

## **APPETIZERS**

### **CRISP DUCK SPRING ROLL**

Braised shredded duck and shitake mushrooms in a crisp wrapper.  
Orange, ginger & toasted sesame seed dipping sauce - 8

### **PENNE PASTA**

With Roasted Beets, Walnuts, Gorgonzola Cheese and a touch of cream - 8

### **CORN FLOURED FRIED CALAMARI**

Crisp and golden brown, with tomato basil salsa and chipotle mayonnaise - 9

### **LUMP CRAB AND SALMON CAKE**

with rosemary tomato confit, sautéed spinach and citrus beurre blanc – 12

### **WILD MUSHROOM TART**

Westfield Farms goat blue cheese, morel mushroom cream and white truffle oil - 9

### **SEASONAL SOUP OF THE DAY - market**

**OLD FASHIONED NEW ENGLAND CLAM CHOWDER - 7**

### **CAESAR SALAD**

Garlic Parmesan croutons and a classic dressing - 8

### **BABY GREENS SALAD**

Mixed mesclun greens with goat cheese and roasted sweet  
peppers; tossed in a honey, Dijon & balsamic vinaigrette - 7

### **PEAR, ROQUEFORT CHEESE AND ROASTED WALNUT SALAD**

Tossed with baby greens and balsamic vinaigrette - 9

## **SIDE DISHES – 4**

Yukon Gold mashed potatoes ~ Garlic sautéed spinach  
Roasted portabello mushroom ~ Crisp corn floured onion rings  
Applewood smoked bacon risotto ~ Truffle oil fries

*The Perfect Setting for your special occasion*

Our private dining rooms are available for groups from 20 to 150.  
Weddings, Rehearsal Dinners, Business Events, Club Meetings  
Lunch ~ Dinner ~ Sunday Brunch ~ Thursday Buffet

## **SILVERMINE TAVERN GIFT CERTIFICATES**

*A most distinctive way to express your thoughtfulness!*

*Connecticut law does not permit smoking in this building.  
An 18% gratuity will be added to the bill for tables of seven or more.*

## **ENTREES**

### **PAN SEARED DIVER SEA SCALLOPS**

Celery root mash, spiced black beans, red wine reduction and celery oil - 28

### **GRILLED FILLET OF ATLANTIC SALMON**

Sugar snap peas, Braised Scallions and cucumber-beet slaw – 26

### **ROASTED FILLET OF NORTH ATLANTIC COD**

Wrapped in Parma Prosciutto. Served with braised cabbage and crisp fried shallots – 24

### **JUMBO LUMP CRAB STUFFED FILLET of SOLE**

Crab stuffing in Dijon rubbed sole with spinach & tomato risotto, with citrus, fresh tomato, & chive infused olive oil - 28

### **SAUTÉED SHRIMP WITH MINI RIGATONI PASTA**

Garden peas, grape tomatoes, and Nodine's smoked ham with garlic, white wine, grana Parmesan cheese and a touch of cream - 26

### **PECAN CRUSTED FILLET OF BROOK TROUT**

Nodine's smokehouse applewood smoked bacon risotto, crisp fried zucchini, tomato confit and sherry vinegar beurre blanc – 24

### **BERKSHIRE PORK TENDERLOIN**

Grilled with honey-mustard glaze, peppered Granny Smith apples, and cannelloni beans with Nodine's Smokehouse andouille sausage - 21

### **BRAISED LAMB SHANK**

Slow cooked with red wine 'till fork tender. Creamy polenta, grilled Provencal vegetables, and pan juices - 25

### **GRILLED FILET MIGNON**

Roasted portabello mushroom, fresh spinach, crisp corn floured onion rings, Westfield Farms goat blue cheese and Bordelaise sauce - 31

### **GRILLED BLACK ANGUS NEW YORK STRIP STEAK**

Crisp fries, morel mushroom brandy cream, and garlic sautéed spinach – 33

### **ROAST BREAST OF PEKIN DUCK**

Sweet potato hash browns; house made shitake mushroom, pork & chicken sausage; and fresh cranberries poached in maple syrup - 26

### **RACK OF LAMB**

Charred tomato, leek, and fresh mint relish, braised swiss chard, Yukon gold mashed potatoes and peppercorn demi-glace - 34

### **NEW ENGLAND CHICKEN POT PIE**

The classic deep-dish meal brimming with tender pieces of chicken, fresh vegetables, wild mushrooms, and cream; baked with a flaky pastry crust – 24

### **PENNE PASTA WITH GRILLED AND ROASTED VEGETABLES**

Sautéed with fresh tomato, grilled zucchini, flame roasted sweet pepper, garlic, and roasted portobello mushroom, plus Parmesan and fresh mozzarella cheeses – 21