



DINNER MENU

sides

- parmesan creamed spinach
- loaded baked potato
- sugar snap peas
- rice pilaf
- steamed broccoli
- asparagus (steamed or fried)

desserts

- key lime pie
- fresh deli cheesecake
- chocolate mousse cake



\$70/per person

Appetizers & Salads

- crispy fried asparagus
- mozzarella sticks with marinara
- spinach queso & chips
- lobster, crab & shrimp stuffed portabella caps
- house salad* (grape tomatoes, cheese, bacon, cucumbers & rice noodles)



*dressings made fresh daily ranch, blue cheese, santa fe, honey mustard, balsamic vinaigrette & raspberry vinaigrette

Entrées

- tuscan fire-grilled prosciutto chicken
- served with smoked mozzarella, mashed potatoes, steamed broccoli



- seafood fettuccine alfredo
- lobster, blue crabmeat, shrimp & fresh vegetables

- 14 oz. pork chop
- extra-thick 14 oz bone-in, jumbo sweet potato, orange marmalade

- grilled north atlantic salmon
- seasonal topping, rice pilaf, steamed broccoli

- chargrilled jumbo shrimp
- herb butter fettuccine, steamed broccoli

Steaks *include salad & baked potato

- 9 oz. filet mignon
- the leanest, most tender cut of beef

- 16 oz. prime rib
- slow-roasted for 12 hours, served au jus

- 14 oz. new york strip
- a large, tender cut from the strip loin

*we proudly serve USDA choice beef, along with the finest chops and fresh seafood.

beverages

water, tea or your choice of beverage up to \$15/per person

*Please make us aware of any food allergies or dietary needs and we will make every effort to accommodate your requests.

Questions?

Please ask your innkeeper for more details.