



STARTERS

Bacon Wrapped Scallops “Rockefeller”

Spinach/Hollandaise

15

Escargot Stuffed Cremini Mushrooms

Roasted Garlic Parmesan Butter/Cheddar-Jack Cheese/Ace Bakery Roll

12

Jumbo Shrimp Cocktail

Classic Cocktail Sauce/Fresh Lemon/Radish & Pepper Slaw

18

ISH French Onion Soup

Focaccia Croutons/Smoked Cheddar/Chives

10

SALADS

Hearts of Romaine

Signature Caesar Dressing/Croutons/Bacon/Lemon/Padano

11

Heritage Greens

Honey Vinaigrette/Fennel/Grapefruit/Candied Pecans/Blue Cheese/Pickled Asparagus

11

Vine Ripened Tomato Salad

Micro Spouts/Honey Roasted Sunflower Seeds/Goat Cheese/Pink Peppercorn Vinaigrette

12



PREMIUM STEAKS & CHOPS

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

Served with Confit Fingerling Potatoes with Caramelized Onions
Roasted Garlic Mashed Potatoes & Chef's Daily Vegetable Composition

Prime Rib

8 oz/10 oz/12 oz

Au Jus/Horseradish/Yorkshire Pudding

32/36/40

10 oz "AAA" New York

Cabernet Jus/Jumbo Onion Ring/Sautéed Wild Mushrooms

38

8oz AAA Center Cut Beef Tenderloin

Bacon & Parmesan Butter Crust/Red Wine Jus/Charred Baby Tomatoes

45

14 oz Center Cut Veal Chop

Marsala-Rosemary Pan Jus/Caramelized Onion Roasted Potatoes/Wild Mushrooms

48

Grilled 12 oz Pork Chop

Maple Bourbon Glaze/Confit Potatoes/Three Pepper Relish

32

14 oz Rib Eye

BBQ Rub/Root Vegetable Fries/Sun dried Tomato Aioli

48

The Tomahawk (50 oz Bone in Rib Steak)

Confit Potatoes/Wild Mushrooms/Red Wine Sauce/Vegetable Selection/Grilled Tomatoes

150 (must reserve 24 hrs in advance)

Add four Lemon & Garlic Sautéed Jumbo Prawns to Prime Rib, Steak or Chop

16

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

Blackened Spiced Catfish

Chorizo/Fennel/Spinach/Tomato Broth/Jasmine Rice

32

Pan Seared Chicken “Oscar”

Asparagus/Blue Crab Meat/Hollandaise

34

Full Rack of Baby Back Ribs

Maple Bourbon BBQ Sauce/Garlic Mashed Potatoes

34

Caprese Ravioli

Olive & Tomato Salsa/Asparagus/Honey Mushrooms/Arugula/Parmesan

28

Cabernet Braised Beef Short Rib

Garlic Mashed Potatoes/Red Wine Sauce/Baby Carrots

38

Sides

Wild & Exotic Sautéed Mushrooms - 7

Sunny Side Quail Eggs for your Entrée - 5

Choice of Potato - 7

Daily Vegetable Composition - 7

Fresh Cut French Fries - 7

Root Vegetable Fries - 9

Cabernet Sauce - 5

Jumbo Onion Rings - 7

Flat Bread Garlic Cheese & Bacon Toast - 11



DESSERTS

Chocolate Tasting for Two

Triple Chocolate Torte/Kahlua & Coffee Ice Cream/Chocolate Hazelnut Donuts
Almond Biscotti/Berries
19

Caramel Apple Cheesecake

Raspberry Coulis & Berries
9

Traditional Crème Brûlée

Fresh Berries/Almond Biscotti
9

Lemon Tart

Raspberry Coulis/Berries/Whipped Cream
9

Sticky Toffee Pudding

Caramel Sauce/Whipped Cream/Mint
9

AFTER DINNER LIBATIONS

Blueberry Tea

Amaretto/Grand Marnier/Red Rose Tea
8.50

Inn Steakhouse Coffee

Kahlua/Bailey's/Frangelico/Coffee
8.50