Large Party Dinner Menu

**APPETIZERS**
Preselect 2 for the table
- **ARTICHOKE AND SPINACH DIP**: SERVED WITH GRILLED CIBARITA BREAD
- **CRISPY CALAMARI**: SPICY AIOLI, CHARRED LEMON
- **FRESH TORTILLAS CHIPS & GUACAMOLE**: FRESH CRISPY CORN TORTILLAS, MEXICAN AVOCADOS, SALSA

**SOUP or SALAD**
Preselect 1 for the table
- **OUR SIGNATURE TORTILLA SOUP**: DICED GRILLED CHICKEN, AVOCADO, QUESO FRESCO, TORTILLA STRIPS
- **TRADITIONAL CAESAR SALAD**: ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING
- **ORGANIC MIX GREEN SALAD**: CHERRY TOMATO, CUCUMBER, RADISH, CITRUS VINAIGRETTE

**MAIN ENTRÉE SELECTIONS**
(pre-select 1 from each of the following groups for the table)

- **Pasta**
  - **INNKEEPERS SPICY PASTA**: PENNE PASTA, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CHEESE  
  - **GARLIC SHRIMP LINGUINI**: JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS, CHERRY TOMATOES, HERBS  
  - **LINGUINI PRIMAVERA**: SQUASH, SPINACH, OLIVES, TOMATO, PARMESAN CHEESE, BUTTER, HERBS  

- **Fish or Chicken**
  - **TERIYAKI ATLANTIC SALMON**: JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS  
  - **INDIAN STYLE CHICKEN CURRY**: DARK MEAT, WHITE RICE, NAAN BREAD, MANGO CHUTNEY

- **Beef**
  - **16 OZ USDA CHOICE RIBEYE STEAK**: MASHED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE  
  - **7 OZ USDA CHOICE FILET MIGNON**: MASHED POTATOES, SEASONAL VEGETABLES, BORDELAISE SAUCE

**DESSERTS**
Preselect 1
- **VANILLA BEAN CRÈME BRULÉE**
- **NEW YORK CHEESECAKE**
- **DOUBLE CHOCOLATE CAKE**

**$85 Per Person**
*18% Gratuity for parties of 8+

Duane and Kelly Roberts, “Keepers of the Inn”

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*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 food allergies.*

- Gluten Free/Option Available
- Vegetarian/Option Available

January 11th, 2022