



The Buxton Inn

*"Ohio's Oldest Continuously Operated Inn
In Its Original Building."*

Dinner Menu

APPETIZERS

- SOUTHERN FRIED BRIE – Served with Raspberry Drizzle, toasted baguette and fresh grapes. \$9.95
SPINACH & ARTICHOKE DIP – Served with toasted focaccia bread. \$9.00
CAJUN SCALLOPS – Blackened Jumbo Scallops served on a bed of wilted spinach with roasted red pepper coulis. \$10.00

SOUPS

- CREAM OF CHICKEN CURRY - With white grapes and almonds (Cup) \$3.00
FRENCH ONION SOUP – (Crock) \$5.00
SOUP DU JOUR – (Cup) \$3.00

SALADS

- All Salads are served with a warm roll and butter.
Add grilled or Blackened Chicken \$3.00, Shrimp \$4.00, Salmon \$5.00
- BUXTON HOUSE SALAD – Iceberg lettuce, peppered bacon, gorgonzola, tomato. \$6.95
DRIED CRANBERRY & TOASTED ALMOND SALAD – On a bed of spring lettuces topped with sharp cheddar cheese finished with raspberry vinaigrette. \$8.95
BUXTON CAESAR SALAD – Crisp romaine lettuce tossed with shredded parmesan, and toasted croutons. \$7.95

ENTREES

- All entrees are served with a crisp garden salad, fresh vegetable, warm roll and butter.
You may substitute any of the above "Specialty Salads" for a nominal charge.
- GRILLED PORTERHOUSE PORK CHOP – Seasoned with herbs and served with roasted redskin potatoes. \$17.95
CHOICE VEAL OSCAR – Sauteed cutlet topped with back-fin crab meat and fresh asparagus spears, finished with bearnaise sauce. \$22.95
FILET MIGNON – A center cut choice 6oz. Filet grilled to temperature, topped with

maitre'd butter, served with baked potato. \$22.95

NEW YORK STRIP STEAK – Choice center cut, well-aged strip steak, grilled to temperature, served with a baked potato. \$24.95

ROAST DUCKLING – Slow roasted and crispy, served with a tart orange cranberry sauce, and rice pilaf. \$21.50

CHICKEN VICTORIA – Tender golden brown breast of chicken stuffed with ham and swiss cheese, served on a bed of rice with tomato, mushroom, garlic sauce. \$18.95

SEAFOOD CHESAPEAKE – Succulent shrimp, scallops, and whitefish in a rich pecan cheese sauce over rice pilaf en casserole. \$18.95

SEARED SEA SCALLOPS – Finished with rich red pepper coulis, served with rice pilaf. \$19.95

FRESH ATLANTIC SALMON – Finished with lemon herb butter, served over rice pilaf. \$19.95

FETTUCINI ALFREDO – Pasta served with our signature alfredo sauce and topped with scallions, and parmesan cheese. \$15.95

ADD GRILLED OR BLACKENED CHICKEN \$3.00, SHRIMP \$4.00, SALMON \$5.00

LIGHTER FARE

All Sandwiches served with a kosher dill pickle and tavern fries.

FIVE CHEESE PASTA – Our famous five cheese penne pasta baked in a blend of cream and five cheeses: Parmesan, Pepperjack, Cheddar, Swiss and Gorgonzola. \$13.95

FISH & CHIPS – Alaskan cod fillets, hand dipped in beer batter, served with tavern friend and coleslaw. \$13.95

GRILLED FOCACCIA CLUB – Grilled breast of chicken, peppered bacon, lettuce, tomato, and mayonnaise. \$10.95

BUXTON BURGER DELUXE – Half pound chopped sirloin with onion, cheese, lettuce and tomato. \$9.95

CORNED BEEF REUBEN – Thinly sliced corned beef with sauerkraut, swiss cheese and 1000 island dressing on thick marble rye. \$9.95

GRILLED MUSHROOM QUESADILLAS – Sautéed portabella and white mushrooms, red onion, and green peppers topped with pepperjack cheese. Served with lettuce, tomato, scallions, sour cream and salsa. \$9.95