



## STARTERS

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| <b>PACIFIC SHRIMP COCKTAIL</b> (3EA.) DUANE'S COCKTAIL SAUCE, HORSERADISH CREAM        | 29 |
| <b>BLACKENED BEEF TENDERLOIN TIPS</b> , FRESH TOMATILLO SAUCE, GRILLED CROSTINI        | 27 |
| <b>CRAB CAKE</b> MUSTARD SAUCE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE, SUMMER GREENS | 25 |
| <b>ESCARGOTS MAITRE D'HOTEL</b> WINE HERB BUTTER, PARMESAN, GRILLED BAGUETTE BREAD     | 22 |

## SOUPS & SALADS

|   |    |
|---|----|
| <b>FRENCH ONION SOUP</b> SWISS & GRUYERE CHEESE, BRIOCHE TOAST                                      | 14 |
| <b>LOBSTER BISQUE</b> TARRAGON, CHANTILLY CREAM   | 17 |
| <b>FRESH BURRATA, TOMATO SALAD</b> PEA PUREE, PISTACHIO, BASIL OIL                                  | 19 |
| <b>CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN CHEESE, BRIOCHE CROUTONS, ANCHOVIES, CAESAR DRESSING   | 18 |
| <b>INN KEEPER SALAD</b> ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM, BLUE CHEESE, VINAIGRETTE | 19 |

## A LA CARTE USDA PRIME BEEF

|                                     |    |
|-------------------------------------|----|
| <b>CENTER CUT FILET MIGNON</b> 8 OZ | 73 |
| <b>RIB EYE</b> 16 OZ                | 64 |
| <b>COLORADO LAMB CHOPS</b> 12 OZ    | 67 |
| <b>NEW YORK</b> 14 OZ               | 72 |
| <b>BONE IN RIB EYE</b> 22 OZ        | 88 |

## ADD ON

|                                     |    |
|-------------------------------------|----|
| <b>ADD OSCAR STYLE</b>              | 31 |
| <b>ADD SCALLOP</b>                  | 17 |
| <b>ADD HALF LOBSTER TAIL</b> 5-6 OZ | 42 |
| <b>ADD SHRIMP</b>                   | 13 |
| <b>SPLIT PLATE</b>                  | 13 |

**SAUCES:** BEARNAISE, MUSHROOM DEMI-GLACE, PEPPERCORN 6

## FROM THE SEA (ANY SEAFOOD ITEM CAN BE BLACKENED)

|   |    |                                   |    |
|---|----|-----------------------------------|----|
| <b>AHI TUNA</b> 8 OZ                    | 52 | <b>SCOTTISH SALMON</b> 8 OZ       | 42 |
| <b>WARM WATER LOBSTER TAIL</b> 10-12 OZ | 73 | <b>WILD CAUGHT SWORDFISH</b> 8 OZ | 44 |

## HOUSE SPECIALTIES

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| <b>PEPPERCORN PRIME NEW YORK</b> CELERY ROOT PUREE, BRUSSEL SPROUTS, WATERCRESS, PEPPERCORN SAUCE  | 73 |
| <b>CLASSIC STEAK DIANE</b> 8 OZ FILET MEDALLIONS, MUSHROOM SAUCE, ROASTED CARROTS, MASHED POTATOES | 73 |
| <b>LOBSTER MAC &amp; CHEESE</b> WHITE CHEDDAR, PARMESAN CRISPY LEEKS, MORNAY SAUCE                 | 40 |
| <b>DIVER SCALLOPS U-10</b> (3 EA.) CORN PUREE, CORN SUCCOTASH, FARRO AND CHILI OIL                 | 48 |
| <b>ORGANIC SEARED CHICKEN</b> THREE CHEESE RISOTTO, ROASTED CARROTS CHICKEN AU JUS                 | 48 |

## ACCOMPANIMENTS

|  |    |   |    |
|--|----|---|----|
| <b>BAKED POTATO</b> SOUR CREAM, BUTTER, CHIVES | 13 | <b>CREAMED SPINACH</b> MORNAY, PARMESAN | 13 |
| <b>SAUTÉED GREEN BEANS</b> AMANDINE STYLE      | 13 | <b>GARLIC CONFIT MASHED POTATOES</b>    | 13 |
| <b>TRUFFLE MAC &amp; CHEESE</b> CRISPY HERBS   | 15 | <b>ROASTED WILD MUSHROOMS</b>           | 13 |
| <b>ASPARAGUS</b>                               | 13 |   |    |

\*20% Gratuity for all gatherings of 6 or more

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.



Duane and Kelly Roberts "Keepers of the Inn"