

Sunday-Thursday 5:30pm-8:00pm, Friday-Saturday 5:30pm-9:00pm

APPETIZERS

NEW ENGLAND CLAM CHOWDER  
rich and creamy and packed with clams  
CUP 9 BOWL 13

SOUP DU JOUR  
house-made soups changing daily  
CUP 9 BOWL 13

HOUSE SALAD 10    
mixed greens, tomato, cucumber, carrot,  
house vinaigrette

CAESAR SALAD 10  
crispy romaine lettuce, traditional Caesar dressing, croutons  
and lemon

FRENCH ONION BRUSCHETTA 15  
buttery garlic toast smothered with onions  
caramelized in apple jack whiskey, melted smoked gruyere,  
asiago and herbs, resting in a rich dry aged beef bone broth

BURRATA STACK 15  Upon request   
grilled marinated eggplant, spinach, roasted red pepper, baby  
burrata, roasted garlic, San Danielle prosciutto, extra virgin  
olive oil balsamic drops

PRINCE EDWARD ISLAND MUSSELS 16   
simmered in white wine with gorgonzola and cream,  
garnished with crispy pomme frites

SPICY GARLIC-HONEY SHRIMP AND   
BRUSSEL SPROUTS 16  
baby shrimp, caramelized Brussel sprouts, honey, garlic and  
mango sesame seed garnish

MEATBALLS AND SAUCE 17  
grilled polenta, truffle ricotta

ENTRÉES

BONELESS SHORT RIB 39  
rosemary demi-glace, roasted garlic mashed potatoes,  
grilled asparagus, garlic toast

CASHEW CRUSTED TUNA\* 38   
sticky rice, stir fry bok choy, sweet chili-mango relish

GRILLED SALMON PROVENCAL\* 36   
creamy polenta, spinach, capers kalamata olives  
and rich tomato sauce

MAPLE GLAZED CHICKEN\* 32   
with mustard jus', roasted garlic mash, baby bok choy,  
Smoked macadamia nut crumbles

TIRAMISU (8OZ) FILET MIGNON\* 45   
grilled with Doug's famous coffee rub,  
roasted garlic mashed potatoes, charred broccoli,  
tarragon whipped Mascarpone butter  
and chocolate demi-glace.

*There is an additional \$10 charge for the Filet Mignon  
for guests on a dinner inclusive package.*

BROCCOLI, EGGPLANT AND TOFU STIR FRY 32  
  Upon Request  
firm tofu, carrots, ginger, garlic, soy,  
crumbled cashew and sticky rice

GRANDMA'S SUNDAY DINNER 34  
with house-made meatballs, Sunday gravy,  
fresh linguine, plenty of grated cheese  
and garlic rubbed baguette

LAMB BARBACOA 36  
house smoked Leg of Lamb, creamy polenta,  
Calabrian pepper oil, cucumber, mint, cilantro  
and roasted tomato broth

WILD MUSHROOM RISOTTO 36  Upon Request   
arborio rice, seasonal wild mushrooms, bacon, tomato,  
herbs, Romano cheese, sunny side up egg  
and a drizzle of white truffle oil

DRY AGED STEAKS MP   
Your server will tell you about the different cuts and sizes  
we have to offer out of our own dry aging meat locker.  
Made with Doug's famous coffee rub,  
a side of wild mushroom risotto  
and whipped tarragon mascarpone butter.  
Prices vary by the size, type and age of the cut of beef  
*There is an additional \$20 charge for the Dry Aged Steaks  
for guests on a dinner inclusive package*



VEGETARIAN



GLUTEN-FREE

*Many of our entrees can be made Vegetarian, Vegan or  
Gluten-free. Please ask your server for today's options.*

*\*This item served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of  
foodborne illness, especially if you have certain medical conditions.*

*Prices are subject to a 21% service charge and applicable CT state tax.*

*Gratuity is included in the service charge for your convenience.*

## **A History**

*For over 75 years, The Spa at Norwich Inn has been a destination for discerning guests seeking luxury, comfort and tranquility in the Connecticut woods.*

*Built in 1929, the original Norwich Inn was a haven for the rich and famous of the day, drawing such luminaries as George Bernard Shaw, Charles Laughton, Frank Sinatra, and the Prince of Wales. The Inn benefited not only from its premium location, midway between New York and Boston in beautiful eastern Connecticut, but also from the word-of-mouth inspired by its architectural elegance and unrivaled surroundings. The classic Georgian Colonial revival structure, with its handsome front portico, door, and fanlight, included 75 guestrooms and boasted an expansive, rolling golf course.*

*The Inn changed hands several times in the years surrounding the Second World War, and eventually, a period of gradual decline set in. The fortunes of the property hit bottom when, having been purchased by the City of Norwich, the core structure was operated as a boardinghouse, while the basement was used as a holding tank for overflow prisoners from the police department. Finally, there was good news. In 1983, the Edward J. Safdie Group recognized the Inn's potential and made an offer to purchase the property. The group immediately set out to create a truly exceptional inn and spa facility, modeled after one of their most successful properties, the Sonoma Mission Inn and Spa in California.*

*Mr. Safdie commissioned a complete renovation of the inn, including all guestrooms and public spaces, and built a freestanding Spa building. He also developed 160 condominium villas on the 42-acre property. Safdie created a style for The Norwich Inn and Spa that was the epitome of glamour and beauty. The property soon attracted a new generation of celebrities, including Barbara Streisand, Joan Rivers, Michael Douglas, and a bevy of super models such as Cheryl Tiegs, Elle Macpherson and Rachel Hunter.*

*In 1994, the Mashantucket Pequot Tribal Nation purchased the Norwich Inn and Spa. Continuing the Safdie Group's precedent, the tribe instituted a forward-looking plan of expansion and improvement. Most significantly, in 2000 the tribe completed a \$15 million renovation that doubled the size of the Spa, making it the largest spa on the East Coast at project completion. This renovation project also included the redecoration of the property's 100 guest rooms, in both the inn and the adjacent villas. To signify the importance of these changes, the renovation project concluded with the renaming of the facility as The Spa at Norwich Inn.*

*Today, The Spa at Norwich Inn is an intimate retreat and home to an elegant, full-service spa offering a blend of fitness programs, nutritional instruction and beauty and body treatments designed to restore and rejuvenate the mind, body and spirit. The essential ingredient to a stay at The Spa at Norwich Inn is personal attention. Guests do not have to conform to routines, regimens or schedules; instead, the Spa's staff makes it a point to conform to the individual needs of guests who come for a day, a long weekend or an extended vacation. Guests may choose from a range of program packages or select from an a la carte menu of services and amenities.*

*At the beginning of the 21st Century, The Spa at Norwich Inn continues to welcome the celebrities of the day - stars like Hilary Swank and Chris Rock - along with another generation of connoisseurs who come to be pampered, soothed, relaxed, and renewed in the privacy and peace of the Connecticut woods.*

*The Spa at Norwich Inn is a member of the Historic Hotels of America, a program of the National Trust for Historic Preservation. For information, visit on the web at [www.historichotels.org](http://www.historichotels.org).*