Ahi Tuna

With pickled ginger, wasabi paste, zesty orange glaze,
grilled asparagus and wasabi mashed potatoes 19

Goldie's Almond Crusted Walleye

Served with a browned butter sauce, potato purée and seasonal vegetables 23

Shrimp Scampi

Delightful delicate jumbo shrimp sautéed in garlic, butter and
fresh parsley. Served over Jasmine rice. Vegetable garnish 22

Duck Two Ways

Seared Breast, Confit hash with yukon gold potatoes, vegetables and a honey-lavendar demi glaze 24

Chicken Marsala

Served with forest mushrooms, garlic mashed potatoes and seasonal vegetables 18

Apple - Cranberry Stuffed Chicken

Bone-in Chicken breast stuffed with Apples and Cranberries and finished with Apple Glaze.
Served with Minnesota Wild Rice and Vegetables 18

STEAK DIANE

Beef tenderloin medallions prepared tableside with shallots, mushrooms,
Dijon & Maitre d' butter. Flamed with brandy and finished in demi-glaze 33

Filet Mignon - USDA Choice Filet

Served with garlic mashed potatoes, seasonal vegetables and demi-glaze 6 oz 24 - 8 oz 28

Honey Bourbon Butter Filet - USDA Choice Filet

8oz Filet Mignon with lump crab meat, fried leeks, potato gratin and green oil 36

Beef Rib Eye Steak au Poivre

Served with Bearnaise sauce and Potato croquette "fries" 29

Twin Tournedos Bearnaise - USDA Prime Filet

Three two ounce Filets stuffed with mushroom duxelle and finished
with bearnaise sauce and served with garlic mashed potatoes 28

Herb & Mustard Crusted Rack of Lamb

Served with four cheese risotto, honey bourbon butter sauce,
seasonal vegetables and red wine reduction 31