

LANDMARK TAVERN

Ryland Inn

new year's eve 3-course dinner

MAKE A RESERVATION

appetizer

choice of

Red Leaf Salad

crispy chickpeas, cheddar, cucumber, roasted poblano ranch

Black Pepper Calamari

cherry pepper aioli, grilled lemon

Baked Camembert

puff pastry, spiced walnut butter, roasted figs, asian pear

Smoked Salmon Toast

chive cream cheese, everything spice, heritage wheat toast

Harvest Bisque

sweet potato, carrot, apple, maple

entrée

choice of

Wild Mushroom Alfredo

egg fettucini, parmesan breadcrumb

Olive Oil Poached Halibut

marinated trumpet mushrooms, celery root puree, confit leek

Icelandic Cod

clams, turnip chowder, smoked bacon

Prime Rib of Beef

potato puree, charred broccolini, sauce au poivre

Pan Roasted Chicken

butternut squash puree, farro, roasted mushroom, tarragon jus

dessert

choice of

Sticky Toffee Pudding

warm date cake, toffee sauce

Chocolate Pot au Crème

vanilla chantilly

Pear and Currant Cobbler

oat streusel, maple ice cream

Raw Bar

East Coast Oysters
6/21

West Coast Oysters
6/24

Littleneck Clams
6/9

Jumbo Shrimp Cocktail
5/20

COLOSSAL CRAB COCKTAIL
louie sauce,
cocktail sauce, lemon
MP

LMT TOWER
8 east coast oysters,
8 west coast oysters,
8 clams, 6 shrimp,
tuna tartar, crab cocktail
125

Children's Menu

..... appetizer

Fruit & Cheese

..... entrée

choice of

Pasta with Butter or Pomodoro

Cheeseburger & French Fries

Chicken Fingers & French Fries

..... dessert

Vanilla or Chocolate Ice Cream

★ Executive Chef, Daniel Brunina ★
@therylandinn | @bylandmarktaverns

5pm-8pm | \$79 + tax for adults • \$30 + tax for children under 12