



## Soups, Salads and Appetizers

<p>The Inland Empire's only AAA Diamond Restaurant</p> <p>1996 1997 1998 1999 2000 2001 2002 2003 2004 2005 2006 2007 2008 2009 2010 2011</p> <p>Wine Spectators Grand Award Winner</p> <p>1996 1997 1998 1999 2000 2001 2002 2003 2004 2005 2006 2007 2008 2009 2010 2011</p>	<p><b>Lobster Bisque Soup</b> Served with Chantilly Tarragon and Brandied Mushrooms <b>10.</b></p> <p><b>French Onion Soup</b> <b>9.</b> Caramelized Onions in a Light Vegetable and Beef Consommé, Gruyère Cheese Crouton</p> <p><b>Baby Spinach Salad</b> <b>9.</b> Sautéed Tomato, Red Onion, Shiitake Mushrooms, Pancetta, Warm Red Wine Vinaigrette</p> <p><b>The Chopped Salad</b> <b>10.</b> Julienne Trio of Lettuces, Red Onion, Mushrooms, Green Olives, Bacon, Hearts of Palm, Crumbled Blue Cheese, Garlic Vinaigrette</p> <p><b>“Classic” Caesar Salad</b> <b>10.</b> Prepared tableside with Anchovies, Dijon Mustard, Olive Oil, Pasteurized Egg, Garlic, Parmesan</p> <p><b>Honey-Garlic Jumbo Shrimp</b> Chardonnay, Olive Oil, Parsley <b>15.</b></p> <p><b>Dungeness Crab Cake</b> <b>16.</b> Timbale of Crabmeat, Jumbo Sea Scallop, Sautéed Artichoke Hearts, Aioli</p> <p><b>Jumbo Shrimp Cocktail</b>, Spicy Cocktail Sauce <b>16.</b></p> <p><b>Sashimi Ahi Tuna</b> Ginger-Wasabi Aioli Vinaigrette, Won Ton Chips <b>13.</b></p> <p><b>Lobster Tempura (Serves Two)</b> <b>36.</b> Half Pound of Australian Lobster Tail prepared Tempura Style, Orange-Chili Sauce</p>
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## Vegetables and Accompaniments

<p>1996 1997 1998 1999 2000 2001 2002 2003 2004 2005 2006 2007 2008 2009 2010 2011</p>	<p><b>Grilled Jumbo Asparagus</b> Tuscan marinated Green and Black Olives <b>9.</b></p> <p><b>Mac and Cheese</b> Four Cheese blend, Crisp Potato Crumbs, Touch of White Truffle Oil <b>7.</b></p> <p><b>Tuscany Risotto</b> Italian Herbed Risotto, Mushrooms, Citrus Infused Ricotta Cheese <b>8.</b></p> <p><b>Creamed Spinach</b> Shallots, Cream Reduction <b>7.</b></p> <p><b>Re-baked Baked Potato</b> Gorgonzola Cheese, Touch of Sour Cream and Chives <b>7.</b></p> <p><b>Crimini Mushrooms</b> Sherry Wine, Leeks and Italian Spices <b>9.</b></p> <p><b>Sautéed French Green Beans</b> Maui Onions, Chili Oil and Sea Salt <b>7.</b></p> <p><b>Garlic Mashed Potatoes</b> <b>6.</b></p> <p><b>Brussels Sprouts Tocino</b> Applewood Bacon and Shallots <b>7.</b></p>
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*Duane and Kelly Roberts*  
“Keepers of the Inn”



## Entrées

**Chateaubriand for two**  
 Center Cut Tenderloin Carved Tableside,  
 Seasonal Vegetables and Chateau Potatoes, Bordelaise and Bearnaise  
**Served for 2 people only      42.50 per person**

<b>Center Cut Filet Mignon</b>	<b>8-oz.</b>	<b>36.</b>	
	<b>12-oz.</b>	<b>48.</b>	
<b>Rib Eye, Grilled to Perfection</b>	<b>16-oz.</b>	<b>39.</b>	
<b>New York Strip, Grilled to Perfection</b>	<b>14-oz.</b>	<b>39.</b>	DiRoNA Award
<b>Rib Chop, The Innkeeper's Selection</b>	<b>20-oz.</b>	<b>43.</b>	1998
<b>Porterhouse, A Superior Cut, Best of all Steaks,</b>	<b>18-oz.</b>	<b>38.</b>	1999
<b>Double Cut Lamb Chops</b>		<b>40.</b>	2000
Two Extra Thick Colorado Chops with Minted Glaze			2001
<b>Filet Mignon and Gulf Shrimp</b>	<b>Filet 6-oz.</b>	<b>45.</b>	2002
With Bordelaise Sauce and Three Jumbo Gulf Shrimp Scampi Style			2003
<b>"Classic" Steak Diane</b>		<b>46.</b>	2004
Filet Mignon, Grilled Asparagus, Garlic Mashed Potatoes, Pesto Oil			2005
<b>Trio of Tenderloins</b>		<b>48.</b>	2006
Filet Oscar (4 oz) Steak Diane (4 oz) Black Pepper Crusted, Bordelaise (4 oz)			2007
<b>Filet Mignon (6-oz.) and Australian Lobster Tail (8-oz.)</b>		<b>60.</b>	2008
<b>Deep Sea Jumbo Scallops, Cauliflower Purée and Mini Croutons</b>		<b>33.</b>	2009
<b>Jumbo Shrimp Scampi, Jasmin Rice and Asparagus</b>		<b>35.</b>	2010
<b>Grilled Swordfish, Stone-Ground Mustard Sauce</b>	<b>10-oz.</b>	<b>28.</b>	2011
<b>Grilled Pacific Salmon, Citrus Butter Sauce</b>	<b>10-oz.</b>	<b>25.</b>	
<b>Grilled Australian Lobster Tail Herbed Butter</b>	<b>16-oz.</b>	<b>52.</b>	
<b>Seared Sashimi Grade Ahi, Ginger Ponzu</b>	<b>10-oz.</b>	<b>34.</b>	

### Duane's Signature Chocolate Soufflé

Chocolate Grand Marnier Sauce

**10.**

(Please allow 30 minutes preparation time)

**OUR BEEF IS WET AGED USDA PRIME, LESS THAN 1% OF ALL BEEF ATTAINS THIS RATING**

**RARE**- Very Red, Cool Center; **MEDIUM RARE**- Red, Warm Center;

**MEDIUM**- Pink Center; **MEDIUM WELL**- Slightly Pink Center;

**WELL**- Broiled Throughout, No Pink

15% Gratuity will be added to parties of 8 or more