



INN AT
TAUGHANNOCK FALLS

DINNER SERVICE: FRIDAY, SATURDAY & SUNDAY

LUNCH SERVICE: SATURDAY

APPETIZERS

Pumpkin Ricotta Ravioli \$12 (V)

Handmade pasta served with sage brown butter cream sauce and toasted pecans.

Jumbo Shrimp Cocktail \$17

Three jumbo gulf shrimp, court bullion poached, with lemon and cocktail sauce.

The Rainbow Salad \$14 (V)

Fresh burrata cheese, flanked with wedges of yellow and red heirloom tomatoes and roasted red beets. Topped with balsamic reduction.

Autumn in New York Salad \$16 (V)

Acorn squash, faro, walnuts, kale, cranberry, apple, and parmesan cheese dressed with Citrus Vinaigrette.

ENTREES

Vegan Mushroom Roast \$28 (VG)

Pan roasted Portobello mushroom steak, braised lobster mushrooms, potato puree, haricots vert and blistered onion. Drizzled with garlic infused olive oil.

Fresh Swordfish \$34

Pan-roasted AAA center loin swordfish with ginger garlic pan sauce, sautéed spinach and kale, herb roasted Fingerling potatoes.

Jumbo Sea Scallops \$34

Pan-seared with sweet potato grits, chanterelle mushrooms, and Granny Smith apple pan sauce.

Lamb Chops with Chimichurri (3) \$37

Three double-bone, pan-seared lamb chops with Chimichurri sauce and fall vegetable couscous.

Taughannock's Irish Stew \$28

Filet Mignon braised in beer and tomato, peas, carrots, Cipollini onions, and potatoes. Served with house made corn bread.

Grilled Filet Mignon \$42

10oz Angus Reserve filet mignon with roasted garlic whipped potato, rainbow carrots and sautéed broccolini. Finished with rosemary Demiglace.

Salmon Carbonara \$32

Akura Salmon in a cream based sauce with peas, grape tomato, pancetta and Parmesan over home made linguini.

DESSERTS

Flourless Hazelnut Chocolate Torte \$12 (GF) (V)

Dark chocolate ganache and Frangelica whip cream.

Crème Brulee \$13 (V)

Served with fresh berries and whipped cream.

Profiteroles \$14 (V)

Home-made cream puff shell filled with Madagascar vanilla ice cream, and covered with dark chocolate ganache.

Parties of 8 or more will automatically be charged an 18% gratuity

EXECUTIVE CHEF TODD KEGRESSE