



H A W O R T H

Inn & Conference
Center

Dinner Menu

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and chef's appropriate accompaniments*

Poultry

Pesto Pesto Chicken

Boneless chicken breast stuffed with basil pesto, Prosciutto ham and fresh grated Parmesan cheese with sun-dried tomato pesto sauce. Served with wild mushroom risotto and a roasted Parmesan tomato

14.95

Boursin Chicken

Boneless chicken breast stuffed with garlic herbed boursin cheese and fresh asparagus tips, and roasted red pepper coulis. Served with basil angel hair pasta and fresh broccoli crown

14.95

Mango BBQ Turkey

Grilled turkey medallions brushed with homemade BBQ sauce, fresh mangos and red peppers. Served with loaded mashed potatoes and sautéed fresh green beans topped with haystack onions

15.25

Pretzel Crusted Chicken

Boneless chicken breast stuffed with honey-baked ham, Gruyere cheese, and baked in a pretzel crumb crust. Served with herb roasted new potatoes and fresh vegetables

15.25

*Please add 18% service charge and 6% state sales tax to all food and beverage items
Prices valid through April 30, 2005*

Located on the campus of Hope College in downtown Holland
225 College Avenue, Holland, MI 49423 616-395-7200 or 800-903-9142 FAX: 616-395-7151
www.haworthinn.com



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Poultry

Chicken Dijonaise

Lightly dusted chicken breast served with shitaki mushrooms, wild leeks and a mild dijonaise sauce. Served with yellow rice and fresh vegetables

14.95

Citrus-Soy Chicken

A roasted boneless chicken breast marinated in a tangy soy sauce served with cranberry relish, jasmine rice and fresh vegetables

14.95

Stuffed Greek Chicken

Boneless chicken breast marinated in a Grecian vinaigrette with crumbles feta cheese then folded around freshly sautéed spinach, mushrooms, and artichoke hearts. Served over pasta and a fresh stir-fry of zucchini, peppers, and onions

15.95

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Beef

Market Price

Prime Rib of Beef

A ten-ounce portion of prime rib slowly roasted in our special seasonings.
Served with herb roasted new potatoes, and fresh vegetables

Petite Filet

A six-ounce portion of beef tenderloin, wrapped in applewood smoked bacon,
flame broiled and topped with balsamic infused caramelized onions.
Served with loaded smashed potatoes, and fresh vegetables

Filet Mignon

An eight-ounce filet set atop an onion laced potato pancake and topped with a
rich bourguignon sauce with Parisian carrots, pearl onions and petite peas

New York Strip Au poivre

A ten-ounce hand cut New York strip steak seasoned with freshly cracked black peppercorns,
grilled to perfection and finished with a peppercorn sauce. Served with
lyonnaise potato casserole and fresh vegetables

Tournedos Alaskan

Two four-ounce medallions of beef tenderloin each set atop a petite pan-fried Maryland crab
cake and topped with sauce béarnaise. Served with duchess potatoes and fresh asparagus

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Pork

Oven Roasted Pork Loin

Tender, slow roasted pork loin served with caramelized onion and apple marmalade,
bacon roasted red potatoes and fresh vegetables

16.50

Baby-Back Ribs

Tender baby-back ribs with our chef's special sweet and tangy BBQ sauce,
served with roasted garlic mashed potatoes and vegetable slaw

16.50

Pork Osso Bucco

A traditional Italian dish of pork braised in olive oil and slow roasted with onions, celery, carrots,
and tomatoes, until the meat is fall-off-the-bone tender. Served with Parmesan risotto and sautéed
green beans

16.50

Pork Wellington

Pork tenderloin and mushroom duxelle wrapped in puff pastry and baked until golden brown.
Served with parsnip infused potatoes and fresh asparagus

16.95

Prime Rib of Pork

Center cut prime rib of pork seasoned with garlic and herbs,
slow roasted to perfection. Finished with a rosemary scented au jus and
served with real whipped potatoes and fresh vegetables

16.95

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Mixed Grill

Petite Filet and King Salmon

A tender filet of beef wrapped in applewood smoked bacon paired
with a sample of marinated king salmon with mango chutney.

Served with loaded smashed potatoes and fresh vegetables

Market Price

Petite Filet Au poivre and Pesto Chicken Breast

A tender filet of beef seasoned with cracked peppercorns, along with a
petite version of our pesto chicken breast. Served with
roasted new potatoes and broccoli crowns

Market Price

Prime Rib of Pork and BBQ Chicken Breast

Slow roasted prime rib of pork with rosemary jus with our BBQ chicken breast. Served with real
whipped potatoes and fresh green beans with haystack onions

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Seafood

Marinated King Salmon with Mango Chutney

Wild king salmon marinated in vinaigrette, grilled and finished with fresh mango and sweet red pepper chutney. Served with bamboo rice and fresh vegetables

18.95

Truffle Scented Sea Bass with Saffron Cream

Light and delicate sea bass dusted with white truffle infused flour, baked and set atop a delicious saffron cream sauce. Served with red pepper fettuccine and fresh vegetables

18.95

Baked Orange Roughy

A mild filet of orange roughy, baked and served with a mandarin orange and honey sauce, baked sweet potato rosettes and fresh vegetables

17.95

Stuffed Rock Sole

Tender filet of sole stuffed with crab, shrimp, and scallops, baked and finished with a lobster cream sauce. Served with Duchess potatoes and fresh vegetables

18.95

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