



Valentine's Day

THURSDAY
FEBRUARY 14, 2019
SERVED FROM 4:30 PM

The
Dan'l Webster
Inn & Spa

149 MAIN STREET
SANDWICH VILLAGE
(508) 888-3622

WWW.DANLWEBSTERINN.COM

APPETIZERS

Baked Brie en Croûte 14

With spiced cinnamon, agave berries, basil pesto and griddled baguette croutons.

Fried Calamari 12

Crispy parmesan and panko fried, with pearl onions and our own marinara.

Shrimp Cocktail 17

Four wild caught shrimp with homemade cocktail sauce. GFP

Scallops and Bacon 13

Sea scallops wrapped in apple-wood smoked bacon.

Roasted Portobello Napoleon 11

Stuffed with spinach and caramelized onions; finished with artisan goat cheese, arugula crisps and sauce Romesco.

Beef Carpaccio [◇] 14

Thinly sliced raw tenderloin of Angus beef with wild mushroom duxelles, shower of truffled pecorino cheese, crunchy capers and pickled red shallots.

SOUPS

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

Soup of the Day 7

Made in-house, fresh ~ ask your server for today's choices.

Cape Cod Lobster Chowder 9.50

Cup of chowder ~ chunks of lobster meat, potatoes and fresh herbs.

SALADS

Field Greens Salad 7.25

Select mixed baby lettuces. GFP

Caesar Salad [◇]

*With sourdough croutons 9
With marinated white anchovies 10.50*

Beet with Goat Cheese 12.50

Warm, crusted soft ripened goat cheese with fresh roasted beets, Mandarin oranges, and pecans, over a bed of speciaty greens, dressed with a cider maple vinaigrette.

Blue Cheese Salad Webster 10.50

Specialty lettuces with Gorgonzola cheese, white raisins, grape tomatoes, and pistachios. GFP

Spinach Salad 10.50

Baby spinach, tossed with diced figs and warm bacon vinaigrette. Topped with chopped hard-wood smoked bacon. GFP

Molten Burrata Salad 11

"Buttery" Italian cheese of mozzarella and cream with roasted spaghetti squash, house cured tomatoes, arugula and candied pepitas. Dressed in a pomegranate balsamic. GFP

GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free and cross contact may occur. Before placing your order, please inform the server if a person in your party has a food allergy.

[◇]Regarding FDA Food Code, written information available upon request

DINNER ENTREES

Wok Fired Atlantic Salmon [◇] 30

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice and vegetable; finished with a white soy and sweet chili beurre blanc.

Lobster Crusted Cod [◇] 32

Native cod roasted in panko and lobster crumbs. Topped with butter poached lobster meat and a champagne beurre blanc. Served with vegetable and our Signature brown rice quinoa pilaf.

Dijon Roasted Lamb Rack [◇] 39

Fig jam, black sugared walnuts, basil, pomegranate grape must and Yukon mashed. GFP

Prime Rib of Beef [◇] 37

(As available) Aged in house, slow roasted. Accented with rosemary au jus. Served with baked potato and vegetable. GFP

Filet Mignon [◇] 42

Grilled tenderloin, Yukon Gold mashed potatoes, caramelized petite onions and cabernet demi glace. GFP

Gamberoni Tasca 34

Hand-folded, fresh sheets of tender pasta with tiger prawns, roasted forest mushrooms, sweet peas and creamy ricotta potato filling. Topped with blistered tomatoes and pink brandy cream.

Pork Roulade [◇] 33

Stuffed with prosciutto, cranberries, leeks, sausage and spiced apples. Finished with cognac jus and harvest mashed potatoes. GFP

Crispy Half Duck [◇] 35

Complemented by blistered cranberry brown sugar sauce. Accompanied by roasted chestnut wild rice, and watercress dressed in a maple cardamom vinaigrette.

Pad Thai 24

Sautéed fresh vegetables and rice noodles in a moderately spiced sweet chili and peanut sauce. GFP

Pan Roasted Swordfish Steak [◇] 34

Topped with warm forest mushrooms, asparagus, and lemon butter. Accompanied by Yukon and root vegetable gratin.



DSSERTS:

Death by Chocolate 9

Chocolate layer cake with chocolate sauce and vanilla ice cream.

New York Style Cheesecake 9

Graham cracker crusted and topped with strawberries

Vanilla Crème Brûlée 8.50

Exquisitely rich and elegant dessert. GFP

Flourless Chocolate Cake 9

With salted espresso caramel and chocolate covered coffee. GFP

Fresh Fruit Sorbet 7

A soft, smooth frozen offering made from ripe fresh fruit, great as a dessert or served between courses. GFP

Hot Fudge Sundae 8.50

Vanilla ice cream, rich Belgian chocolate sauce, pecans and whipped cream. GFP

Add a made-in-house Gluten-Free Brownie to your Sundae 9.50

Sweetheart Flight ~ For Two

Artfully crafted sharable confections.

Ask your server! 15

Before placing your order, please inform the server if a person in your party has a food allergy.