



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> | Glass....14 | Bottle....45 |
| IRVINE & ROBERTS FAMILY VINEYARDS CHARDONNAY | Glass....12 | Bottle....40 |
| ROBERTS RESERVE PINOT NOIR | Glass....12 | Bottle....40 |
| ROBERTS RESERVE CHARDONNAY | Glass....10 | Bottle....36 |

STARTERS

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| Lobster Bisque Truffled Chantilly Cream, | | 13.50 |
| French Onion Soup Gruyere cheese, Crouton | | 10.95 |
| Jumbo Shrimp Cocktail Duane's Louisiana Cocktail Sauce, Citrus Segments | 3 Piece | 21.00 |
| | 5 Piece | 35.00 |
| Ahi Tuna Tower Pumpenickel Cracker, Capers, Whole Grain Mustard, Pickled Cornichon Champagne Vinaigrette | | 16.95 |
| Beetroot Cured Salmon Belly , Pickled Cucumber, Granny Smith Apple, Tomato Concasse, Lemon Whipped Yogurt | | 15.95 |
| Honey Garlic Jumbo Shrimp 3 Sautéed Jumbo Shrimp, Bell Peppers, Micro Green | | 21.00 |
| 6 Traditional Baked Escargot Garlic, Pernod, Herb Butter Sauce | | 15.95 |
| Portobello Neapolean Toasted pumpenickel, Boursin Cheese, Arugula, Balsamic reduction | | 14.95 |
| Prime Filet Mignon Carpaccio Thinly Sliced Filet, Olive Oil, Lemon, Shaved Parmesan, Wild Arugula, Fried Capers | | 14.50 |

GARDEN

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| Table side Caesar Salad Romaine Hearts, Parmesan Brioche Crouton, Anchovy (For Two) | | 26.95 |
| Inn Keeper Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry-Garlic Vinaigrette | | 13.50 |
| Mixed Green Salad Shaved Cucumber, Carrot, Cherry Tomato, Brioche Croutons, Sherry Shallot Vinaigrette | | 10.95 |
| Caesar Salad Romaine Hearts, Parmesan, Brioche Crouton | | 12.95 |
| Spinach Citrus Salad Orange and Grapefruit Supreme, Marinated Feta Cheese, Spinach, Candied Walnuts, Cucumber Champagne Vinaigrette | | 13.50 |
| Winter Vegetable and Kale Salad Roasted Baby Beets and Butternut Squash, Baby Kale Candied pecans, Goat Cheese, Citrus Vinaigrette | | 14.50 |

FROM THE SEA

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| Chilean Sea Bass Pan-Seared, Fingerling Potato, Asparagus, Whole Grain Mustard Cream | | 45.95 |
| Seared Ahi Spice Rubbed, Cucumber salad, Fennel Herb Sauce, Garlic Honey Glazed | | 39.95 |
| Herbs Crusted Scottish Salmon Parsley, Chives, Tarragon, Fried Leeks | | 33.95 |
| Grilled Swordfish Whole Grain Mustard Cream Sauce | | 36.50 |
| Jumbo Hokkaido Scallops | | 44.50 |
| 5 Pan-Seared Scallops, Potato Cauliflower Puree, Tomato Concasse Crispy Pancetta | | |
| Grilled Australian Lobster Tail Drawn Butter, Lemon Wedge | | 69.95 |

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.



Chef de Cuisine
Andrew Verrier



DiRoNA
Award
Distinguished
Restaurants of
North America



USDA PRIME BEEF

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|-------------------------|--------|-------|
| Filet Mignon Center Cut | 8 oz. | 49.50 |
| Rib Eye | 16 oz. | 52.50 |
| New York | 14 oz. | 46.95 |
| Bone in Tomahawk Ribeye | 42 oz. | 99.95 |

SPECIALTY CUTS

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| Filet Mignon Center Cut | 12 oz. | 62.50 |
| Bone-In Rib Eye | 25 oz. | 72.95 |
| Porterhouse | 24 oz. | 49.95 |
| Colorado Lamb Chops | 12 oz. | 52.95 |

| STEAK SAUCES | | |
|------------------------|----------------------------|---------------------------|
| Béarnaise | Bordelaise | Mushroom Green Peppercorn |
| STEAK ADDITIONS | | |
| Blue Cheese Crust 4.50 | Horseradish Gremolata 4.50 | Oscar 2 oz. 8.50 |

HOUSE SPECIALTIES

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| Chateaubriand 16 oz. Seasonal Vegetables, Torne Potato, garlic and Shallot Confit Bordelaise & Béarnaise Sauce | 135.95 |
| 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 12 oz. Filet Medallions, Garlic Whipped Potatoes, Sautéed Asparagus Béarnaise Sauce, Dungeness crab, | 65.95 |
| Filet & Shrimp 6 oz. Filet, 3 Scampi-Style Jumbo Shrimp, Garlic Whipped Potatoes, Asparagus, Bordelaise Sauce | 56.95 |
| Filet & Lobster 6 oz. Filet, 8 oz. Australian Lobster Tail, Garlic Whipped Potatoes, Asparagus, Bordelaise | 65.95 |
| Shrimp Pasta Sautéed Shrimp, Asparagus, Tomato Concasse, Squid Ink Linguini, Pancetta Smoked Tomato Sauce, Charred Lemon | 42.95 |
| Pasture bird Farms (Murrieta) Free Range Breast of Chicken Chargrilled semi boneless pasture bird, Braised Cannellini bean, Pickled Carrot | 32.95 |

ACCOMPANIMENTS

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| Baked Potato , Sour Cream, Butter, Chives | 9.95 |
| Cauliflower Gratinee' Brie Béchamel, Parmesan Breadcrumbs | 13.95 |
| Creamed Spinach , Olive Oil, Shallots, Cream, Parsley | 10.50 |
| Crispy Brussel Sprouts , Pancetta, Balsamic Glaze | 9.50 |
| Garlic Whipped Potato Roasted Garlic, Cream, Butter | 9.50 |
| Macaroni and Cheese Three-Cheese Blend, Potato Crumbs, White Truffle Oil | 11.95 |
| Pan Roasted Asparagus Lemon Zest, Garlic, Shaved Pecorino | 10.95 |
| Roasted Fingerling potatoes , Fresh herbs, Shaved Pecorino | 9.95 |
| Roasted Broccolini Mustard glaze, Crushed Marcona Almonds | 9.95 |
| Sautéed Mushrooms , Olive Oil, Garlic, Shallots, Herbs, White Wine | 10.50 |



Duane and Kelly Roberts
"Keepers of the Inn"

