



The Inn at New Berlin

Salutation Tavern

- French Onion Soup-** A hearty French onion soup with vegetable, chicken and beef broth, broiled with croutons, and a three cheese blend. \$6.50
- Soup Du Jour-** Created by the chefs at Gabriel's. \$5
- Gabriel's Salad.** Mixed field greens, candied pecans, warm brown sugar bacon and cherry tomatoes flavored with a honey mustard vinaigrette. \$7
- Caesar Salad.** Crisp romaine lettuce, croutons, and Romano cheese tossed with a buttermilk Caesar dressing. \$7 with... Grilled Chicken \$11
Seared Tuna \$12 Smoked Salmon \$13 Beef Tenderloin \$14
- Salutation Salad.** Chopped romaine lettuce with a warm apple, walnut, and leek sauté, crumbled gorgonzola, and a caramelized onion-cider vinaigrette. \$7
- Croustade.** Puff pastry square filled with jumbo lump crabmeat and langostino imperial, broiled with Romano cheese. Served with Artisan crackers. \$13
- Lollypop Lamb Chops.** Marinated, char-grilled lamb chops, plated with mixed greens and finished with a plum-marsala sauce and candied walnuts. \$13
- Pumpkin and Sun-Dried Tomato Ravioli.** Hand made ravioli, plated with a chiffonade of romaine lettuce and finished with a cider-balsamic reduction and candied walnuts. \$10
- Fried Oysters-** Hand breaded blue-point oysters served with fried leeks and homemade tartar & cocktail sauces. \$13
- Buttermilk Chicken Sandwich.** Buttermilk battered chicken breast, served open faced on Texas toast with a rosemary-thyme buttermilk gravy and potato chips. \$9
- Tenderloin Sandwich.** 4 oz filet mignon, served open faced with sautéed wild mushrooms, onions, melted cheddar and potato chips. \$14
- Ahi Tuna Melt-** Seared rare on grilled wheat bread with Swiss cheese, lettuce, tomato, and cucumber-wasabi sauce served with pickle and potato chips. \$12
- New Berlin Burger-** Local lean ground beef charbroiled with twice smoked bacon and Vermont cheddar, served with lettuce, tomato, pickle and chips. \$10.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Chef Michael Benfer