



May we recommend a glass of our Irvine & Roberts Wine, produced from the Hills in Ashland Oregon where the distinctive soils and climate produce wines with an extraordinary balance, flavor and intensity.

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| IRVINE & ROBERTS FAMILY VINEYARDS PINOT NOIR <i>(Double Gold Medal Winner – Oregon Wine Experience/Received 89 Points from Wine Enthusiast)</i> | <i>Glass....14</i> | <i>Bottle....45</i> |
| IRVINE & ROBERTS FAMILY VINEYARDS CHARDONNAY | <i>Glass....12</i> | <i>Bottle....40</i> |
| ROBERTS RESERVE PINOT NOIR | <i>Glass....12</i> | <i>Bottle....40</i> |
| ROBERTS RESERVE CHARDONNAY | <i>Glass....10</i> | <i>Bottle....36</i> |

STARTERS

The Inland
Empire's
only
AAA
Four
Diamond
Restaurant

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|--|----------------|--------------|
| Jumbo Shrimp Cocktail Duane's House Sauce, Citrus Segments | 3 Piece | 21.00 |
| | 5 Piece | 35.00 |
| Ahi Tuna Tower Pumpernickel Cracker, Capers, Whole Grain Mustard, Champagne Vinaigrette | | 15.95 |
| Lobster Bisque Tarragon Chantilly Cream, Lobster Pieces | | 13.50 |
| French Onion Soup Swiss Cheese, Crouton | | 9.95 |
| Honey Garlic Jumbo Shrimp 3 Sautéed Jumbo Shrimp, Bell Peppers, Micro Green | | 13.95 |
| 6 Traditional Baked Escargot Garlic, Pernod, Herb Butter Sauce | | 15.95 |
| Steamed Carlsbad Black Mussels Garlic, Shallot, Fresh Herbs, White Wine Butter Sauce | | 16.95 |
| Prime Filet Mignon Carpaccio Thinly Sliced Filet, Olive Oil, Lemon, Shaved Parmesan, Wild Arugula, Capers | | 14.50 |

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GARDEN

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| Inn Keeper Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry-Garlic Vinaigrette | 13.50 | 1998 |
| Mixed Green Salad Shaved Cucumber, Carrot, Cherry Tomato, Pesto Croutons, Sherry Shallot Vinaigrette | 10.95 | 1999 |
| Caesar Salad Romaine Hearts, Parmesan, Brioche Crouton | 12.95 | 2000 |
| Spinach Citrus Salad Orange and Grapefruit Supreme, Marinated Feta Cheese, Spinach, Candied Walnuts, Cucumber Champagne Vinaigrette | 13.50 | 2001 |
| Winter Vegetable and Kale Salad Roasted Baby Beets and Butternut Squash, Baby Kale Candied pecans, Goat Cheese, Citrus Vinaigrette | 14.50 | 2002 |

DiRoNA
Award

FROM THE SEA

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| Chilean Sea Bass Pan-Seared, Lemon Dill Sauce | 43.95 | 2006 |
| Herbs Crusted Scottish Salmon Parsley, Chives, Tarragon, Fried Leeks | 33.95 | 2007 |
| Grilled Swordfish Whole Grain Mustard Cream Sauce | 36.50 | 2008 |
| Jumbo Hokkaido Scallops 5 Pan-Seared Scallops, Lemon Cream Sauce, Garlic-Pesto Croutons | 42.50 | 2009 |
| Australian Lobster Tail Drawn Butter, Lemon Wedge | 69.95 | 2010 |

Wine
Spectators
Best Of
Award Of
Excellence

1996
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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
Andrew Verrier**



DiRoNA
Award
Distinguished
Restaurants of
North America

2011
2012
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2016



USDA PRIME BEEF

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

SPECIALTY CUTS

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|---------------------|--------|-------|
| Colorado Lamb Chops | 12 oz. | 52.95 |
| Mint Demi Glaze | | |
| Bone-In Rib Eye | 25 oz. | 72.95 |
| Delmonico | 20 oz. | 49.50 |

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

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| Chateaubriand for Two 16 oz. | Seasonal Vegetables, Mashed 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 |
| Steak Oscar | Filet Medallions, Béarnaise Sauce, Dungeness crab, Garlic Whipped Potatoes, Sautéed Asparagus | 12 oz. 65.95 |
| Filet & Shrimp | 6 oz. Filet, 3 Scampi-Style Jumbo Shrimp, Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce | 56.95 |
| Jumbo Shrimp Pasta (5 ea) | Sautéed Shrimp, Diced Tomato, Basil, Asparagus Tips, Angel Hair Pasta, Lemon-Garlic | 39.95 |
| Filet & Lobster | 6 oz. Filet, 8 oz. Australian Lobster Tail, Garlic Whipped Potatoes, Asparagus, Bordelaise | 65.95 |
| Mary's Farm Free Range Breast of Chicken | Asparagus, Garlic Whipped Potatoes, Mushroom Sauce | 29.95 |

ACCOMPANIMENTS

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| 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 |
| Mushroom Risotto , Arborio Rice, Butter, Parsley, Parmesan Cheese | 9.95 |
| 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"

