

The Red Shutter Inn & Restaurant

~ Drink Specials ~

The Ski-Tini

A chocolate-mint vodka martini, served up in a chilled glass

Black Diamond - 12 oz - \$11

Blue - 10 oz - \$10

Bunny Slope - 6 oz - \$8

~ Wine Specials ~

Yangarra Shiraz - \$8/glass

A beautiful Australian red with a fruity nose and a clean finish

Chardonnay - Jade Mountain - \$8/glass

This 2008 vintage is new to our cellar and is a great compliment to our favorite Viogner

~ Starters ~

Fried Zucchini - \$8

Thick cut fresh zucchini fried in a light batter

Filet Carpaccio - \$11

Blackwatch Farms filet mignon sliced paper thin and flavored with a lemon vinaigrette

Tuna Crudo - \$10

Thinly sliced seared tuna served with capers and olive oil

Caesar Salad - \$6

Crisp big romaine leaves drizzled with a our own tangy Caesar dressing

Cranberry Goat Cheese Salad - \$7

Mixed greens covered in a cranberry vinaigrette and served with candied walnuts and Blue Ledge Farms goat cheese

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~ Entrees ~

Tea Smoked Roasted Duck - \$27

LaBella Farm, Branford CT

Fresh Magret duck breast smoked with fresh tea then served with a pear & blueberry jus

Lobster Ravioli - \$16

VT Fresh Pasta, Cavendish, VT

Freshly rolled ravioli sautéed in brown butter and sage

Braised Short Ribs - \$23

Blackwatch Farms, Weathersfield, VT

Slow cooked beef ribs cooked in a red wine sauce with matignon

Mushroom Risotto - \$21

Button, cremini, and shitake mushrooms are brought together in this creamy risotto garnished with a baked parmesan chip

Chicken Cordon Bleu - \$19

Misty Knoll Farms, New Haven, VT

Farm raised free range chicken breast stuffed with prosciutto and blue cheese and fried in panko bread crumbs

Pineapple Grilled Mahi-Mahi - \$23

Wild Caught – Pacific Ocean

Grilled to order and served with a pineapple salsa, complimented with jasmine rice & roasted brussels sprouts

Eggplant Parmesan - \$18

Homemade eggplant parmesan lightly breaded and covered in our own marinara, served with a side of pasta and grilled asparagus

Steak Robert - \$25

Blackwatch Farms, Weathersfield, VT

New York Strip steak cooked to order and topped with a French brown sauce