



Keeper of the Inn

APPETIZERS

Choice Of:

LOBSTER BISQUE

With Fresh Tarragon Chantilly Cream

CAESAR SALAD

Red and Green Romaine Lettuce, House Caesar Dressing,
Garlic Croutons, Aged Reggiano Cheese

ENTRÉES

Choice Of:

8 oz. FILET MIGNON

Bordelaise Sauce

DOUBLE LAMB CHOPS

Mint Glaze

SCOTTISH LOCH DUART SALMON

Grilled, Lemon Cream Sauce

All Entrées Served With The Following Accompaniments:
Garlic Mashed Potatoes, Lightly Whipped With Buttermilk
Sautéed Asparagus Spears, Olive Oil, Salt and Pepper

DESSERTS

Choice Of:

FAMOUS BRIOCHE BREAD PUDDING

Dolce De Lèche

NEW YORK CHEESE CAKE

Seasonal Fresh Berries

Coffee, Decaffeinated Coffee or Tea

\$78.00 per Guest



San Juan

APPETIZERS

Choice Of:

SHRIMP COCKTAIL

Jumbo Gulf Shrimp, Spicy Cocktail Sauce

INNKEEPER SALAD

Julienne Trio of Lettuce, Red Onions, Green Olives
Bacon, Hearts of Palm, Crumbled Blue Cheese, Garlic Vinaigrette

ENTRÉES

Choice Of:

SURF AND TURF

USDA Prime 6 Oz. Filet Mignon, Bordelaise Sauce
8 Oz. Lobster Tail, Drawn Butter

RIBEYE

Grilled Prime 16 Oz. Ribeye
Bordelaise Sauce

FILET OF SWORDFISH

Grilled and Served With Tarragon Cream Sauce

All Entrées Served With The Following Accompaniments:
Garlic Mashed Potatoes, Lightly Whipped With Buttermilk
Sautéed Asparagus Spears, Olive Oil, Salt and Pepper

DESSERTS

Choice Of:

HAZELNUT CRUNCH CAKE

Crème Anglaise, Chocolaté Sauce

TAHITIAN VANILLA BEAN CREME BRULEE

Garnished With Seasonal Fresh Berries

Coffee, Decaffeinated Coffee or Tea

\$109.00 per Guest