

## Salad Selections

### **PEAR AND WALNUT SALAD**

Topped with crumbled blue cheese and candied walnuts 11

### **CAESAR SALAD**

Classic Caesar with shaved Asiago 8

### **CHEF'S CHOP SALAD**

Ham, turkey, swiss cheese, fresh tomato, cucumber, greens, balsamic vinaigrette 9.5

## Soup Selections

### **TOMATO AND MUSHROOM BISQUE**

cup 3, bowl 4.5

### **SOUP DU JOUR**

A freshly prepared soup with seasonal ingredients cup 3, bowl 4.5

## Small Plates

### **SHRIMP & CRAB COCKTAIL**

Large shrimp, jumbo lump crabmeat, cocktail sauce 12.5

### **BRIE BAKED IN PASTRY**

Red Zinfandel raspberry sauce, Lisa's pear chutney 9.5

### **CRAB, SMOKED CHEDDAR AND ARTICHOKE DIP**

Served with crusty French bread 9.5

### **FLASH FRIED CALAMARI**

Roasted tomato sauce 8

### **ROASTED SCALLOPS AND APPLEWOOD SMOKED BACON**

Dijon mustard, black pepper, balsamic glaze 9.5

## Lighter Fare

### **CRAB CAKE SANDWICH**

Broiled and served with Remoulade and coleslaw 10

### **STEAMED ROPE GROWN MUSSELS**

With blue cheese, bacon and arugula 10

### **U.S.D.A. PRIME BURGER\***

8 oz. lean beef grilled to your specification, served on an artisan roll with lettuce and tomato 9  
Add cheese, bacon, onions or mushrooms 0.5 ea

### **SAGA BLEU BURGER\***

U.S.D.A burger, apple wood smoked bacon, Saga cheese, caramelized Vidalia onion,  
Served on an artisan roll with lettuce and tomato 10.5

Lighter Fare cont...

**GRILLED PORTOBELLO SANDWICH**

Roasted peppers, fresh spinach and roasted garlic and basil goat cheese 8.5

**CHICKEN CORDON BLEU SANDWICH**

Honey mustard, lettuce and tomato 9.5

**BAKED TURKEY PANINI**

Chipotle lime ranch, avocado, roasted peppers, provolone 9.5

**TRADITIONAL FISH AND CHIPS**

Batter dipped, served with fresh lemon and malt vinegar 12

**CHEESE TORTELLINI AND GRILLED SHRIMP**

Artichokes, spinach, garlic, roasted red pepper cream 16

Large Plates

**LUMP CRAB CAKES**

Cilantro caper Remoulade single 19, twin 26

**SLOW BRAISED BEEF SHORT RIBS**

Smoked cheddar grits, a hint of Wilbur Chocolate 21.5

**VEGETABLE AND TOFU CURRY**

Rich coconut broth, steamed jasmine rice 14

**GRILLED SALMON**

Pineapple miso glaze 18.5

**LOBSTER AND TRUFFLE "MAC AND CHEESE"**

Balsamic stewed tomatoes 19

**PAN ROASTED EUROPEAN CHICKEN**

Cipollini onion, prosciutto, Madeira, butternut squash risotto 19

**GRILLED RIBEYE STEAK \***

Herb and blue cheese mashed potatoes, red wine demi-glace 22

**PAN ROASTED FRESH TILAPIA**

Warm spinach and mushroom vinaigrette 15.5

**LOCAL ROAST PORK LOIN**

Dried plum stuffing, spiced apple cider reduction 16

The General Sutter Inn features 16 Antique and Victorian Guest Rooms and Suites. For your Special Events we have a selection of rooms that can accommodate from 15-150 guests. We specialize in Weddings, Anniversary Parties, Rehearsal Dinners, Class Reunions and Corporate Events.

**HISTORIC HOSPITALITY SINCE 1764**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions