



Dinner Menu

\$85.00 /pp

Hors d'oeuvres

½ Hour of Chef's Choice

Appetizer

(Select One)

Classic Caesar Salad

Marguerita Salad

Field Greens, Candied Walnuts & Seasonal Fruit, Tomato Vinaigrette

Kale Salad

Spicy Dressing, Toasted Sesame Seeds, Beemster Cheese

Yardley Inn House Salad

Entrees

(Select up to three)

5 oz. Grass fed Filet Mignon

Griggstown Farm Pan Roasted Chicken

Lemon Chicken, Green Olives & Capers, Lemon Butter Sauce

Grilled Organic Scottish Salmon

Seared Wild Cod

Homemade Ricotta Cavatelli, Bolognese Sauce

Jumbo Lump Crabcake

Grilled Flat Iron Steak

Eggplant Parmesan

Long Island Duck Breast

Vegetarian Upon Request

Dessert

(Select one)

Chocolate Layer Cake

Tiramisu

Chef's Seasonal Dessert

Chocolate Mousse, Raspberry Sauce

Beverages

2 Hours of House Wine & Beer, Soda, Coffee & Tea

Consuming raw or undercooked foods may increase the risk of foodborne illnesses

* Indicates Gluten-Free Item

Executive Chef – Eben Copple