

T · H · E
**DINING
ROOM**
AT THE INN

~Soup & Salad ~

NLI Lobster Bisque
\$6.00

Chef Selected Soup Du Jour
\$4.00

House Salad
Spring greens, roma tomato, cucumbers, and carrots
With an Asian vinaigrette
\$5.00

Caesar Salad
Hearts of romaine, house Caesar, croutons, and fresh Romano cheese
\$6.00

Roasted Lamb Salad
Sliced shoulder of lamb, Fuji apples, orange segments, and oyster mushrooms
Spring greens with a parsley chili vinaigrette
\$9.00 or as an entrée \$20.00

~Appetizers~

Ceviche
Fresh bass marinated in lime juice and chilies
Served with roasted sweet potatoes
\$8.00

Thai Shrimp and Green Mango
Grilled shrimp on a roasted cashew and mango salad
\$9.00

Yucca Cakes
A South American root which is boiled, ground and made into a fritter
Served with spring greens and a cilantro, lime, tomato salsa
\$5.00

Satè
Skewers of curried chicken, parsley garlic beef, and basil shrimp
Served with greens and grilled pineapple
\$9.00

NLI Crab Cakes
Available as dinner portion bistro with fries and sautéed zucchini
\$10.00 or as an entrée \$26.00

~Vegetarian~

Roasted Baby Garlic and Fingerling Potato

Grilled baby bok choy and dandelion greens

With cilantro, lime, and tomato

\$15.00

Curried Carrots

Scallions, oyster mushrooms, ginger and basil

In a coconut milk curry, served over rice

\$16.00

~Meat & Poultry~

Seared Cannon of Lamb

Rack of lamb sliced, served off the bone

With a duxelles of oyster mushroom, orange, and apple

Over barley with a parsley chili sauce

\$29.00

Sautéed Tornadoes

Roasted fingerling potatoes and Fuji apples

With a Peppercorn demi glaze

\$25.00

Grilled Cowboy Steak 20 oz

Bistro fries, tomatoes slow roasted in olive oil and the Nittany Lion Inn Steak sauce

\$36.00

Peruvian Roasted Spring Goat Stew

Baby garlic, ramps, and kidney beans

Garnished with cilantro, lime, and tomatoes

\$26.00

Grilled Chicken

Half hen in a citrus marinade

With yucca fries, grilled mangoes, and a chipotle, honey, lime sauce

\$22.00

Seared Pork Loin

Basil, garlic and chili Thai glaze with grilled baby bok choy and rice

\$20.00

~Fish~

Grilled Striped Bass

Green mango salad with fried avocado and tomato vinaigrette

\$24.00

Poached Salmon

Sautéed zucchini and rice with an herbed lemon butter sauce

\$18.00

Shrimp Ragout

Tomatoes, artichokes, cilantro, and roasted garlic over rigatoni

\$21.00