



STARTERS

Cold Water Oysters Seasoned Salt, Cocktail Sauce, Champagne Vinegar Mignonette	Order of 6	16.95
Colossal Shrimp Cocktail Duane's Sauce, Citrus Segments	Order of 3	12.50
	Order of 5	19.50
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 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
Lobster Tempura Sambal Chili Aioli, Micro Green	4 oz.	21.95

GARDEN

Caesar Green & Red Baby Romaine Hearts, Pesto Croutons, Caesar Dressing, Parmesan	12.95
Inn Keeper Julienne Romaine Hearts & Radicchio, Green 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

FROM THE SEA

Herbs Crusted Scottish Salmon	10 oz.	33.95
Parsley, Chives, Tarragon, Fried Leeks, Lemon Wedge		
Seared Ahi Tuna	10 oz.	36.95
Soy-Ginger Cream Sauce, Pickled Ginger		
Grilled Swordfish	10 oz.	36.50
Whole Grain Mustard Cream Sauce		
Jumbo Hokkaido Scallops		42.50
5 Pan-Seared Scallops, Lemon Cream Sauce, Garlic-Pesto Croutons		
Australian Lobster Tail	16 oz.	69.95
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**

The Inland
Empire's
only
AAA
Four
Diamond
Restaurant

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Wine
Spectators
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Award Of
Excellence

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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

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

DiRöNA

Award

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HOUSE SPECIALTIES

Chateaubriand for Two , Seasonal Vegetables, Dauphine Potatoes, Bordelaise & Béarnaise Sauce	16 oz. 115.95
Peppercorn Crusted Steak Seared New York Steak Garlic Whipped Potatoes, Asparagus, Peppercorn Sauce	14 oz. 52.95
Classic Steak Diane Filet Medallions Garlic Whipped Potatoes, Asparagus, Mushroom Sauce	8 oz. 56.95
Filet & Shrimp 6 oz. Filet, 3 Scampi-Style Colossal Shrimp Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce	56.95
Shrimp Pasta 5 Sautéed Colossal Shrimp Diced Tomato, Basil, Asparagus Tips, Angel Hair Pasta, Lemon-Garlic Sauce, Parmesan Cheese	39.95
Filet & Lobster 6 oz. Prime Filet, 8 oz. Australian Lobster Tail Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce	65.95
Trio of Tenderloins Oscar-Style with Béarnaise Sauce Mushroom Sauce, Green Peppercorn Sauce, Garlic Whipped Potatoes, Asparagus	12 oz. 65.95

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 , Warm Bacon Dressing Vinaigrette	9.50
Sautéed Mushroom Blend , Olive Oil, Shallots, Herbs, White Wine, Butter	10.50



Duane and Kelly Roberts
"Keepers of the Inn"

