



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.

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

Lobster Bisque- Truffled Chantilly Cream		13.95
French Onion Soup- Gruyere Cheese, Crouton		10.95
Beetroot Cured Salmon Belly- Pickled Cucumber, Granny Smith Apple, Tomato Concasse, Lemon Whipped Yogurt		15.95
Honey Garlic Shrimp- Shellfish Honey Glaze, Garlic Whipped Potato, Shaved		21.95
Dungeness Crab Salad- Fennel Jelly, Cucumber, Shaved Apple		25.95
6 Traditional Baked Escargot- Garlic, Pernod, Herb Butter Sauce		15.95
Kampachi Crudo- Pickled Cucumber, Charred Scallion, Spring Fava Beans, Shaved Radish Mint Yuzu Water		18.95
Seafood Sampler- 6 Oysters, 4 Shrimp Cocktail, 8oz. Slow Poached Lobster, Pink Peppercorn Mignonette, Duane's Louisiana Cocktail Sauce and Lemon		64.95
Filet Carpaccio- Shaved beef filet, Shallot, Fried Capers, Baby Arugula		14.95
Jumbo Shrimp Cocktail- Duane's Louisiana Cocktail Sauce,	3 Piece	21.95
	5 Piece	35.95

GARDEN

Table Side Caesar Salad For Two- Romaine Hearts, Parmesan Brioche Crouton, Anchovy		26.95
Inn Keeper Salad- Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry Garlic Vinaigrette		13.95
Mixed Green Salad- Lolla Rossa and Red Oak Lettuces, Shaved Cucumber, Carrot, Cherry Tomato, Brioche Croutons, Sherry Shallot Vinaigrette		13.95
Baby Gem Caesar Salad- Baby Gem Lettuce, Parmesan, Brioche Crouton		14.95
Heirloom Tomato Burrata Salad- Pickled Cucumber, Basil Aioli, Garlic Bread Crumb		16.95
Strawberry Spinach Salad- Bloomsdale Spinach, Shaved Beet, Roasted Strawberry, Sorrel, Candied Pistachios, Goat Cheese, Strawberry Vinaigrette		15.95

FROM THE SEA

Alaskan Halibut - Pan-Seared, Dungeness Crab Salad, Celery Root Puree, Haricot Verts		48.95
Pan Roasted Kampachi – Farro Risotto, Charred Spring Onion, Fava Bean Asparagus Salad		39.95
Herbs Crusted Scottish Salmon- Parsley, Chives, Tarragon, Fried Leeks		33.95
Grilled Swordfish- Whole Grain Mustard Cream Sauce		36.95
Jumbo Scallops- Sweet Corn Puree, Tomato Concasse, Roasted Fennel		44.95

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 And SPECIALTY CUTS

Filet Mignon Center Cut	8 oz. 49.95	Filet Mignon Center Cut	12 oz. 62.95
Ribeye	16 oz. 52.95	Colorado Lamb Chops	12 oz. 52.95
New York	14 oz. 46.95	Porterhouse	24 oz. 49.95
Bone-in Tomahawk Ribeye	42 oz. 99.95	Bone-In Ribeye	25 oz. 72.95

(Please allow minimum of 20 minutes cooking time for large bone in steaks)

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

Chateaubriand 16 oz. - Seasonal Vegetables, Torne Potato, Garlic and Shallot Confit Bordelaise & Béarnaise Sauce. <i>(Please allow minimum of 20 minutes cooking time)</i>	125.95
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, Haricot Vert, Bordelaise Sauce	56.95
Filet & Lobster 6 oz. Filet, 8 oz. Australian Lobster Tail, Garlic Whipped Potatoes, Haricot Vert, Bordelaise	65.95
Shrimp Pasta Sautéed Shrimp, Asparagus, Fava Beans, Tomato Concasse, Baby Arugula, House Made Orecchiette, Smoked Tomato Sauce,	42.95
Pan Roasted Duck Harissa Potatoes, Charred Green onion, Roasted Fennel, Fava Beans	38.95
Pasture Bird Farms (Murrieta, CA) Free Range Breast Of Chicken Chargrilled Semi Boneless Pasture Bird, Sweet Corn Puree, Fava Bean Asparagus Salad	32.95

ACCOMPANIMENTS

Baked Potato- Sour Cream, Butter, Chives	9.95
White Wine Poached Artichokes- Lemon, Parmesan, Olive Oil	13.95
Couscous Salad- Israeli Couscous, Cucumber, Tomato, Goat Cheese, Fava Beans	12.95
Creamed Spinach- Olive Oil, Shallots, Cream, Lemon	10.95
Garlic Whipped Potato- Roasted Garlic, Cream, Butter	9.95
Macaroni And Cheese- Three-Cheese Blend, Potato Crumbs, White Truffle Oil	11.95
Pan Roasted Asparagus - Lemon Zest, Garlic, Shaved Pecorino	10.95
Farro Risotto- Local Kale, Fresh Herbs, Shaved Pecorino, Lemon	11.95
Sautéed French Green Beans- Sherry Glaze, Crushed Marcona Almonds	9.95
Sautéed Mushrooms, Olive Oil, Garlic, Shallots, Herbs, White Wine	10.95



Duane and Kelly Roberts
"Keepers of the Inn"





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