

DINNER MENU

Appetizers

WAGYU BEEF CARPACCIO*, 13
*Infused mushroom oil, shaved parmesan,
arugula, potato sticks*

THAI CALAMARI, 12
House-made sweet chili sauce, black sesame, napa slaw

CHEESE PLATE, 14
*3 artisan cheeses, cured olives,
walnut bread, pickled grapes*

POKE TUNA*, 15
*Marinated Ahi tuna, wasabi, local cress,
avocado, crisp rice paper*

BRUSCHETTA, 11
*Sicilian tomatoes, goat cheese, pesto,
balsamic syrup, local cress*

CHILLED WILD GULF SHRIMP, 15
Spicy cucumber ceviche, ancho chili cocktail sauce

Soups and Salads

*Add grilled salmon to your salad for \$8
or chicken for \$6*

FIRE ROASTED PEPPER AND
TOMATO SALAD, 8.5
*House-made fresh mozzarella, arugula,
grilled red onion, light and dark balsamic*

FARMER'S SALAD, 7.5
*Northridge organic greens, baby beets,
Point Reyes blue cheese, cherry tomatoes, cured
olives, red onion, red wine vinaigrette*

CAESAR SALAD, 7
*House-cured olives, romaine lettuce,
garlic croutons, creamy Caesar dressing*

HOUSE SALAD, 8
*Baby red oak, candied pecans, green apple,
goat cheese, apple-balsamic dressing*

CORN AND POTATO CHOWDER
*King Farm's bacon, sweet peppers,
cheddar biscuit
cup 4 / bowl 6*

CHILLED CUCUMBER SOUP
*Smoked Scottish salmon, dill cream
cup 4 / bowl 6*

TODAY'S SOUP
cup 4 / bowl 6

Main Courses

KING FARM'S ROASTED CHICKEN, 25
*Buttermilk mashed potatoes, spring vegetable
sauté, morel gravy*

JUMBO LUMP CRAB CAKES, 26
*Sweet corn relish, roasted fingerling potatoes,
horseradish beurre blanc*

BACON-SPIKED SCALLOPS, 28
*Saffron risotto, applewood smoked bacon lardons,
citrus butter, julienned vegetables*

STEAK FRITES*, 35
*Grilled 14 oz. NY strip, parmesan-truffle
fries, lemon asparagus, black garlic butter*



*We strive to uphold the time-honored
tradition of using as many local,
natural and sustainable ingredients as
possible. We believe strongly in the
farmer-to-chef concept and work with
local purveyors to feature locally
grown fruits, vegetables and meats as
well as Amish free range eggs and
sustainable aquaculture.*

HOUSE-MADE
CHICKEN RAVIOLI, 23
*Smoked local chicken and fontina stuffed raviolis,
sweet corn, mushrooms, roasted garlic cream*

SPRING FETA CRUSTED LAMB CHOPS*, 36
Orzo pasta and artichoke salad, harissa, tzatziki sauce

ORECCHIETTE, 21
*Italian sausage, tomatoes, broccolini, parmesan,
hand-pulled fresh mozzarella, chilies, olive oil*

HERB CRUSTED ALASKAN HALIBUT, 28
*Vermouth scented basmati rice, tomato stuffed zucchini,
roasted pepper coulis, basil oil*

BEEF WORTHINGTON*, 34
*Twin center-cut filets, gruyère potato gratin, sautéed
spinach, blue cheese, mushroom-cabernet demi*

DUET OF BERKSHIRE PORK*, 27
*Grilled tenderloin and braised shoulder, sweet potato
hash, Swiss chard, tomato-ginger mountain jam*

GARDEN VEGETABLE PLATE, 18
*Beet, apple and blue cheese salad, spring vegetable sauté,
zucchini fritter with srirachi aioli,
lemon asparagus, whipped potatoes*

On the Side

BUTTERMILK MASHED
POTATOES, 4

SPRING VEGETABLE SAUTÉ, 5

LEMON ASPARAGUS, 6

SMOKY CORN RELISH, 4

POTATO GRATIN, 5

*Are you or someone
you know planning a
special event?*

*The Worthington Inn
has an elegant ballroom,
along with four private dining
rooms that can accommodate
10 to 100 guests.*

Live Jazz

Friday & Saturday, 7 to 10pm

Elegant Sunday Brunch Buffet

Sunday, 11am to 2pm

IN OUR KITCHEN

*Thomas Smith, Executive Chef
Jeff Butcher, Sous Chef
Kirk Reckless, Sous Chef*

*An automatic 20% gratuity
will be added to parties of
six or more.*

**Eating raw or undercooked meats and seafood
can be hazardous to your health.*