



STARTERS

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| PACIFIC SHRIMP COCKTAIL (3EA.) COCKTAIL SAUCE, HORSERADISH CREAM | 28 |
| CAJUN TENDERLOIN BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST | 26 |
| CRAB CAKE AVOCADO PUREE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE | 24 |
| ESCARGOTS MAITRE D'HOTEL WINE HERB BUTTER, PARMESAN, GRILLED BAGUETTE | 20 |

SOUPS & SALADS

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| FRENCH ONION SOUP SWISS CHEESE, BRIOCHE TOAST, CHIVES | 13 |
| LOBSTER BISQUE TARRAGON, CHANTILLY | 15 |
| FRESH BURRATA, TOMATO SALAD PEA PUREE, PISTACHIO BRITTLE, BASIL OIL | 18 |
| CAESAR SALAD ROMAINE HEARTS, PARMESAN CHEESE, BRIOCHE CROUTONS, anchovies, CAESAR DRESSING | 16 |
| INN KEEPER SALAD ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM, BLUE CHEESE, VINAIGRETTE | 17 |

A LA CARTE USDA PRIME BEEF

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| FILET MIGNON CENTER CUT 8 OZ | 56 |
| RIB EYE 16 OZ | 60 |
| COLORADO LAMB CHOPS 12 OZ | 55 |
| NEW YORK 14 OZ | 55 |
| BONE IN RIB EYE 22 OZ | 73 |

ADD ON

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| ADD OSCAR STYLE | 26 |
| ADD SCALLOP | 14 |
| ADD HALF LOBSTER TAIL 5-6 OZ | 32 |
| ADD SHRIMP | 9 |
| SPLIT PLATE | 12 |

SAUCES: BEARNAISE, MUSHROOM DEMI-GLACE, PEPPERCORN 4

FROM THE SEA

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| AHI TUNA 8 OZ | 49 | SCOTTISH SALMON 8 OZ | 39 |
| WARM WATER LOBSTER TAIL 10-12 OZ | 62 | WILD CAUGHT SWORDFISH 8OZ | 40 |
| WILD BLACKEND SWORDFISH 8oz | 40 | | |

HOUSE SPECIALTIES

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| PEPPERCORN PRIME NEW YORK CELERY ROOT PUREE, BRUSSEL SPROUTS, WATERCRESS, PEPPERCORN SAUCE | 60 |
| CLASSIC STEAK DIANE 8OZ FILET MEDALLIONS, MUSHROOM SAUCE, ROASTED CARROTS, MASHED POTATOES | 62 |
| LOBSTER MAC & CHEESE WHITE CHEDDAR, PARMESAN CRISPY LEEKS, MORNAY SAUCE | 36 |
| DIVER SCALLOPS U-10 (3 EA.) CORN PUREE, CORN SUCCOTASH, FARRO AND CHILI OIL | 45 |

ACCOMPANIMENTS

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| BAKED POTATO SOUR CREAM, BUTTER, CHIVES | 10 | CREAMED SPINACH MORNAY, PARMESAN | 11 |
| SAUTÉED GREEN BEANS AMANDINE STYLE | 10 | GARLIC CONFIT MASHED POTATOES | 10 |
| TRUFFLE MAC & CHEESE CRISPY HERBS | 11 | ROASTED WILD MUSHROOMS | 12 |
| ASPARAGUS | 10 | | |

*18% Gratuity for parties of 8+

Menu items and prices are subject to change without notice.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions .Please inform your server if you have any allergy of any type of food.

