

**A note from the Chef:**  
Here at the Elkridge Furnace Inn, as much as possible, we utilize local produce and herbs, as well as growing our own just a few steps outside of our kitchen door.

## **Lunch**

*\$20.10 plus tax and gratuity*  
*Choose one from any three courses*

### **Soups, Salads & Appetizers**

#### **Soup du Jour**

#### **Seafood Soup du Jour**

#### **Caesar Salad**

#### **House Salad**

#### **Salade Caprese**

With fresh mozzarella, marinated tomatoes and basil served over greens with a balsamic reduction

#### **Marinated Shrimp**

With mignonette sauce with champagne vinegar, shallot and fresh herbs

### **Entrées**

*All entrées are served with appropriate vegetable*

#### **Spinach Risotto Cake**

Served in a pool of ratatouille vegetables with a garlic tomato sauce

#### **Free Range Chicken Ventura**

With artichoke hearts, roasted peppers, sundried tomatoes, olive oil and fresh herbs over angel hair pasta

#### **Seared Tuna Niçoise**

Served over a cold mixture of basil, tomato, potatoes, green beans and olives mixed with a Dijon vinaigrette

#### **Pork Loin Scaloppini**

Served with creamy polenta and a mushroom Marsala and roasted tomato sauce

### **Dessert**

Any one of our Special Selections from our House Made Dessert Tray

**A note from the Chef:**

Here at the Elkridge Furnace Inn, as much as possible, we utilize local produce and herbs, as well as growing our own just a few steps outside of our kitchen door.

**Dinner**

\$35.10 plus tax and gratuity

*Choose one item each from any three courses*

**Soups & Salads**

**Soup du Jour**

**Seafood Soup du Jour**

**French Onion Soup**

**Caesar Salad**

**House Salad**

**Appetizers**

**Escargot "Toulonaise"**

with leeks, garlic, shallots and saffron on a French bread crostini

**Warm Crab & Cheese**

In a buckwheat galette with a brandy cream sauce

**Entrées**

**Seared Tuna Filet**

With basil pesto, accini de peppe pasta and sautéed squash

**Supreme de Volaille "Barcelonette"**

With a sherried supreme sauce, paprika roasted potatoes and sautéed peppers

**Steak du Jour**

Cooked to order and served with whipped potatoes, sauce Robert and green beans

**Spinach Risotto Cake**

Served in a pool of ratatouille vegetables and a garlic tomato sauce

**Dessert**

Any one of our Special Selections from our House Made Dessert Tray