

Happy Easter

dinner menu



WELSHFIELD INN

Gracious Country Dining & Spirits

ESTD 1842

Stephanie Felicetty, *Chef*
Mike Bunce, *Sous Chef*

SOUPS

Lobster and Crabmeat Bisque
4.99 cup 6.99 bowl

Classic French Onion Soup 6.99 crock

STARTERS

Zucchini "Haystack" crispy fried, cajun ranch
sauce 8.99

Crispy Fried Calamari lemon zest aioli 11.99

Butternut Squash Risotto applewood smoked
bacon, smoked gouda 6.99

Lobster Macaroni & Cheese fontinella crumb
crust 9.99

Lobster Risotto sweet corn, asparagus and
bacon 9.99

Bruschetta tomatoes, cucumbers, onions,
fresh basil, minced garlic, romano cheese, basil
vinaigrette, toasted baguette, balsamic syrup
drizzle 8.99

BIG SALADS

Welshfield Chopped Salad
WITH Grilled Chicken Breast
oregano vinaigrette, bell peppers, cucumbers,
tomatoes, chopped egg, bacon, red onion,
blue cheese 13.99

Mackenzie Salad
WITH Grilled Chicken Breast
blush dressing, mixed greens, mackenzie
creamery goat cheese, red onion, fresh berries,
candied walnuts 14.99



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

Slowly Braised CAB Pot Roast*
rich pan gravy, mashed potatoes, carrots 21.99

Chicken Piccata
chicken breast medallions pan seared with
capers, red onions, chardonnay & lemon herb
butter, asparagus, wild rice blend 18.49

Smoked Salmon Pasta
cavatappi pasta, san marzano tomato sauce,
mushrooms, capers, sweet onion, lemon
butter sauce 22.99

Country Glazed Ham Dinner
slow smoked, pineapple glazed ham served
with hand mashed potatoes and green beans
16.99

New Zealand Lamb Rack
roasted pepper and mushroom risotto, gouda
cheese, basil & mint pesto 28.99

Roasted Turkey Breast Dinner
savory stuffing, warm cranberry preserves,
mashed potatoes & gravy 16.99

Cedar Plank Salmon
sweet chili corn salsa, butternut squash
risotto 23.99

Pan Seared Sea Scallops
lobster, sweet corn, bacon, asparagus, risotto,
basil 30.99

Slow Roasted Prime Rib
hand mashed potatoes, maple brussels
sprouts, au jus, creamy horseradish 28.99

Pork Shank
cola braised, cheesy grits, bacon wilted kale,
blueberry lacquer 21.99

Lobster Macaroni & Cheese
smoked gouda lobster cream sauce, maine
lobster, scallions, fontinella crumb crust 22.99

Beef Tenderloin Marsala
shiitake and oyster mushrooms, melted
onions, hand mashed potatoes, maple brussels
sprouts 23.99

Happy Easter

brunch menu



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Buttermilk Pancakes

a fluffy stack of warm buttermilk pancakes served with warm maple syrup and your choice of bacon or sausage 10.49
w/ blueberries 10.99 | geauga maple syrup .99

Stuffed French Toast

our own version of a brunch classic...sourdough grilled and stuffed with fresh berries and a creamy fruit filling. topped with fresh berries and whipped cream. your choice of sausage or bacon 10.99
geauga maple syrup .99

Eggs To Order

three eggs cooked to order served with home fries, your choice of sausage or bacon and your choice of toast or english muffin 9.99

Eggs Benedict

poached eggs, canadian bacon, toasted english muffin, hollandaise, home fries, fresh fruit 11.99

Beef Tenderloin Eggs Benedict

poached eggs, beef tenderloin, toasted english muffin, hollandaise, home fries, fresh fruit 15.99

Crab Cake Eggs Benedict

poached eggs, crab cakes, lump crabmeat, toasted english muffin, "old bay"onaise" sauce, home fries, fresh fruit 15.99

Surf & Turf Eggs Benedict

poached eggs, beef tenderloin, crab cakes, toasted english muffin, "old bay"onaise" sauce, home fries, fresh fruit 19.99

Breakfast Bowl

scrambled eggs, sausage gravy, cheddar jack cheese, home fries & choice of toast or english muffin and fresh fruit 9.99

Angus Brunch Burger*

our fresh natural angus steak burger with an egg fried hard and cheddar cheese; french fries, lettuce, tomato & pickle slice 12.99

Sausage Gravy with Biscuits

two eggs any style, sausage gravy & fresh fruit 10.99

Fresh Fruit Medley

Large bowl of assorted fresh cut fruit served with raspberry yogurt sauce and a muffin.....perfect for sharing 11.99

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SOUPS

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Classic French Onion Soup 6.99 crock

STARTERS

Zucchini "Haystack"

crispy fried, cajun ranch sauce 8.99

Crispy Fried Calamari

lemon zest aioli 11.99

Butternut Squash Risotto

applewood smoked bacon, smoked gouda 6.99

Lobster Macaroni & Cheese

fontinella crumb crust 9.99

Lobster Risotto

sweet corn, asparagus and bacon 9.99

ENTRÉES

add a small chopped or caesar salad to any entrée for 4.99

Pan Seared Sea Scallops

lobster, sweet corn, bacon, asparagus, risotto, basil 30.99

Roasted Turkey Breast Dinner

savory stuffing, warm cranberry preserves, mashed potatoes & gravy 16.99

Smoked Salmon Pasta

cavatappi pasta, san marzano tomato sauce, mushrooms, capers, sweet onion, lemon butter sauce 22.99

Slowly Braised CAB* Pot Roast

rich pan gravy, hand mashed potatoes, carrots 21.99

Chicken Piccata

chicken breast medallions pan seared with capers, red onions, chardonnay & lemon herb butter, asparagus, wild rice blend 18.99

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New Zealand Lamb Rack

roasted pepper and mushroom risotto, gouda cheese, basil & mint pesto 28.99



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