



Lighter Fare Menu

Starters

Charcuterie Plate For Two

chef's fresh assortment of pates, cured meats and sausages served with traditional accompaniments

13.95

Shrimp Cocktail

the classic, jumbo boiled shrimp with the chef's spicy cocktail sauce

9.95 sgl, 17.95 dbl

Lobster Mac and Cheese

fresh lobster, orschiette pasta, truffled boschetto cream, chef's herbs & spices, toasted panko

12.95

Flash Fried Calamari

rings and tentacles, housemade tomato-basil sauce, chipotle aioli

10.95

Crispy Frogs Legs

breaded, flash fried frogs legs, wilted greens, smoked tomato butter sauce, balsamic drizzle

10.95

Soups and Salads

Chicken Caesar Salad

grilled chicken breast, romaine lettuce, focaccia croutons, grated parmesan cheese and our own caesar dressing substitute grilled salmon or grilled ahi, add 3.00

9.95

Chef's Mood Soup

sometimes hot, sometimes cold, try our chef's creation, made fresh daily

4.95 cup, 5.95 bowl

Heirloom Tomato Gazpacho

chef's classic summer soup, served chilled with crème fraiche and avocado mousse

5.95

Smoked Cobb Salad

smoked ham, turkey, bacon, gouda cheese, boiled egg, avocado and tomatoes, tossed with our housemade green goddess dressing

11.95

French Onion Soup

caramelized onions; melted gruyere and parmesan, crostini, fried leeks

5.95 crock

Lobster and Sweet Corn Chowder

fresh lobster meat, sweet summer corn, chef's herbs and spices, touch of cream

6.95

Sandwiches and Favorites

Fish And Chips Platter

another of our famous dishes, tempura battered north atlantic cod with shoestring fries, coleslaw, tartar sauce and malt vinegar

11.95

Our Famous French Dip

sliced prime rib, caramelized onions and provolone cheese on a french roll with a side of au jus and shoestring fries

9.95

Classic Turkey Club Sandwich

smoked turkey, dill havarti, applewood smoked bacon, avocado, mayonnaise, lettuce, tomato and onion on toasted sourdough

10.95

The Cheeseburger Deluxe

the best in town, our half pound patty is topped with cheddar cheese, lettuce, tomato and onion, served on a toasted onion roll

9.95

Chicken Margarita Sandwich

grilled boneless breast of chicken, arugula, heirloom tomatoes, fresh mozzarella cheese, salsa verde aioli, toasted ciabatta bread

10.95

Barbecue Pulled Pork Sandwich

slow roasted pulled pork shoulder, housemade barbecue sauce, fresh coleslaw, toasted ciabatta bread

10.95

Blackened Salmon Sandwich

blackened fillet of salmon, housemade chipotle aioli, toasted focaccia bread

12.95

Skirt Steak Po'boy

grilled marinated skirt steak, sautéed peppers and onion, fresh avocado, cilantro-lime crème fraiche

11.95

Small Plate Options

Pan Seared Ahi Tuna

summer squash ratatouille, herb & chili oil garnish, vintage balsamic reduction

14.95

Grilled Skirt Steak

soba noodle salad, warm asian dressing, chili oil drizzle

14.95

Grilled Salmon Fillet

sweet summer corn & green bean succotash, cilantro-arugula pesto, brown butter

14.95

Inn at the Park proudly serves only certified angus beef, sustainably caught seafood and organic vegetables whenever possible.

Ask Your Bartender About Today's Housemade Desserts!

The Full Dinner Menu Is Always Available At The Bar

Executive Chef, Anthony Wilhelm

Executive Sous Chef, Brad Hightow