**KEEPER OF THE INN**

 **A P P E T I Z E R S**

**FRENCH ONION SOUP**

With Brioche Gruyere Crostini

**CAESAR SALAD**

Romaine Hearts, Parmesan Cheese, Garlic Croutons, House Caesar dressing

**E N T R É E S**

**8 oz. FILET MIGNON**

Bordelaise Sauce

**ORGANIC AIRLINE CHICKEN**

Chicken Nature Jus

**GRILLED SCOTTISH SALMON**

Lemon Cream Sauce

**A C C O M P A N I M E N T S**

**JUMBO ASPARAGUS**

**GARLIC WHIPPED POTATOES**

**E M B E L L I S H M EN T S & A D D I T I O N S**

**CRAB OSCAR TOPPING 15**

Jumbo Lump Carb, Chives, Spicy Aioli

**6 OZ. MAINE LOBSTER TAIL 27**

Drawn Butter

**D E S S E R T S**

**FAMOUS BRIOCHE BREAD PUDDING**

Dolce De Lèche

**NEW YORK CHEESECAKE**

Seasonal Fresh Berries

Coffee, Decaffeinated Coffee, or Tea

**$95 Per Guest**

Service Charge and Applicable Sales Tax are not included

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your

risk of foodborne illness