

THE ROYCROFT INN

Proud to be a Supporting Sponsor of



Monday Sept. 21st to Saturday Sept. 26th

\$20 ENTRÉES

FAROE ISLANDS SALMON | seared with Thai chili and soy glaze | brown & wild rice |
sautéed seasonal vegetables

BEER BRAISED SHORT RIBS | chasseur sauce | whipped potato | sautéed seasonal vegetables

CHICKEN WITH VERTICAL FARM MUSHROOM & BLACK TRUFFLE RISOTTO | sweet peas |
toasted pine nuts | First Light Creamery goat cheese | shaved Parmesan

VEGAN COCONUT CURRY | vegan andouille sausage | carrot, sweet peas, broccoli,
cauliflower, chickpeas & red bell peppers | basmati rice | toasted peanuts

\$30 ENTRÉES

5 OZ. FILET OF BEEF TENDERLOIN | seasoned & grilled | demi-glace | whipped potato |
sautéed seasonal vegetables

PORTERHOUSE PORK CHOP | seasoned & grilled | Robert sauce with
locally sourced mushrooms | sautéed seasonal vegetables | whipped potato

PAN SEARED JUMBO SEA SCALLOPS WITH MUSHROOM & BLACK TRUFFLE RISOTTO |
Vertical Farm mushrooms | sweet peas | toasted pine nuts |
First Light Creamery goat cheese | shaved Parmesan

Reservations Required: 716-652-5552 or on-line at Roycroftinn.com

The Roycroft Inn 🌿 40 South Grove St. 🌿 East Aurora, NY