



— DINNER AND BAR MENU —

STARTERS

(v) Vegetarian | (vv) Vegan | (gf) Without Gluten | Items "without gluten" are still prepared in a kitchen with gluten and other potential allergens.

The Sampler

Half portion of chicken wings, potato skins, mozzarella sticks, and salted pretzel bites served with melted nacho cheese sauce \$24

Old World Charcuterie Board

Tray of assorted cheeses, fresh fruits, and thin-sliced meat, served with crispy truffle pita chips and a rustic fig jam (gf) \$22

Pound of Wings

Fried chicken wings served dry or tossed in buffalo, honey BBQ, mango habanero, lemon pepper, Texas rub or sweet Thai chili (gf) \$16

Loaded Nachos

Crispy tortillas smothered with seasoned beef, melty cheddar cheese, black olives, and jalapeños, served with sour cream, salsa, and guacamole to dip \$14

Crab Cake

Jumbo lump crab cake topped with a house-made rémoulade sauce \$16

Fresh Burrata

Creamy burrata topped with arugula, fresh figs, prosciutto, walnuts, balsamic glaze dressing (gf) \$18

Quesadilla

Grilled chicken or seasoned beef with cheddar blend house-made pico de gallo, served with sour cream and guacamole \$14

Pretzel Bites

Salted soft pretzel nuggets served with melted nacho cheese sauce (v) \$10

Jumbo Shrimp Cocktail

Fresh jumbo shrimp (6), cooked and chilled, served with cocktail sauce (gf) \$14

Hummus Duo Platter

Roasted garlic and roasted pepper hummus served with crisped truffle pita chips, carrots, and celery (vv) \$10

Seared Ahi Tuna

Ahi tuna seared rare over fresh greens and garnished with seaweed, sriracha mayo, and sesame seeds (gf) \$16

Fried Calamari

Hand-battered, seasoned crispy calamari served with a tangy remoulade sauce \$16

Crispy Cauliflower Bites

House-breaded crispy cauliflower tossed in your choice of sauce, served with blue cheese dressing and celery (v) \$10

Bar Pie

Thin-crust personal pie with sauce and cheese \$10 Add your favorite toppings for \$1 each.

Potato Skins

Potato skins with bacon bits and topped with cheddar cheese (gf) \$12

SOUP

Bowl of Soup Du Jour

Chef's daily creation \$7

Crock of French Onion Soup

Our signature, homemade onion soup topped with a trio of smoked mozzarella, Monterey jack, and swiss, served with a toasted garlic parmesan crostini \$9

GREENS

add chicken +6 | salmon +10 | steak +10 | shrimp +9 | bacon +2 | tuna +9

Caesar Salad

Romaine lettuce, Caesar dressing, fresh shaved parmesan, and homemade garlic parmesan croutons (v) \$14

Greek Salad

Plum tomatoes, red onions, green peppers, black olives, cucumbers, and feta cheese served with house made Greek dressing (v) (gf) \$14

Apple Gorgonzola Salad

Julienned slaw of kale, broccoli, brussels sprouts, carrots, and spinach topped with Fuji apples, quinoa, candied walnuts, and gorgonzola tossed in a balsamic vinaigrette (v, gf) \$17

Caprese Salad

Heirloom tomatoes, sliced fresh mozzarella, and fresh basil with a balsamic glaze drizzle (v, gf) \$14

HANDHELDS

Served with your choice of french fries or onion rings. sub side salad +2 | sub vegetable +3 | sub sweet potato fries +2

The Inn Burger

Angus beef topped with grilled mushrooms, tomatoes, bacon, and your choice of cheese \$17

California Burger

Angus beef covered with melty swiss cheese topped with chipotle mayo, bacon and guacamole, served on a toasted brioche bun \$17

Steak House Burger

Certified Angus Beef topped with bacon, pepperjack cheese, frizzled onions, and steakhouse sauce \$17

Cheese Burger

Angus beef, your choice of cheese on a brioche bun or lettuce wrap (gf) includes Lettuce, tomato, kosher dill pickle. Additional toppings available \$15

Quesadilla Burger

Blackened Angus beef sandwiched in a warmed flour tortilla loaded with Monterey jack cheese, lettuce, and pico de gallo \$17

Grilled Chicken Sandwich

Grilled chicken breast, lettuce, tomato, your choice of cheese on a brioche bun \$17

Veggie Burger

Veggie Burger on a brioche bun with your choice of cheese \$15

Turkey Burger

Lean turkey patty on a fresh brioche bun with lettuce, tomato, and a kosher dill pickle \$13

Southern Chicken Sandwich

Hand-breaded crispy chicken breast, pickles, and house-made spicy mayo on a brioche bun \$17

Prime Rib Cheese Steak

Shaved prime beef topped with sautéed onions, and smothered in a house made cheese sauced, topped with frazzled onions, served on a toasted hoagie roll \$18

Turkey Club

Classic triple decker sandwich with our homemade turkey breast, lettuce, tomato, bacon and mayo \$18

PLANT-BASED

Penne Pasta, Broccoli, Mushrooms

Penne pasta, broccoli, mushroom, In a garlicky cashew sauce made with vegan butter (vv) \$25

Roasted Asparagus Pasta

Roasted asparagus and shallots marinated in a vegetable puree au jus with tarragon served over bucatini pasta (vv) \$25

Eggplant Parm

Breaded eggplant slices topped with our marinara sauce, melted fresh mozzarella, served over pasta (V) \$25

ENTREES

comes with a side salad or cup of soup. Some entrees might not be available before 2 pm; please see your server for details.

Prime Rib

Carved to order slow-roasted ribeye served with mashed potatoes, vegetable of the day, & au jus (gf) \$42

Filet Mignon

Tender filet of beef topped with seasonal wild mushroom marsala au jus, served with mashed potatoes and vegetable of the day (gf) \$45

NY Strip Steak

NY strip steak served with mashed potatoes and vegetable of the day (gf) \$40

Roast Turkey

The Inn's famous roast turkey with homemade stuffing, yukon gold mashed potatoes, roasted vegetables, natural gravy, and cranberry sauce \$32

Chicken Parmesan

Chicken breast hand breaded topped with our marinara sauce, melted fresh mozzarella and served with pasta \$26

Baby Rack of Lamb

Served with mashed potatoes and haricot verts, topped with a roasted garlic demi-glace and mint jelly (gf) \$44

Roast Duck

Slow roasted in a sherry wine demi-glace and finished with the Inn's cranberry relish, served with mashed potatoes and roasted vegetables (gf) \$34

Bourbon Street Chicken & Shrimp

Cajun chicken breast, blackened shrimp, onions topped with a parmesan-cream sauce, served with mashed potatoes \$32

Mediterranean Pork Chops

Two Bone-in pork chops seasoned with lemon garlic infused herb oil and a Mediterranean spice blend, served with roasted potatoes and vegetable of the day(gf) \$30

Grilled Chicken Breast

Tender, trimmed breast of chicken in a roasted garlic demi, grilled and served with choice of vegetable over basmati rice \$23

Maryland-Style Crab Cakes

Jumbo lump crab cakes topped with a house-made hollandaise sauce, served with vegetable of the day, mashed potatoes, and \$24

Pan Seared Salmon

Salmon seared medium in a roasted red pepper coulis, with the vegetable of the day, served over basmati rice(gf) \$32

Shrimp Scampi

Shrimp in a butter, garlic, and white wine sauce served over capellini \$26

Seared Scallops

Seared scallops with roasted garlic and cherry tomatoes in a savory seafood herbs broth over linguini \$34

Market Fish

Ask about our catch of the day.

SIDES

SWEET POTATO FRIES (vv) \$7

BASMATI WHITE RICE (vv, gf) \$3

TRUFFLE FRIES (vv) \$7

SAUTEED SPINACH (gf) \$7

SAUTEED BROCCOLI (gf) \$7

PAN-SEARED ASPARAGUS (gf) \$7

MASHED POTATOES (gf) \$7

**ROASTED MIXED VEGETABLES
(vv, gf) \$7**

KIDS MENU

All items \$12 | includes side and dessert (sorbet or ice cream)

CHEESE QUESADILLA (v)

MACARONI AND CHEESE (v)

CHICKEN TENDERS W/ Fries

**PASTA (v/vv) capellini topped with
marinara or butter**