

# T·H·E DINING ROOM AT THE INN

200 W. Park Ave., State College | NittanyLionInn.psu.edu

## THE DINING ROOM AT THE INN

HAPPY VALLEY CULINARY WEEK SPECIAL MENU: JUNE 12-18, 2017

### lunch

**\$12 - \$15**

#### Entree: (choose one)

##### **Grilled Portabella Caprese Sandwich**

*Grilled portabella mushroom, smoked mozzarella, ripe tomato, basil-garlic aioli, charred red onion, mixed greens, and balsamic reduction on a Gemelli Bakers ciabatta roll, served with sweet potato fries*

**\$15**

##### **Grilled Chicken Sandwich**

*Grilled chicken breast, sauteed Kennett Square mushrooms, Goot Essa Swiss cheese, and Sweet Heat Gourmet's Sweet & Spicy Stout Mustard, served with fresh-cut fries*

**\$12**

##### **Pulled Pork**

*Slow-roasted pulled pork, green apple BBQ, and smoked cheddar, served with fresh-cut fries*

**\$13**

### dinner

**\$19 - \$28**

#### Starter: (choose one)

##### **House Salad**

*Local salad greens, tomato, cucumbers and julienned carrots*

##### **Soup Du Jour**

*Ask your server about our ever-changing house-made soup of the day*

##### **Vegan Quinoa and Summer Squash Soup**

*A cup of red quinoa, zucchini, yellow squash, carrots, celery root, onions, kale, smoky chipotles in a rich vegetable broth*

#### Entree: (choose one)

##### **Local Trout**

*Grilled filet of trout with a charred tomato and poblano sauce, served with buttermilk mashed potatoes and local vegetables*

**\$28**

##### **Meatloaf**

*Locally-sourced ground beef meatloaf, wrapped in house-cured bacon, served with smoky barbeque sauce, buttermilk mashed potatoes and local vegetables*

**\$28**

##### **Farro and Marinated Fennel Salad**

*Farro, the super grain, chili-marinated fennel, and golden raisins, tossed in raspberry yogurt vinaigrette on a bed of mixed greens*

**\$19**