



Celebrating our 28th year

Delicious food ~ Beautiful view ~ Always a great value!

Chef owned. Serving beer, wine and cocktails.

667-5091

Appetizers & Lighter Fare

Soups of the Day	\$3.75
<i>Chilled Borscht, Hungarian Mushroom, Herbed Zucchini Purée</i>	
Salad of Mixed Greens	\$3.25
Grilled Beef Salad	\$7.95
<i>Grilled tenderloin with chilies, garlic, lime leaf and sweet pepper over fresh greens</i>	
Yucatan Shrimp Cocktail	\$6.95
<i>Succulent Gulf and Maine shrimp served Mexican-style with cilantro, tomato and lime</i>	

Entrées - Some Favorites

Steak au Poivre Bordelaise	\$22.00
<i>Fillet of beef embedded with crushed peppercorns and finished with a bordelaise sauce. Enjoy with a glass of Terrazas Malbec (Argentina), \$6.25/glass or a bottle of Hess Select Cabernet Sauvignon (CA), \$23/bottle.</i>	
Blueberry Duckling	\$19.50
<i>Sautéed duck breast in a reduction of pan juices, blueberries and balsamic vinegar. Enjoy with a glass of Red Guitar Navarra Tempranillo/Granache (Spain), \$5.75/glass or a bottle of Harlow Ridge Pinot Noir, \$22/bottle.</i>	
Chicken with Cashews	\$16.50
<i>Stir-fried chicken breast with green beans and cashews. Enjoy with a glass of Covey Run Dry Riesling (Washington State), \$6.25/glass, \$21/bottle.</i>	
Linguine with Shrimp	\$16.50
<i>Pasta with sautéed shrimp, artichokes, capers, wine, lemon and parsley. Enjoy with a glass of Santi Pinot Grigio (Italy), \$6.75/glass, \$23.50/bottle.</i>	
Fish Tikkin Xic	\$19.50
<i>Fresh halibut filet prepared in the traditional Mayan style with tomatoes, green pepper, onions and achiote. Enjoy with a glass of La Crema Sonoma Coast Chardonnay (CA), \$9/glass, \$34/bottle.</i>	
Poached Halibut	\$19.50
<i>Fresh halibut filet poached in olive oil with sundried tomato artichokes and fresh herbs. Enjoy with a glass of Martin Códax Albariño (Spain), \$6.25/glass, \$22/bottle</i>	
Scallops with Almonds and Mango	\$17.50
<i>Sautéed sea scallops coated with crushed almonds in a mango vinaigrette. Enjoy with a glass of Ninet de Pena Voigner, \$5.50/glass, \$20/bottle.</i>	

Entrées also available as full meals including soup, salad and home baked bread for an additional \$3.

Vegetarian entrées also available.

The menu changes frequently to reflect availability of fresh produce and seafood.



Just 8 miles from
Blue Hill on Route 172
Open Nightly, 5:30-9 p.m., 667-5091
www.surryinn.com