

Historic Afton House Inn

Dinner Menu

First Course

Lump Blue Crab Cakes

pan seared – garlic saffron mayonnaise **14.5**

Gouda Fondue

chicken – ciabatta – apple- fine herbs **14.5**

substitute shrimp skewer **4**

Artisan Cheese Trio

local cheese assortment – apricot chutney – smoked sea salted almonds
fruit – lahvosh cracker **12**

Baked Artichoke Dip

Spinach – gorgonzola – mozzarella – flat bread crisps **13**

Clams & Mussels

bowl of clams and mussels steamed in lift bridge crosscut ale – sambal – garlic
Spanish chorizo – crusty bread **16**

Soup & Salad

Seafood Chowder or Seasonal Soup Cup **4.5** / Bowl **7**

Caesar Salad

Organic romaine – house croutons
house Caesar dressing – grana Padano **8**

Available Tableside Friday & Saturday
Evening's \$9.50 pp min order of 2

Boursin Salad

Organic greens – fresh berries – candied mixed nuts – boursin cheese – poppy seed dressing **7.5**

Garden Salad

organic garden greens – carrots – red onion – cucumber
tomato – sunflower sprout – red wine vinaigrette **7.5**

Pasta & Risotto

Grilled Mushroom & Linguini

organic baby spinach – black river gorgonzola
fine herbs – shallots – white wine butter sauce **17**
add chicken **20** – add shrimp **22**

Pasta Bolognese

chef's pasta tossed in traditional Bolognese sauce (pork and beef)
topped with grana Padano – bread crumbs – fresh mozzarella **18.5**

Chicken Risotto (GF)

roasted chicken – Arborio rice – tomato – baby organic spinach
finished with grana Padano **20**

Butternut Squash Tortellacci

spinach – butternut squash – Garfunkel browned butter sauce
Finished with Grana Padano **20**



House Specialties

Goldie's Walleye

almond crusted – market vegetables
lemon jasmine rice and browned butter sauce **26.5**

Steak Diane (GF)

Beef tenderloin medallions with shallots – garlic – mushrooms
dijon mustard – maître d' butter – flamed with brandy
demi-glace – market vegetables - garlic mashed potatoes **36**

Prepared Tableside
Friday & Saturday Evenings

Braised Peppercorn Short Rib (GF)

Coffee-black peppered braised short rib with natural jus served with
crispy roast cauliflower barley cake – market vegetables **24**

Entrees

10oz Baseball Steak (GF)

Pepper crusted grilled steak topped with garlic butter - mashed skin on potatoes
market vegetables **31**

6oz Filet Mignon (GF)

Tender filet mignon served with market vegetables – garlic mashed potatoes
and your choice of béarnaise or classic demi-glace sauce **29.5**

Amish Chicken Parmesan

Pan roasted airline chicken breast atop potato gnocchi
organic tomato sauce – served with fresh seasonal vegetable **20**

Salmon Puttanesca

6oz grilled line caught salmon filet – spicy tomato sauce with green olives & capers
crispy polenta - market vegetables **24**

Baked Shrimp Scampi

½ pound shrimp baked in garlic butter, wine, fresh herbs, and bread crumbs
served with jasmine rice - market vegetables **21.5**

Vegetarian Kalamata Olive Tapenade Stuffed Polenta

Organic tomato sauce – queso fresco – spinach salad **15.5**

Prime Rib of Beef

(Saturdays)

Seasonal vegetable – garlic mashed potatoes – cream horseradish – au jus
Queen **27** King **30**

Coffee \$2.75 - Espresso \$3 - Double Espresso \$4 - Latte' \$3.95



Enjoy off menu brunch at CURRENT Restaurant
10am-2pm Every Sunday

(GF) indicates gluten-free

20% gratuity on tables of 8 or more