



May we recommend a glass of our Irvine & Roberts Wine, produced from the Hills in Ashland Oregon where the distinctive soils and climate produce wines with an extraordinary balance, flavor and intensity.

IRVINE & ROBERTS FAMILY VINEYARDS PINOT NOIR <i>(Double Gold Medal Winner – Oregon Wine Experience/Received 89 Points from Wine Enthusiast)</i>	<i>Glass....</i>	<i>Bottle....</i>
IRVINE & ROBERTS FAMILY VINEYARDS CHARDONNAY	<i>Glass....</i>	<i>Bottle....</i>
ROBERTS RESERVE PINOT NOIR	<i>Glass....</i>	<i>Bottle....</i>
ROBERTS RESERVE CHARDONNAY	<i>Glass....</i>	<i>Bottle....</i>

STARTERS

Lobster Bisque- Truffled Chantilly Cream

French Onion Soup- Gruyere Cheese, Crouton

Oysters on the Half Shell 6 Oysters, Cocktail Sauce, Pink Peppercorn Mignonette, Lemon

Seafood Sampler 6 Oysters, 4 Shrimp, 8 OZ slow Poached Lobster Tail
Pink Peppercorn Mignonette, Duane's Louisiana Cocktail Sauce and Lemon

Pan Roasted Crab Cakes Parsnip Puree, Grilled Radicchio, Brussel Sprouts

Roasted Bone Marrow Citrus Horseradish Panko, Chives, Grilled Baguette

GARDEN

Inn Keeper Salad Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm,
Blue Cheese, Sherry Garlic Vinaigrette

Mixed Green Salad Lolla Rossa and Red Oak Lettuces, Shaved Cucumber, Carrot,
Cherry Tomato, Brioche Croutons, Sherry Shallot Vinaigrette

Baby Gem Caesar Salad Parmesan, Brioche Crouton, Caesar Dressing

Winter Vegetable Spinach Salad Shaved Beets, Roasted Squash, Candied Pistachios, Goat Cheese,
Champagne Vinaigrette

FROM THE SEA

Alaskan Halibut Pan-Seared, Celery Root Puree, French Green Beans

Chilean Sea Bass Spiced Beluga Lentils, Mustard Cream

Scottish Salmon Parsnip Puree, Mushrooms, French Green Beans

Blackened Swordfish Boursin Mashed Potatoes, Garlic Asparagus, Mustard Cream Sauce

Jumbo Scallops Roasted Cauliflower, Brown Butter Yams, Toasted Walnuts

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
Andrew Verrier**



**DiRoNA
Award
Distinguished
Restaurants of
North America**



USDA PRIME BEEF & SPECIALTY CUTS

Filet Mignon Center Cut	8 oz.	Filet Mignon Center Cut	12 oz.
Rib Eye	16 oz.	Colorado Lamb Chops	12 oz.
New York	14 oz.	Bone-In Rib Eye	25 oz.
Bone-in New York Strip	20 oz.		

Please allow minimum of 20 minutes cooking time for large bone in steaks

HOUSE SPECIALTIES

Peppercorn Steak 14 oz.

Seared New York Steak, Peppercorn Sauce, Boursin Mashed Potatoes, Garlic Asparagus

Classic Steak Diane 8 oz.

Filet Medallions, Boursin Whipped Potatoes, Asparagus, Mushroom Sauce

Steak Oscar 8 oz.

Filet Medallions, Boursin Whipped Potatoes, Sautéed Asparagus, Béarnaise Sauce, Dungeness crab

Filet & Shrimp

6 oz. Filet, 3 Scampi-Style Jumbo Shrimp, Boursin Whipped Potatoes, French Green Beans, Bordelaise Sauce

Filet & Lobster

6 oz. Filet, 8 oz. Australian Lobster Tail, Boursin Whipped Potatoes, French Green Beans, Bordelaise

Pan Roasted Muscovy Duck Breast

Brown Butter Yams, Toasted Walnuts, French Green Beans, Demi Glaze

Pasture bird Farms (Murrieta, CA) Free Range Breast of Chicken

Chargrilled Semi Boneless Pasture Bird, Roasted Cauliflower and Brussel Sprouts, Parsnip Puree, Charred Radicchio and Chicken Jus

ACCOMPANIMENTS

Baked Potato Sour Cream, Butter, Chives

Creamed Spinach Pecorino, Shallops and Garlic

Boursin Whipped Potatoes Garlic Herb Cheese

Macaroni and Cheese Smoked Gouda Cheese Sauce, Potato Crumbs

Pan Roasted Asparagus Lemon Zest, Garlic, Shaved Pecorino

Sautéed French Green Beans Sherry Glaze, Crushed Marcona Almonds

Bourbon Glazed Mushrooms Garlic and Onions

Roasted Sweet Potatoes Honey Glazed, Thyme and Rosemary

STEAK SAUCES

Béarnaise Bordelaise Mushroom Green Peppercorn

STEAK ADDITIONS

Blue Cheese Crust

Horseradish Gremolata

Oscar 2 oz.



Duane and Kelly Roberts
"Keepers of the Inn"

