



## STARTERS

<b>PACIFIC SHRIMP COCKTAIL</b> (3EA.) COCKTAIL SAUCE, HORSERADISH CREAM	28
<b>CAJUN TENDERLOIN</b> BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST	26
<b>CRAB CAKE</b> AVOCADO PUREE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE	24
<b>ESCARGOTS MAITRE D'HOTEL</b> WINE HERB BUTTER, PARMESA, GRILLED BAGUETTE	20

## SOUPS & SALADS

<b>FRENCH ONION SOUP</b> GRUYERE CHEESE, BRIOCHE TOAST, CHIVES	13
<b>LOBSTER BISQUE</b> TARRAGON, CRÈME FRAICHE	15
<b>FRESH BURRATA, TOMATO SALAD</b> PEA PUREE, PISTACHIO BRITTLE, BASIL OIL	18
<b>CAESAR SALAD</b> ROMAINE HEARTS, PARMESAN CHEESE, BRIOCHE CROUTONS, CAESAR DRESSING	16
<b>INN KEEPER SALAD</b> ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM, BLUE CHEESE VINAIGRETTE	17

## A LA CARTE USDA PRIME BEEF

<b>FILET MIGNON CENTER CUT</b> 8 OZ	56	<b>NEW YORK</b> 14 OZ	55
<b>RIB EYE</b> 16 OZ	60	<b>BONE IN RIB EYE</b> 25 OZ	73
<b>COLORADO LAMB CHOPS</b> 12 OZ	55	<b>ADD HALF LOBSTER TAIL</b> 5-6 OZ	29
<b>ADD OSCAR STYLE KING CRAB</b>	23		
<b>SAUCES:</b> BEARNAISE, MUSHROOM DEMI-GLACE, PEPPERCORN			4

## FROM THE SEA

<b>ALASKAN HALIBUT</b> 8 OZ	46	<b>SCOTTISH SALMON</b> 8 OZ	39
<b>WARM WATER LOBSTER TAIL</b> 10-12 OZ	62	<b>WILD CAUGHT SWORDFISH</b> 8OZ	40
<b>BLACKENED SWORDFISH</b> 8OZ	40		

## HOUSE SPECIALTIES

<b>PEPPERCORN PRIME NEW YORK</b> CELERY ROOT PUREE, BRUSSEL SPROUTS, WATERCRESS, PEPPERCORN SAUCE	60
<b>CLASSIC STEAK DIANE</b> 8OZ FILET MEDALLIONS, MUSHROOM SAUCE, ROASTED CARROTS,	62
<b>LOBSTER MAC &amp; CHEESE</b> WHITE CHEDDAR, PARMESAN CRISPY LEEKS, MORNAY SAUCE	35
<b>DIVER SCALLOPS U-10</b> (3 EA.) CORN PUREE, CORN SUCCOTASH, FARO AND CHILI OIL	42

## ACCOMPANIMENTS

<b>BAKED POTATO</b> SOUR CREAM, BUTTER, CHIVES	9	<b>CREAMED SPINACH</b> MORNAY, PARMESAN	11
<b>SAUTÉED GREEN BEANS</b> AMANDINE STYLE	8	<b>GARLIC CONFIT MASHED POTATOES</b>	8
<b>TRUFFLE MAC &amp; CHEESE</b> CRISPY HERBS	11	<b>ROASTED WILD MUSHROOMS</b>	12

10/16/21 MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

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.



Duane and Kelly Roberts "Keepers of the Inn"