

Dinner

5:30pm-8:00pm sun/thur 5:30pm-9:00pm fri/sat

SOUPS

lobster chowder

lobster.purple potato.cream

Manhattan chowder

clams.tomato.corn

STARTERS

milk bread

herbs.spa honey.butter.salt

arugula

fennel.apple.maple vinaigrette

caesar

romaine.parmesan.bread

carrots

yogurt.almonds.citrus.harissa

crab fondue

tomato.potato puree.chives

asparagus

cedar grilled.cured egg yolk.truffle.grains

mussels

merguez sausage.honey.herbs

SEA

salmon

pistachio.pine nut.risotto

scallops

merguez sausage.corn.cilantro pesto

local fish

basil spatzle.mussels.clams

LAND

pan roasted chicken

garlic spinach.carrot butter.fingerlings

red wine short ribs

potato puree.brussel sprouts.veal glaze

duck two ways

celeriac.blueberry.scallion

PASTA

bolognese

fresh pasta.house blend.fava.mushroom

potato gnocchi

roasted wild mushrooms.cream.herbs

risotto

celery root.black garlic.walnut

GRILLED

choice of sauces, two sides

12oz new york strip

8oz filet of beef

42 day aged ribeye

10oz wagyu skirt steak

SIDES

brussel sprouts

creamed spinach

roasted carrots

wild mushrooms

potato puree

braised fingerlings

truffle chive fries

buttered gnocchi

SAUCES

chimichurri

bearnaise

merlot demi

horseradish

BAR

smoked cherry manhattan:

traverse city bourbon.vermouth.cherry

spa refresher

farmers organic gin.lime.mint

caramel apple margarita

tres agave.local apple cider.house caramel

blackberry jam & tonic

hendricks grand cabanet.rosemary

pumpkin martini

triple eight vanilla.pumpkin puree.cinnamon

apple fig old fashion

makers mark.apple butter.fig jam

ginger thyme mule

titos.thyme syrup.fresh ginger

*consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food borne illness
prices subject to a 21% service charge and applicable CT sales tax
before placing your order, inform your server of any allergies

Kensington's
at Norwich Inn

executive chef Clayton Errett & his amazing team