

Starters

SHRIMP COCKTAIL
GINGER COCKTAIL SAUCE | LEMON

SEARED TUNA
RICE NOODLES | CUCUMBER | CILANTRO | EDAMAME
SESAME VINAIGRETTE

CRAB CAKES
CILANTRO LIME CREMA

Salads

CAESAR
HEARTS OF ROMAINE | PARMESAN | CROUTONS | ANCHOVIES | CAESAR DRESSING

CAPRESE
TOMATO | FRESH MOZZARELLA | BASIL | BALSAMIC GLAZE | EVOO

SPINACH & FRISEE
STRAWBERRIES | TOASTED PECANS | FETA | SHERRY VINAIGRETTE

Entrée

8 OZ. PRIME FILET MIGNON
BUTTERY YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES | BEEF AU JUS | BACON HORSERADISH

10 OZ. PRIME RIBEYE
BUTTERY YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES
BEEF AU JUS | BACON HORSERADISH

12 OZ. BONE IN KUROBUTA PORK
CHOPS
SPINACH & POTATO | BLOOD ORANGE GASTRIQUE

GRILLED SALMON
SAUTEED IN MISO BUTTER WITH CELERIAC PUREE | BROCCOLINI
YUZU SOY REDUCTION

SEARED HALIBUT
SAUTEED IN MISO BUTTER WITH CELERIAC PUREE | BROCCOLINI
YUZU SOY REDUCTION

BRAISED SHORT RIBS
BUTTERY YUKON GOLD MASHED POTATOES | MIRE POIX DEMI-GLACE

SEARED AIRLINE CHICKEN BREAST
BATTERED AND FRIED | BAKED SWEET POTATO ROUND | KOREAN
PICKLES | GOCHUJANG HONEY

CHIPOTLE BASIL PESTO PASTA
FARFALLE PASTA | SUNDRIED TOMATOES | BLACK BEANS | WALNUTS | SPINACH
HOUSE MADE CHIPOTLE BASIL PESTO
ADD CHICKEN
ADD SHRIMP (3 EACH)
ADD SALMON

Dinner at the Inn