

STARTERS

STEAMED LITTLENECK CLAMS

in a fresh herb, white wine and
whole grain mustard broth, with
grilled sourdough

11.95

SCALLOP CEVICHE MARTINI

citrus marinated sea scallops on
a micro pepperpress salad
served in a martini glass

10.95

CHARCUTERIE PLATE FOR TWO

cured meats, sausages, and
pâtés served with seasonal
accompaniments

13.95

CRISPY VEAL SWEETBREADS

sautéed sweetbreads, rainbow
microgreens, pickled onions,
chef's caper-raisin salad

12.95

SHRIMP COCKTAIL

a house favorite, our jumbo
boiled shrimp served with the
chef's spicy cocktail sauce

9.95 sgl, 17.95 dbl

WORLD CHEESE PLATE

assortment of soft world
cheeses served with crackers,
crostini and seasonal fruit

8.95

SOUPS

HEIRLOOM TOMATO GAZPACHO

classic gazpacho with crème
fraiche and avocado mousse

4.95

CHEF'S MOOD SOUP

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

4.95 cup, 5.95 bowl

SHELLFISH GUMBO

fresh shellfish, andouille
sausage, okra and the chef's
secret seasoning blend

4.95

SALADS

LOBSTER AND CARAMELIZED PEACH TOWER

freshly poached lobster meat and caramelized donut peaches on mixed greens,
drizzled with chef's bourbon-vanilla bean vinaigrette

14.95

GRILLED PORK TENDERLOIN & APRICOT SALAD

baby spinach, grilled pork tenderloin, fresh
apricots, dried cherries, toasted cashews,
honey-whole grain mustard vinaigrette

12.95

SEARED AHI AND HEARTS OF PALM SALAD

peppercorn crusted ahi tuna on mixed greens,
local grapefruit, avocado, hearts of palm,
lemon oil dressing

13.95

HEIRLOOM TOMATO CAPRESE SALAD

a summer favorite, sliced heirloom tomatoes and
fresh mozzarella on mixed greens,
summer basil oil drizzle

10.95

GRILLED PRAWN & MANGO SALAD

grilled prawns, mango, mixed baby greens,
diced avocado, fried glass noodles,
curry sabayon dressing

12.95

GRILLED CHICKEN & FIG SALAD

grilled chicken on mixed greens, sliced apples,
figs, dolce latte blue cheese, toasted cashews,
fig balsamic dressing

10.95

SKIRT STEAK AND BABY ARUGULA SALAD

grilled marinated skirt steak on a bed of baby
arugula with horseradish breadsticks,
chef's chipotle-lime dressing

11.95

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE
THREE DOLLAR CHARGE FOR SPLIT PLATES

ENTREÉS

entrees are served with your choice of a cup of soup du jour or our house salad
substitute gazpacho, shellfish gumbo, or caesar salad for two dollars

ROAST PRIME RIB OF BEEF

our house specialty, served with garlic mashed potatoes,
fresh vegetables, au jus and horseradish cream

23.95

TOURNEDOS OF BEEF TENDERLOIN

twin filets grilled to order, with oven-
roasted potatoes, vegetable mélange,
cape gooseberry demi-glace

26.95

PORCINI DUSTED SEA SCALLOPS

seared scallops with summer black truffle
risotto, vegetable mélange,
black caviar butter sauce

26.95

HERB CRUSTED FREERANGE CHICKEN

airline breast of chicken with garlic whipped
potatoes, braised rainbow swiss chard,
herbed natural jus

21.95

GRILLED FILLET OF AHI

freshly grilled ahi, over a summer vegetable
succotash, drizzled with an aged
balsamic-summer basil sauce

23.95

GRILLED RACK OF LAMB

herb roasted rack of lamb served with soft
polenta, roasted shallot and
chanterelle mushroom jus

25.95

BLACKENED MONKFISH

fresh monkfish served with roasted red pepper
polenta cakes, white peach and
vanilla bean beurre-blanc

25.95

ACHIOTE SEARED PORK TENDERLOIN

seared tenderloin of pork served with dried
cherry and summer vegetable orzo,
chili-maple glaze

22.95

LOBSTER AGNOLOTTI

housemade lobster stuffed pasta with
fresh tarragon, drizzled with chef's
black truffle cream sauce

24.95

PISTACHIO ENCRUSTED DUCK BREAST

roasted to perfection, with dried cherry and
summer vegetable orzo, currant and aged
balsamic gastrique

22.95

BORDEAUX BRAISED BEEF SHORTRIBS

shortribs braised for hours, with the chef's red
wine-mascarpone risotto, fried leeks,
plum-bordeaux reduction

22.95

CHICKEN LINGUINE PESTO

grilled breast of chicken tossed with
sundried tomato linguine and
fresh basil pesto

20.95

THE "INN" VEGETABLE TASTING

green bean succotash, summer squash
ratatouille, grilled eggplant, new potatoes,
sauce verde

19.95

EXECUTIVE CHEF, ANTHONY WILHELM
CHEF DE CUISINE, BRAD HIGHTOW