



## Starters

### Charcuterie Plate For Two

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

13.95

### Flash Fried Calamari

rings and tentacles, housemade  
tomato-basil sauce, louisiana remoulade

10.95

### Beef Tenderloin Carpaccio

thinly sliced beef tenderloin, microgreen salad,  
shaved boschetto cheese, red wine-truffle essence

9.95

## Soups

### Butternut Squash-Fall Apple Soup

caramelized butternut squash, pureed fall apples,  
chef's herbs and spices

4.95 cup, 5.95 bowl

### Shellfish Gumbo

fresh shellfish, andouille sausage, okra,  
chefs secret herbs and spices

5.95 cup, 6.95 bowl

### Chef's Mood Soup

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

4.95 cup, 5.95 bowl

### French Onion Soup

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

5.95 crock

## Salads

### Organic Tomato and Fresh Mozzarella Salad

mixed baby greens, sliced organic tomatoes, buffalo mozzarella,  
basil micro greens, basil oil, balsamic reduction

10.95

### Pesto Salmon Salad

grilled salmon on mixed greens with diced cucumber,  
avocado and tomato, our creamy lemon-pesto dressing

12.95

### Seared Scallop and Wilted Arugula Salad

wilted baby arugula, fresh sea scallops, toasted pinenuts,  
shaved cauliflower, warm caper-raisin emulsion

13.95

### Grilled Chicken and Fig Salad

mixed baby greens, grilled boneless chicken breast, black  
mission figs, grilled pears, toasted cashews, ellies vintage  
blue cheese, fig-balsamic vinaigrette

10.95

### Grilled Flank Steak and Spinach Salad

fresh baby spinach, grilled flank steak, oven roasted  
tomatoes, shaved parmesan-reggiano, horseradish  
breadsticks, "chili hollandaise" dressing

12.95

**Three Dollar Charge For Split Plates**  
**18% Gratuity Added To Parties Of Eight Or More**  
**Full Bar and Wine Service Available**



## Entrees

*all entrees are served with your choice of a cup of soup du jour or our house salad  
substitute caesar salad or shellfish gumbo 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

### Pan Seared Beef Tenderloin

"rossini" style, baby marble potato medley,  
red wine-truffle essence

26.95

### Herb Crusted Freerange Chicken

white truffle flour dusted, wild mushroom risotto,  
caramelized shallot jus

22.95

### Burgundy Braised Shortribs

root vegetable and two color whipped potatoes,  
natural jus, fried leek garnish

22.95

### Whole Roasted Squab

winter citrus and watercress salad,  
pomegranate gastrique

23.95

### Pan Seared Venison Medallions

soft polenta, sweet potato chips,  
huckleberry reduction

24.95

### Pan Seared Sea Scallops

cauliflower-arugula puree, microgreen salad,  
caper-raisin emulsion

25.95

### Grilled Pork Chop

warm apple-cabbage slaw, shaved brussel sprout salad,  
black fig-balsamic butter sauce

23.95

### Brown Sugar Glazed Salmon

housemade sweet potato agnolotti, light sage cream,  
balsamic drizzle, crispy sage leaves

22.95

### Grilled Rack Of Lamb

creamy polenta, melted chanterelle mushrooms,  
black truffle demi-glace

24.95

### The Chef's Whim

be it meat, fish or fowl, your server will  
describe the Chef's daily entrée creation  
market price

### The "Inn" Vegetable Tasting

sweet potato agnolotti, root vegetable puree, marble potato medley, warm apple-cabbage slaw,  
vegetable melange, microgreen salad, arugula pesto, balsamic reduction

20.95

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

**Executive Chef, Anthony Wilhelm**

**Executive Sous Chef, Brad Hightow**