



STARTERS

The Inland
Empire's
only
AAA
Four
Diamond
Restaurant

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Lobster Bisque	14
Tarragon Chantilly Cream, Lobster	
French Onion Soup	10
Cheese Crouton	
Jumbo Shrimp Cocktail	3 ea. 21
House Cocktail Sauce, Citrus Segments	5 ea. 35
Beef Carpaccio	15
Prime Beef, Cilantro Chimichurri, Arugula, Toragashi, Shaved Parmesan	
Honey Garlic Shrimp	3ea. 21
Sautéed Jumbo Shrimp, Brunoised of Bell Peppers, Micro Green	
Escargot	5ea. 28
Sautéed Snails, Brunoised of Vegetables, Garlic, Crostini, Pernod Butter Sauce Fennel Frond	

GARDEN

Wine
Spectators
Best Of
Award Of
Excellence

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Caesar	13
Green and Red Baby Romaine Hearts, Fresh Croutons, Caesar Dressing, Tomato	
Inn Keeper	13
Romaine Hearts, Radicchio, Green Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry Honey-Garlic Vinaigrette	
Garden Salad	12
Local Mixed Greens, Tomato, Cucumber, Carrot, Croutons, Choice of Dressing	
Caprese Salad	14
Heirloom Tomatoes, Fresh Burrata Cheese, Basil, Lemon Oil, Balsamic Reduction Micro Green	

FROM THE SEA

Herbs Crusted Salmon	10 oz. 34
Parsley, Chives, Tarragon, Fried Leeks, Lemon Wedge	
Seared Ahi Tuna	10 oz. 38
Soy Ginger Cream Sauce, Pickled Ginger	
Grilled Swordfish	10 oz. 36
Whole Grain Mustard Cream Sauce	
Jumbo Hokkaido Scallops	5 ea. 42
Pan Seared, Lemon Cream Sauce, Croutons	
Australian Lobster Tail	16 oz. 72
Drawn Butter, Lemon Wedge	

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. 52 12 oz. 64
Rib Eye	16 oz. 54
New York	14 oz. 52

SPECIALTY CUTS

Colorado Lamb Chops	12 oz. 56
Mint Glaze	

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

DiRōNA

Award

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HOUSE SPECIALTIES

Tableside Chateaubriand for Two	16 oz. 135
Seasonal Vegetables, Chateau Potatoes, Bordelaise & Béarnaise	
Classic Steak Diane	8 oz. 58
Filet Medallions, Garlic Mashed Potatoes, Asparagus, Mushroom Sauce	
Filet & Shrimp	69
6 oz. Petit Filet, Bordelaise, 3 Sautéed Jumbo Shrimp Scampi Style, Garlic Mashed Potatoes, Asparagus	
Shrimp Pasta	5 ea. 48
Sautéed Shrimp, Tomato, Basil, Asparagus Tips, Lemon Garlic Cream Sauce, Angel Hair Pasta, Shaved Parmesan	
Filet & Lobster	82
6 oz. Petit Filet, Bordelaise, 8 oz. Australian Lobster Tail, Fingerling Potato, Asparagus	
Trio of Tenderloins	12oz. 76
Oscar, Diane, Peppercorn Sauce, Garlic Mashed Potatoes, Asparagus	

ACCOMPANIMENTS

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



Duane and Kelly Roberts
"Keepers of the Inn"

