





LUNCH MENU



Served Mon-Saturday 11 - 2 p.m

Starters

Wings

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

Buffalo Cauliflower Bites

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

Crab Cake

Jumbo lump crab cake topped with a house-made remoulade sauce \$12

Seared Ahi Tuna

Ahi tuna seared rare served over fresh greens and garnished with seaweed, sriracha mayo, and sesame seeds \$15

Pretzel Bites

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

Quesadilla

Grilled chicken, seasoned beef, or Vegetables with cheddar blend house-made pico de gallo, served with sour cream and guacamole \$12

Soups

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

Lunch Entrees

Comes with a side salad or cup of soup

Grilled Chicken Breast

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

Roast Turkey

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

NY Strip Steak

NY strip steak served with mashed potatoes and vegetable of the day (gf) \$42

Salmon

Seared Salmon with vegetable of the day, served over basmati rice (gf) \$32

Salads

Chicken Caesar Salad

Romaine lettuce, Caesar dressing, shaved parmesan, and homemade garlic parmesan croutons \$18

Greek Salad

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

Wraps

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

Chicken Caesar Wrap

Grilled Chicken, romaine lettuce, Caesar dressing, fresh-grated parmesan \$14

Buffalo Chicken Wrap

Breaded chicken tossed in buffalo sauce, lettuce, tomatoes \$14

Handhelds

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

Turkey Club

A Classic triple decker sandwich with turkey, bacon, lettuce, tomato, mayonnaise \$18

Prime Rib Cheese Steak

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

The Inn Burger

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

Steak House Burger

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

Turkey Burger

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

California Cheeseburger

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

Veggie Burger

Burger Vegetable California Style \$14

Chicken Parm Sandwich

Breaded chicken breast, mozzarella cheese, topped with marinara sauce, served on a french roll \$15

Southern Chicken Sandwich

Hand-breaded crispy chicken breast, pickles, and house-made spicy mayo on a brioche bun \$15

Grilled Chicken Sandwich

Grilled chicken breast, lettuce, tomato, your choice of cheese on a brioche bun \$15

Breakfast

Omelette

Build your own Omelette- choose one protein (bacon, ham, or sausage), one cheese (cheddar jack, swiss, american, mozzarella, feta, or crumbled blue cheese), and choice of veggies (onions, bell peppers, jalapenos, spinach, mushrooms, or tomatoes) (gf) \$13

French Toast

French toast, powdered sugar, topped with syrup and fresh fruit \$13

Belgian Waffles

Belgian waffles \$13

Beverages

ALSO AVAILABLE – SEE OUR SEPARATE MENUS DRAFT, CRAFT, AND BOTTLED BEER | WINE BY THE GLASS OR BOTTLE | COCKTAILS | MOCKTAILS

ICED TEA unsweetened or raspberry \$2.50

SODA pepsi, diet pepsi, sierra mist, ginger ale, pink lemonade \$2.50

FRUIT JUICE orange, pineapple, cranberry \$2.50

BOTTLED WATER Aqua Panna/San Pellegrino \$5

FRESH BREWED COFFEE or TEA \$2.50

ESPRESSO regular \$4

CAPPUCCINO \$5

Desserts

New York-Style Cheesecake

Rich, dense cheesecake exploding with vanilla flavor atop a traditional buttery graham cracker crust (v) \$8

Fresh Fruit Sorbet

Choice of lemon or raspberry, topped with fresh fruit (v, gf) \$8

Dark Side of the Moon Cake

Three layers of coffee liqueur-soaked fudge cake with chocolate mousse between each layer, enrobed in pure chocolate ganache and topped with a dark chocolate crescent (v) \$8

Chocolate Brownie Sundae

Warm, fudgy homemade brownie topped with vanilla ice cream, finished with whipped cream and chocolate syrup