

Inn the Beginning

Crab Cakes 12.5

served with roasted red pepper aioli

~

Baked Brie & Fruit Chutney 6.5

brie cheese with sweet fruit nestled in a phyllo shell

~

Seared Portabella Mushroom 6.5

touched with rosemary, garlic and wilted spinach

~

Key Lime Coconut Shrimp 8.5

tart and sweetened with toasted coconut

~

Inn the Kettle

Roasted Tomato and Basil Soup 6.5

we actually roast the tomatoes and us fresh basil

~

Roasted Vegetable Chowder 7.5

everything roasted in a rich herbal cream

~

Swedish Onion Soup 6.5

the Swedish version topped with imported cheese

~

Inn the Garden

Mixed Wild Greens 7.5

spring greens in a baked parmesan shell

~

Red Lover's Bell 7.5

*spring greens arranged in a red bell pepper
drizzled with honey balsamic*

Spinach Salad 8.5

black raspberry vinaigrette make it perfect

~

Tossed in Bleu 7.5

*crisp iceberg tossed with bleu cheese
and red wine vinegar*

Inn the Pasture

Seared Beef Bistro Medallions 19.5

*one of our inn's favorites, Julie's
marsala wine reduction on top*

~

Beef Tenderloin 27.5

*seared and topped with a tad of sweet
Jameson's Irish Whiskey glaze*

~

Pork Tenderloin 18.5

*seasoned, roasted and finished
with a sweet chutney*

~

Grilled Rib Eye 22.5

*rubbed with our special spices
and made to perfection*

~

Pecan Pork 20.5

drizzled with brandy and apricot marmalade

Inn the Hen House

Amaretto Chicken 15.5

roasted and served with Amaretto cream

~

Roasted Missouri Quail 22.5

baked slowly and served with pan jus

~

Pecan Chicken 15.5

seared, baked and layered with hazelnut reduction

Chicken and Vegetable Tortellini 17.5

tossed with a creamy tomato sauce

~

Proscuitto and Swiss Chicken 18.5

hints of dijon cream complete this delicacy

~

Grilled Quail 23.5

glazed with brandy and portabella mushrooms

Inn the Ocean

Mediterranean Grilled Salmon 21.5

*Salmon from Norway, herbs from Greece,
what a combination*

~

Pecan Maple Salmon 22.5

nutty sweetness all around

~

Beggar's Purse Salmon 23.5

*baked in puff pastry 'til golden brown and
dolloped with creamy dill*

~

Crab Stuffed Flounder 26.5

layered and pinnacled with parmesan cream

~

Pesto Grilled Swordfish 23.5

served medium and finished with fresh pesto

Itali-Inn

Pasta and Chicken with Spicy Red Pepper

Flake Cream 13.5

you tell us how hot from 1 to 10

~

Spinach and Penne 10.5

touched with a roasted red pepper cream

~

Vegetable Tortellini 12.5

topped with creamy roasted tomatoes

Pesto and Proscuitto

Stuffed Beef 24.5

tender, flavorful and out of this world

~

Portabella Ravioli 13.5

coated with fresh pesto cream

~

Spaghetti and Marinara 8.5

Classic and filling

Inn the Mood for Something Light

Salmon Salad 14.5

*organic greens topped with grilled
salmon and honey balsamic*

~

Crab Cake Sandwich 10.5

served with a red bell pepper cream

~

Chicken Quesadillas 11.5

served with black bean salsa and sour cream

Julie Rols-Inn's Favorites

Fiery Pork Tenderloin 19.5

the chipotle cream is "to die for"

~

Grilled Chicken 12.5

done with her favorite blends of herbs

~

Chicken Parmesan 15.5

this is actually one of John's, not Julie's

Inn the End

Flourless Chocolate Torte 7

peaked with homemade chocolate ganache

~

Crème Brûlée 7

*strained three times before baking, this is the smoothest
of smooth, really*

~

Chocolate Llama 7.5

similar to chocolate mousse, but with a different name

~

Wine Ice Cream 2.5

*sounds odd but tastes unbelievable! we're not serious very often, however you
must be 21 years old to consume.*

~

Banana a la Garth 8

*kissed with Captain Morgan spiced rum, wrapped in puff pastry, baked to
perfection, swathed with Woodside's chocolate ganache, frambrasia caramel and
blackberry puree!!! Definitely worth the wait!*