



# WILLOUGHBY'S RESTAURANT

## *Mains*

### **SEAFOOD STUFFED MANICOTTI \$28**

Ricotta and Parmesan stuffed Manicotti with Black Tiger Shrimp, Blue Crab Meat and U-10 Sea Scallops with a Sherry Neptune Cream Sauce

### **SEARED SCALLOPS\* \$29**

Seared U-10 Sea Scallops Marinated with Garlic, Parsley and Thyme served topped with an Austrian Fig and Bacon Jam (Verhackert) with Brown Rice and Chef's Choice of Vegetable

### **LINGUINE PESCATORE \$28**

Littleneck Clams, Black Tiger Shrimp, and U-10 Sea Scallops served over a bed of Linguine in a Light Saffron Tomato Brodetto, garnished with Fresh Tarragon.

### **WILD SOCKEYE SALMON \$22**

Wild Alaskan Sockeye Salmon served Grilled with a Juniper Berry Maple Reduction, Fresh Rosemary, Brown Rice and Chef's Choice of Vegetable

### **MUSHROOM AND POLENTA RAGU \$14**

Bed of Polenta served with a Mushroom Tarragon Ragu, Grilled Asparagus and Sun-Dried Tomatoes

### **CHICKEN AND BISCUITS\* \$16**

All White Meat Shredded Chicken, House Made Gravy, Mire Poix, Parsnips, and Buttermilk Biscuits

### **VEAL SCALOPPINI \$25**

8oz Veal Loin, pan fried and lightly breaded with and served Sauce Robert style with a Sherry de-glaze, Demi-Glace and Butter

### **RIBEYE \$46**

Certified Angus Prime 16oz Ribeye seared and topped with Black Truffle Butter, Chef's Choice of Starch and Vegetable

### **BEEF TENDERLOIN \$39**

8oz Grilled Prime Beef Tenderloin topped with Horseradish Bordelaise, Chef's Choice of Starch and Vegetable

### **WILLO-BURGER\* \$18**

8oz Local Vermont Beef topped with Jasper Hill's Alpha Tolman, Duroc Pork Belly, and a Sunny Side Egg

*\*PREPARED WITH LOCALLY-SOURCED INGREDIENTS*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*Parties of six or more are subject to a 20% automatic gratuity*