



## Large Party Dinner Menu

### APPETIZERS

(1 per 3-4 people)

**ARTICHOKE AND SPINACH DIP**- SERVED WITH GRILLED CIABATTA BREAD

**CRISPY CALAMARI**- SPICY AIOLI, CHARRED LEMON

**FRESH TORTILLAS CHIPS & GUACAMOLE**- FRESH CRISPY CORN TORTILLAS, MEXICAN AVOCADOS, SALSA

### SOUP or SALAD

(1 per person)

#### SOUP OF THE DAY

**TRADITIONAL CAESAR SALAD**-ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTON, CAESAR DRESSING

**ORGANIC MIX GREEN SALAD**- CHERRY TOMATO, CUCUMBER, RADISH, CITRUS VINAGRETTE

### MAIN ENTRÉE SELECTIONS

(1 per person)

#### 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

#### TERIYAKI ATLANTIC SALMON

JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS, EEL SAUCE

#### 16 OZ USDA CHOICE RIBEYE STEAK

MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE

#### 7 OZ USDA CHOICE FILET MIGNON

MASHED POTATOES, SEASONAL VEGATABLES, BORDELAISE SAUCE

### DESSERTS

(1 per person)

VANILLA BEAN CRÈME BRULEE

NEW YORK CHEESECAKE

DOUBLE CHOCOLATE CAKE

**\$85 PER PERSON**

**Duane and Kelly Roberts, “Keepers of the Inn”**

*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