



STARTERS

Cold Water Oysters	Seasoned Salt, Cocktail Sauce, Champagne Mignonette (6 ea)	19.95
Seafood Tower	Prawns- 3ea Oysters-3ea Alaskan King Crab -8oz. & Lobster Tail- 6oz. (for Two)	79.95
Colossal Shrimp Cocktail (size U12)	Duane's Sauce, Citrus Segments	Order of 3 12.50 Order of 5 19.50
Ahi Tuna Tower	Sesame Oil, Soy Sauce, Capers, Avocado, Scallions, Mangoes, Watermelon	14.95
Prime Filet Mignon Carpaccio	Thinly Sliced Filet, Olive Oil, Parmesan, Baby Arugula, Capers	14.50
Cajun Ahi Tuna	Rare Ahi Tuna, Cajun Seasonings, Wasabi, Sautéed Red Cabbage	12.95
Lobster Bisque	Tarragon Chantilly Cream, Lobster Pieces	13.50
French Onion Soup	Swiss Cheese, Crouton	9.95
Honey Garlic Colossal Shrimp	3 Sautéed Colossal Shrimp, Bell Peppers, Micro Green	13.95
Escargot	5 Sautéed Snails, Diced Vegetables, Garlic, Crostini, Pernod Butter Sauce	15.95
Steamed Mussels	Garlic, Parsley, White Wine, Crostini	14.95
Lobster Tempura	Sambal Chili Aioli, Micro Green	4 oz. 21.95

GARDEN

Table side Caesar Salad	Green & Red Baby Romaine Hearts, Pesto Croutons, (for Two)	26.95
Inn Keeper	Julienne Romaine Hearts & Radicchio, Olives, Bacon Bits, Hearts of Palm, Blue Cheese, Sherry-Garlic Vinaigrette	13.50
Mixed Green Salad	Tomato, Cucumber, Carrot, Pesto Croutons, Choice of Dressing	10.95
Waldorf Salad	Butter Lettuce, Mixed Greens, Candied Walnuts, Cranberries, Green Apple, Celery, Raspberry Vinaigrette	12.95
Spinach Salad	Warm Bacon Dressing	13.50
Beef Steak Tomato & Maui Onion Salad	Choice of Dressing	10.50

FROM THE SEA

Chilean Sea Bass	Pan-Seared, Lemon Dill Sauce	8 oz. 43.95
Herbs Crusted Scottish Salmon	Parsley, Chives, Tarragon, Fried Leeks	10 oz. 33.95
Grilled Swordfish	Whole Grain Mustard Cream Sauce	10 oz. 36.50
Jumbo Hokkaido Scallops	5 Pan-Seared Scallops, Lemon Cream Sauce, Garlic-Pesto Croutons	42.50
Australian Lobster Tail	Drawn Butter, Lemon Wedge	16 oz. 69.95
Alaskan King Crab Legs	Drawn Butter, Lemon Wedge	16 oz. 59.95
Cajun Grilled Colossal Shrimp	Louisiana Seasonings, Served with Polenta Cake	36.95

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.



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PRIME STEAKS AND SEAFOOD RESTAURANT

USDA PRIME BEEF

Filet Mignon Center Cut	8 oz. 49.50
	12 oz. 62.50
Rib Eye	16 oz. 52.50
New York	14 oz. 46.95
Delmonico	20 oz. 49.50

SPECIALTY CUTS

Colorado Lamb Chops	12 oz. 52.95
Mint Demi Glaze	
Bone-In Rib Eye	25 oz. 72.95
Porterhouse	24 oz. 49.95
Tomahawk (for Two)	40 oz. 99.95
Prime bone-in rib steak, carved tableside	

STEAK SAUCES

Béarnaise Bordelaise Mushroom Green Peppercorn

STEAK ADDITIONS

Blue Cheese Crust 4.50 Horseradish Crust 4.50 Oscar 2 oz. 8.50 Foie Gras 2 oz. 13.50

HOUSE SPECIALTIES

Chateaubriand for Two 16 oz. Seasonal Vegetables, Dauphine Potatoes, Bordelaise & Béarnaise Sauce	115.95
Peppercorn Steak 14 oz. Seared New York Steak, Peppercorn Sauce, Garlic Mashed Potatoes	52.95
Classic Steak Diane Filet Medallions, Garlic Whipped Potatoes, Asparagus, Mushroom Sauce	56.95
Trio of Tenderloins	12 oz. 65.95
Oscar-Style with Béarnaise Sauce, Mushroom Sauce, Green Peppercorn Sauce, Garlic Whipped Potatoes, Asparagus	
Duane's Mixed Grill for Two Scallops, Lobster, Prawns, Half Rack of Lamb, Grilled Vegetables	98.95
Filet & Shrimp	56.95
6 oz. Filet, 3 Scampi-Style Jumbo Shrimp, Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce	
Linguine Fra Diavolo Prawns, Scallops, Mussels, Crab legs, Semi-Spicy Tomato Sauce	36.95
Colossal Shrimp Pasta (5 ea)	39.95
Sautéed Shrimp, Diced Tomato, Basil, Asparagus Tips, Angel Hair Pasta, Lemon-Garlic	
Filet & Lobster	65.95
6 oz. Filet, 8 oz. Australian Lobster Tail, Garlic Whipped Potatoes, Asparagus, Bordelaise	
Mary's Farm Free Range Breast of Chicken Garlic Whipped Potatoes, Mushroom Sauce	29.95

ACCOMPANIMENTS

Baked Potato , Sour Cream, Butter, Chives	6.95
Garlic Whipped Potato , Cream, Butter, Salt & Pepper, Herb Oil	5.50
Lobster Garlic Whipped Potatoes , Butter, Cream, Parsley	13.95
Lemon Risotto , Arborio Rice, Butter, Parsley, Parmesan Cheese	7.95
Macaroni and Cheese , Three-Cheese Blend, Potato Crumbs, White Truffle Oil	7.95
Garlic-Roasted Asparagus , Extra Virgin Olive Oil, Garlic, Salt & Pepper	9.95
Creamed Spinach , Olive Oil, Shallots, Cream, Parsley	9.50
Fried Brussel Sprouts , Pancetta and Balsamic Glaze	9.50
Sautéed Mushroom Blend , Olive Oil, Shallots, Herbs, White Wine, Butter	10.50



Duane and Kelly Roberts
"Keepers of the Inn"

