



STARTERS

Scallops “Rockefeller”

Bacon/Spinach/Hollandaise

14

Escargot Stuffed Cremini Mushrooms

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

11

Shrimp Cocktail

Classic Cocktail Sauce/Fresh Lemon/Radish & Pepper Slaw

13

Baked Brie

Phyllo/Fig-Orange Preserve/Baguette Toasts

11

ISH French Onion Soup

Baguette Crouton/Smoked Cheddar/Chives

9

SALADS

Hearts of Romaine

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

11

Heritage Greens

Honey Vinaigrette/Fennel/Grapefruit/Candied Pecans/Orange

10



PREMIUM STEAKS

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/Horseradish/Yorkshire Pudding

30/34/38

10 oz "CAB" New York

Cabernet Jus/Jumbo Onion Ring/Sauteed Wild Mushrooms

37

8oz Beef Tenderloin

Béarnaise/Lemon-Garlic Shrimps/ Tomato Relish

39

Sesame Roasted Pork Tenderloin

Lychee Salsa/Orange-Honey Glaze/Jasmine Rice

30

Steak Frites

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

38

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

Pan Seared Orange Roughy

Lobster Sauce/Capers/Dill/Lemon/Jasmine Rice
32

Mediterranean Grilled Chicken Breast

Corkscrew Pasta/Red Pepper Coulis/Baby Arugula/Feta
30

Duo of Spinach & Potato Gnocchi

Beech Mushrooms/Butternut Squash/Peas/Truffle Oil/Shaved Parmesan
28

New Zealand Rack of Lamb

Dijon & Rosemary Crust/Crushed Yukon Gold Potatoes/Smoked Onion Jus
42

Sides

Wild & Exotic Sautéed Mushrooms - 7

Crushed Yukon Gold Potatoes - 7

Daily Vegetable Composition - 7

Steakhouse Frites - 7

Béarnaise Sauce - 5

Cabernet Sauce - 5

Jumbo Onion Rings - 7



DESSERTS

“Da Boom” Carrot Caramel Cheese Cake

Fresh Berries/Whipped Cream

8

Islanders Key Lime Pie

Raspberry Coulis/Berries/Candied Lime Wheel

8

“Rolo” Crème Brûlée

Dolce de Leche/Fresh Berries

8

Nutella Cheesecake

Chocolate Pencil/Crushed Hazelnuts/Berries

8

Sticky Toffee Pudding

Caramel Sauce/Whipped Cream/Mint

8

AFTER DINNER LIBATIONS

Blueberry Tea

Amaretto/Grand Marnier/Red Rose Tea

8.50

Inn Steakhouse Coffee

Kahlua/Bailey’s/Frangelico/Coffee

8.50