



STARTERS

The Inland
Empire's
only
AAA
Four
Diamond
Restaurant

Lobster Bisque 14
Tarragon Chantilly Cream, Lobster Pieces

French Onion Soup 10
Cheese Crouton

Jumbo Shrimp Cocktail Order of 3 21
House Cocktail Sauce, Citrus Segments Order of 5 35

Lobster Tempura 8 oz. 48
Sambal Chili Aioli, Micro Green

Honey Garlic Shrimp 21
3 Sautéed Jumbo Shrimp, Brunoised of Bell Peppers, Micro Green

Escargot 28
5 Sautéed Snails, Brunoised of Vegetables, Garlic, Crostini, Pernod Butter Sauce

GARDEN

Caesar 13
Green & Red Baby Romaine Hearts, Fresh Pesto Croutons,
Caesar Dressing, Parmesan Cheese

Inn Keeper 14
Julienne Romaine Hearts & Radicchio, Green Olives, Bacon Bits, Hearts of Palm,
Blue Cheese, Sherry-Garlic Vinaigrette

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

Waldorf Salad 14
Butter Lettuce, Local Mixed Greens, Candied Walnut, Cranberries, Green Apple, Celery
Raspberry Vinaigrette

FROM THE SEA

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

Seared Ahi Tuna 10 oz. 39
Soy-Ginger Cream Sauce, Pickled Ginger

Grilled Swordfish 10 oz. 37
Whole Grain Mustard Cream Sauce

Jumbo Hokkaido Scallops 45
5 Pan-Seared Scallops, Lemon Cream Sauce, Garlic-Pesto Croutons

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

1996
1997
1998
1999
2000
2001
2002
2003
2004
2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016
2017

Wine
Spectators
Best Of
Award Of
Excellence

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**



**DiRoNA
Award
Distinguished
Restaurants of
North America**



USDA PRIME BEEF

Filet Mignon Center Cut	8 oz. 54
	12 oz. 66
Rib Eye	16 oz. 54
New York	14 oz. 52

SPECIALTY CUTS

Colorado Lamb Chops	12 oz. 56
Mint Demi Glaze	
Rib Chop	25 oz. 85

DiRöNA
Award
1998
1999
2000

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

2001
2002
2003
2004

HOUSE SPECIALTIES

Chateaubriand for Two	16 oz. 140
Seasonal Vegetables, Chateau Potatoes, Bordelaise & Béarnaise Sauce	
Classic Steak Diane	8 oz. 60
Prime Filet Medallions, Garlic Whipped Potatoes, Asparagus, Mushroom Sauce	
Filet & Shrimp	69
6 oz. Prime Filet, 3 Scampi-Style Jumbo Shrimp, Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce	
Shrimp Pasta	48
5 Sautéed Jumbo Shrimp, Diced Tomato, Basil, Asparagus Tips, Angel Hair Pasta, Lemon-Garlic Sauce, Parmesan Cheese	
Filet & Lobster	84
6 oz. Prime Filet, 8 oz. Australian Lobster Tail, Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce	
Trio of Tenderloins	12 oz. 80
Oscar-Style with Béarnaise Sauce, Mushroom Sauce, Green Peppercorn Sauce, Garlic Whipped Potatoes, Asparagus	

2005
2006
2007
2008
2009
2010
2011
2012
2013
2014
2015
2016

ACCOMPANIMENTS

Baked Potato , Sour Cream, Butter, Chives	9
Garlic Whipped Potato , Cream, Butter, Salt & Pepper, Herb Oil	7
Lobster Garlic Whipped Potatoes , Butter, Cream, Parsley	16
Lemon Risotto , Arborio Rice, Butter, Parsley, Parmesan Cheese	9
Macaroni and Cheese , Three-Cheese Blend, Potato Crumbs, White Truffle Oil	9
Garlic-Roasted Asparagus , Extra Virgin Olive Oil, Garlic, Salt & Pepper	11
Creamed Spinach , Olive Oil, Shallots, Cream, Parsley	10
Fried Brussel Sprouts , Warm Bacon Dressing Vinaigrette	10
Sautéed Mushroom Blend , Olive Oil, Shallots, Herbs, White Wine, Butter	14



Duane and Kelly Roberts
"Keepers of the Inn"

