



Big and bold flavours, the freshest of ingredients and select steaks make the Inn Steakhouse at Horseshoe a fresh, new dining option

STARTERS

Pan Fried Blue Crab Cakes

Old Bay Mayo / Baby Sprouts / Papaya Slaw

12

Butternut Squash & Sage Risotto

Dried Cranberries/Padano/Porcini Oil

12

Escargot Stuffed Cremini Mushrooms

Roasted Garlic Parmesan Butter/Cheddar-Jack Cheese/Multigrain Baguette

11

Shrimp Cocktail

Classic Cocktail Sauce/Wasabi Aioli/Radish & Pepper Slaw

13

Baked Brie

Phyllo / Red Currant Jam / Baguette Toasts

10

ISH French Onion Soup

Baguette Crouton/Smoked Cheddar/Chives

9

SALADS

ISH Chopped Salad

Baby Spinach/ Avocado / Pancetta / Egg/Pickled Asparagus/ Red Onion/Red Peppers./Zinfandel Vinaigrette

10

Hearts of Romaine

Signature Caesar Dressing / Spiced Focaccia Crouton / Pancetta/ Lemon / Padano

11

Nordic Greens Salad

Honey Vinaigrette / Pickled Beets / Goat Cheese / Candied Pecans

10



PREMIUM STEAKS & PRIME RIB

AAA farm raised Canadian steaks in cuts that will satisfy the heartiest of appetites.
Seasoned to perfection and grilled to your liking.

Served with Twice Baked Smoked Cheddar Potato or
Country Crushed Yukon Gold Potatoes, & Chef's Daily Vegetable Composition

Prime Rib

8oz / 10oz / 12oz

Au Jus / Creamed Horseradish

30 / 33 / 36

New York

10oz / 12oz

Cabernet Jus / Crispy Fire Onions

36 / 42

Duo of 4oz Tenderloins

Bacon Wrapped / Béarnaise / Lemon Grilled Shrimp

38

Grilled 14 oz Veal Chop

Tomato & Kalamata Olive Salsa/Red Wine Sauce

41

ISH Steak Frites

10 oz Rib Eye/Roasted Garlic-Parmesan Butter/Steakhouse Frites/Horseradish Aioli

37

Gluten-Free options are available upon request.
Let us know if you have a food allergy or sensitivity
All prices subject to applicable taxes.



FEATURE ENTREES

Macadamia & Citrus Crusted Barramundi
Cilantro Pesto/Heirloom Cherry Tomato Salsa/Jasmine Rice
32

Grilled Chicken Supreme
Balsamic Demi Cream/Apricot & Chive Salsa/Smoked Cheddar Twice Baked Potato
29

Potato Gnocchi
Cultivated Mushrooms / Grilled Asparagus/Red Pepper Cream Sauce/Padano
28

New Zealand Rack of Lamb
Dijon & Rosemary Crust/Crushed Yukon Gold Potatoes / Smoked Onion Jus
39

Sides

- Wild & Exotic Sautéed Mushrooms - 7
- Crushed Yukon Gold Potatoes - 7
- Garlic Cheese Toast - 7
- Daily Vegetable Composition - 7
- Steakhouse Frites- 7
- Béarnaise Sauce - 5
- Cabernet Sauce - 5
- Lemon Garlic Shrimp - 12
- Jumbo Onion Rings-7



DESSERTS

“Da Bomb” Carrot Caramel Cheese Cake

Fresh Berries/ Whipped Cream

8

Islanders Key Lime Pie

Raspberry Coulis / Berries/Candied Lime Wheel

8

“After Eight” Crème Brûlée

Mint Sugar Crust/Chocolate Dipped Strawberry

8

Warm Apples & Cranberries in Phyllo

Toasted Oat & Pumpkin Seed Streusel/Ontario Maple Syrup/Whipped Cream

8

Sticky Toffee Pudding

Caramel Sauce / Whipped Cream / Mint

8

AFTER DINNER LIBATIONS

Blueberry Tea

Amaretto / Grand Marnier / Red Rose Tea

8

Inn Steakhouse Coffee

Kahlua / O'Casey's / Frangelico / Coffee

8