



Valentine's Day

SATURDAY, FEBRUARY 13, 2021

SUNDAY, FEBRUARY 14, 2021

SERVED FROM 4:30 PM

The
Dan'l Webster
Inn & Spa

149 MAIN STREET
SANDWICH VILLAGE
(508) 888-3622

WWW.DANLWEBSTERINN.COM

APPETIZERS

Crispy Fried Calamari 13.50

Tossed in sweet chili sauce, soy and fresh basil. Served with black garlic remoulade..

Shrimp Cocktail 17

Four wild caught shrimp with homemade cocktail sauce. GFP

Scallops and Bacon 13

Sea scallops wrapped in hard-wood smoked bacon, served with house-made honey mustard. GFP

Butternut and Maple Gnocchi 12

With roasted apples, sage derby cheese, and sumac dusted vegetable crisps.

Escargot in Red Wine Sauce 14

Over crusty bread custard with Parisienne cheeses and fine herbs.

SOUPS

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

Soup of the Day 7.50

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

Cape Cod Lobster Chowder 10

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

SALADS

Field Greens Salad 8.25

Select mixed baby lettuces. GFP

Caesar Salad[◇]

With sourdough croutons 9.95

With marinated white anchovies 11.50

Beet with Goat Cheese 13.50

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

Blue Cheese Salad Webster 11.50

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

DINNER ENTREES

Wok Fired Atlantic Salmon[◇] 32

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice and baby bok choy; finished with a white soy and sweet chili beurre blanc. GFP without sauce

Lobster Crusted Cod 34

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

Dusted in raw organic cocoa and mint "snow" with Duchess potatoes, asparagus, and Black Plum balsamic reduction. GFP

Prime Rib of Beef[◇] 39 (as available)

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

Filet Mignon[◇] 44

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

Dynasty Duck 35

A modern adaptation of a renowned "Ming Dynasty classic" featuring brined slow roasted duck breast, steamed wontons and house-made Kimchi.

Roasted Spiced Acorn Squash 25

Stuffed with Medjool dates, chic peas, kale and Tempeh. Finished with sauteed root vegetables and a coconut and pure Maple cream.

Maderia Chicken 26

Pan crisped boneless breast with organic wild mushrooms, Maderia Verjus rouge, fava beans and prosciutto lardons pilaf. GFP

Pan Roasted Swordfish Steak 33

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



DSSERTS:

Chocolate Layer Cake 9

Served with chocolate sauce.

Pecan Pie Cheesecake Trifle 9.50

Layers of graham cracker crust, New York style cheesecake and stove top maple pecan pie filling. Topped with whipped cream.

Crème Brûlée d' Jour 8.50

Our creativity abounds daily with new flavors.

Frozen Mud Pie 9

House-made coffee ice cream with chocolate chips and English toffee pieces in a chocolate cookie crust topped with Oreo® pieces.

Fresh Fruit Sorbet 7.75

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

Warm Apple Cake 9.50

Classic flavors of fresh apples, cinnamon, nutmeg ~ fresh baked in-house, moist cake topped with streusel topping. Served warm with vanilla ice cream and salted caramel.

Hot Fudge Sundae 8.75

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

Add a made-in-house Gluten-Free Brownie to your Sundae 10.75

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