**STARTERS**

- **Lobster Bisque**
  - Tarragon Chantilly Cream, Lobster  
  - 14

- **French Onion Soup**
  - Cheese Crouton  
  - 10

- **Jumbo Shrimp Cocktail**
  - House Cocktail Sauce, Citrus Segments  
  - 3 ea. 21

- **Beef Carpaccio**
  - Prime Beef, Cilantro Chimichurri, Arugula, Toragashi, Shaved Parmesan  
  - 15

- **Honey Garlic Shrimp**
  - Sautéed Jumbo Shrimp, Brunoised of Bell Peppers, Micro Green  
  - 3 ea. 21

- **Escargot**
  - Sautéed Snails, Brunoised of Vegetables, Garlic, Crustini, Pernod Butter Sauce, Fennel Frond  
  - 5 ea. 28

**GARDEN**

- **Caesar**
  - Green and Red Baby Romaine Hearts, Fresh Croutons, Caesar Dressing, Tomato  
  - 13

- **Inn Keeper**
  - Romaine Hearts, Radicchio, Green Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry Honey-Garlic Vinaigrette  
  - 13

- **Garden Salad**
  - Local Mixed Greens, Tomato, Cucumber, Carrot, Croutons, Choice of Dressing  
  - 12

- **Caprese Salad**
  - Heirloom Tomatoes, Fresh Burrata Cheese, Basil, Lemon Oil, Balsamic Reduction, Micro Green  
  - 14

**FROM THE SEA**

- **Herbs Crusted Salmon**
  - Parsley, Chives, Tarragon, Fried Leeks, Lemon Wedge  
  - 10 oz. 34

- **Seared Ahi Tuna**
  - Soy Ginger Cream Sauce, Pickled Ginger  
  - 10 oz. 38

- **Grilled Swordfish**
  - Whole Grain Mustard Cream Sauce  
  - 10 oz. 36

- **Jumbo Hokkaido Scallops**
  - Pan Seared, Lemon Cream Sauce, Croutons  
  - 5 ea. 42

- **Australian Lobster Tail**
  - Drawn Butter, Lemon Wedge  
  - 16 oz. 72

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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 allergy of any type of food.

Chef de Cuisine

Dios Baguyo
USDA PRIME BEEF

<table>
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<tr>
<th>Cut</th>
<th>Weight</th>
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<th>Specialty Cut</th>
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<td>Filet Mignon Center Cut</td>
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<td>Colorado Lamb Chops</td>
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<td></td>
<td>12 oz.</td>
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<td>Mint Glaze</td>
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<td>Rib Eye</td>
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<td>Veal Chop</td>
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<td>New York</td>
<td>14 oz.</td>
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STEAK SAUCES
- Béarnaise
- Bordelaise
- Mushroom
- Green Peppercorn

STEAK ADDITIONS
- Blue Cheese Crust 5
- Horseradish Crust 5
- Oscar 2 oz. 10
- Foie Gras 2 oz. 15

HOUSE SPECIALTIES

Tablesider Prime Porterhouse for Two
Seasonal Vegetables, Chateau Potatoes, Bordelaise & Béarnaise

Classic Steak Diane
Filet Medallions, Garlic Mashed Potatoes, Asparagus, Mushroom Sauce

Filet & Shrimp
6 oz. Petit Filet, Bordelaise, 3 Sauteed Jumbo Shrimp Scampi Style, Garlic Mashed Potatoes, Asparagus

Shrimp Pasta
Sautéed Shrimp, Tomato, Basil, Asparagus Tips, Lemon Garlic Cream Sauce, Angel Hair Pasta, Shaved Parmesan

Filet & Lobster
6 oz. Petit Filet, Bordelaise, 8 oz. Australian Lobster Tail, Fingerling Potato, Asparagus

Trio of Tenderloins
Oscar, Diane, Peppercorn Sauce, Garlic Mashed Potatoes, Asparagus

ACCOMPANIMENTS

Baked Potato, Sour Cream, Butter, Chives
Re-Baked Potato, Blue Cheese, Sour Cream, Chives, Parmesan
Mashed Potato, Garlic, Cream, Butter, Herb Oil
Lobster Garlic Mashed Potatoes, Butter, Cream, Parsley
Lemon Risotto, Arborio Rice, Butter, Parsley, Parmesan Cheese
Macaroni and Cheese, Cheese Blend, Potato Crumbs, White Truffle Oil
Roasted Garlic Asparagus, Olive Oil, Garlic
Creamed Spinach, Olive Oil, Shallots Cream, Parsley
Fried Brussels Sprouts, Warm Bacon Dressing Vinaigrette
Sautéed Mushroom Blend, Olive Oil, Herbs, Garlic, White Wine, Shallots, Butter

Duane and Kelly Roberts
“Keepers of the Inn”