THE INN DINING ROOM

STARTER

SHRIMP COCKTAIL
Ginger Cocktail Sauce | Lemon
$23

SEARED TUNA
Rice Noodles | Cucumber Cilantro
Edamame | Sesame Vinaigrette
$28

CRAB CAKES
Cilantro | Lime Crema
$32

FRIED PICKLES
Lightly Breaded | House Made
Pickles | Cajun Ranch
$19

BULGOGI TACOS (4 EACH)
Corn Tortillas | Bulgogi Marinated Beef
Pickled Slaw | Cilantro Gochujang Aioli
$24

SALAD

CAESAR
Hearts of Romaine
Parmesan | Croutons
Anchovies | Caesar Dressing
$19

CAPRESE
Tomato | Fresh Mozzarella Basil
Balsamic Glaze | EVOO
$19

SPINACH & FRISEE
Strawberries
Toasted Pecans
Feta | Sherry Vinaigrette
$20

ENTRÉE

6 OZ. PRIME FILET MIGNON
Yukon Gold Mashed Potatoes Seasonal
Vegetable | Beef Au Jus
Bacon Horseradish
$65

14 OZ. PRIME RIBEYE
Yukon Gold Mashed Potatoes Seasonal
Vegetable | Beef Au Jus
Bacon Horseradish
$68

12 OZ. BONE IN KOROBUTA PORK CHOP
Spinach & Potato | Blood Orange Gastrique
$59

GRILLED SALMON
Sauted In Miso Butter | Creamy Polenta | Broccolini
Yuzu Soy Reduction
$44

SEARED HALIBUT
Saut ed In Miso Butter | Creamy Polenta
Broccolini | Yuzu Soy Reduction
$53

BRAISED SHORT RIBS
Yukon Gold Mashed Potatoes
Mirepoix Demi-Glace
$52

AIRLINE CHICKEN BREAST
Battered & Fried | Baked Sweet Potato Round
Korean Pickles | Gochujang Honey
$42

CHIPOTLE BASIL PESTO PASTA
Farfalle Pasta | Sundried Tomatoes Black Beans
Walnuts | House Made Chipotle Basil Pesto
$34

Add Chicken $8
Add Shrimp $12
Add Salmon $14