

DINNER (Parties of 20 or more)
THE BUXTON INN -1812

APPETIZERS

MUSHROOM RAVIOLI – Parmesan crusted mushroom ravioli topped with marinara and fresh mozzarella with a pesto drizzle. \$9

SOUTHERN FRIED BRIE – Served with raspberry drizzle, toasted baguette fresh grapes. \$10

SPINACH & ARTICHOKE DIP – Served with toasted focaccia bread. \$9

SOUPS

Cream of Chicken Curry (Cup) \$3

Soup Du Jour (Cup) \$3

SALADS

DRIED CRANBERRY & TOASTED ALMOND SALAD – On a bed of spring lettuces topped with sharp cheddar cheese finished with raspberry vinaigrette. \$9

CAESAR SALAD – Crisp romaine lettuce tossed with shredded parmesan and toasted croutons finished with creamy caesar dressing. \$8

(ADD CHICKEN \$3, SHRIMP \$4, SALMON \$5)

ENTREES

(All Entrees are served with fresh vegetable, roll and butter.
You may add a salad course for \$3.00)

FILET MIGNON- A center cut choice 6oz filet grilled to medium, topped with maitre'd butter.
And served with baked potato. \$24

NEW YORK STRIP STEAK- 12oz. Strip Steak grilled to medium and served with baked potato. \$25

SEAFOOD CHESAPEAKE – Succulent shrimp, scallops, and whitefish in a rich pecan cheese sauce over buxton rice en casserole. \$18

FRESH ATLANTIC SALMON – Topped with a roasted garlic cream sauce served with buxton rice. \$20

ROAST DUCKLING- Slow roasted and crispy, served with a tart orange cranberry sauce and buxton rice. \$22

BAKED HALF CHICKEN – Topped with a honey butter glaze and toasted almonds.
Served on a bed of rice. \$18

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

GRILLED PORTERHOUSE PORK CHOP – Seasoned with herbs and served with roasted redskin potatoes. \$17

STUFFED PORK LOIN – Slow roasted with an apple, walnut stuffing. Served with mashed potatoes and gravy. \$16

PASTA PRIMAVERA – Angel hair pasta with grilled vegetables tossed in a creamy alfredo sauce. \$14

18% GRATUITY IS ADDED TO PARTIES OF EIGHT OR MORE.