

# Dinner Menu

## STARTERS

### STAFFORD'S CLASSIC CHOWDER

*Our famous creamy combination of shrimp, scallops and clams. 4.50*

### CHILLED CHERRY SOUP

*A Stafford's classic recipe combining sweet and tart cherries with yogurt, creating a delightful and light soup. 4.50*

### CLASSIC SHRIMP COCKTAIL

*Six large shrimp served with Stafford's cocktail sauce. 7.95*

### BAKED BRIE

*A wheel of soft brie baked in puff pastry filled with raspberry preserves. Served with fresh fruit and assorted crackers. 9.95*

### ROASTED RED PEPPER SPREAD

*Fire roasted red peppers blended with cream cheese and herbs. 4.95*

## GREENS

### BLACKBERRY BIBB

*Crisp bibb lettuce, toasted walnuts, blackberries, Canadian white cheddar and scallions. Drizzled with blackberry vinaigrette. 5.95*

### CAESAR SALAD

*Romaine lettuce, Inn baked croutons and fresh Parmesan tossed with our own creamy Caesar dressing. Anchovies upon request. 5.95*

### CRANBERRY SALAD

*A Stafford's classic! Cranberries, pineapple, celery and walnuts with a dollop of mayonnaise. 4.95*

### WEDGE SALAD

*A wedge of iceberg lettuce with mushrooms, red onions and cucumbers. Served with blue cheese dressing. 5.95*



*Hotel Roselawn, circa 1925*



*Stafford & Janice Smith, 1961*



*The Bay View Inn, circa 1950*

# MAIN ENTRÉES

*All entrées are complimented with homemade bread, today's fresh vegetables and appropriate starch.*

## **OAK PLANKED WHITEFISH - OUR SPECIALTY**

*Baked on a seasoned oak plank  
surrounded by duchess potatoes. 21.95*

## **WALLEYE**

*Pan-roasted with Parmesan herb crust, tomatoes,  
garlic, red onion and sweet basil. 22.95*

## **CRAB STUFFED WHITEFISH**

*Finished with hollandaise sauce. 23.95*

## **PERCH**

*Lightly seasoned floured sautéed, served with  
fresh lemon and Stafford's rémoulade sauce. 24.95*

## **SHRIMP JAMBALAYA**

*Classic New Orleans style Jambalaya slowly simmered with andouille sausage,  
shrimp, tomatoes, green peppers and rice, spiced with Cajun style herbs. 20.95*

## **MOREL ARTICHOKE CHICKEN**

*Breast of chicken sautéed with artichokes and  
finished with a morel cream sauce. 18.95*

## **BEEF WELLINGTON**

*4 oz. beef tenderloin medallion wrapped with puff pastry.  
Baked to perfection and served with bordelaise sauce. 20.95*

## **TWIN MEDALLIONS OF BEEF\***

*Char-grilled, topped with caramelized onions, mushrooms, blue cheese  
crumbles and bordelaise. 22.95 Single 4 oz. medallion 18.95*

## **GRILLED PORK CHOP**

*Grilled bone-in pork chop with pesto butter sauce. 18.95*

## **PORTOBELLO MUSHROOM RAVIOLI**

*Portobello mushroom ravioli with roasted root  
vegetable cream. Topped with Parmesan cheese. 16.95*

*\*Consuming raw or undercooked animal products may increase your risk of food borne illness.*