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## SOUPS, SALADS and SHARABLES

### Soup of the Day

ask your server for today's selections -5- / -7-

### Shrimp and Lobster Bisque

aged sherry | seasoned croutons - 7 - / - 10 -  
*Quart to Go with Bread Boule* | Soup - 15 - / Bisque - 24 -

### French Onion Soup Gratinée

apple brandy | three cheese crostini - 7 -

### Caesar Salad

Kalamata olive | shaved Parmesan | lemon | seasoned croutons and Parmesan crisp - 12 -  
*with grilled chicken* - 17 - 🍷

### Fresh Spinach Salad

chopped egg, red onion | hot bacon vinaigrette - 8 - 🍷

### Poke Salad Bowl

sushi grade ahi tuna | red cabbage, brown and wild rice, radish, English cucumber, seaweed salad, edamame, sesame seeds, scallions, avocado, mandarin orange | miso ginger dressing - 16 - 🍷

### Stuffed Poblano Peppers

Inn-made andouille sausage & roasted corn | Shatayburn Farm jalapeno jack cheese | pico de gallo & sour cream - 11 -

### Roasted Vegetable & Three Cheese Dip

asparagus, spinach, artichoke hearts, poblano pepper and roasted corn | cream cheese, pepper jack cheese and Parmesan cheese | served hot in our Inn-baked cheddar cheese bread bowl | toasted bread, carrots and celery - 14 - 🍷

### Hummus Plate

gremolata | grilled flat bread | fresh vegetables for dipping - 12 - 🍷

### Truffle Chips

smoked gorgonzola cheese | white truffle oil | sea salt - 11 -

### Tomato and Asparagus Tart | First Light Creamery goat cheese | arugula |

heirloom tomato confit - 8 -

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## SANDWICHES and MAINS

### Seared Crab Cakes

chipotle lime mayonnaise | roasted corn salad | lemon - 16 -

### Shrimp Cocktail

six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 15 - 🍷

### Steak Burger

brioche roll | XXX sharp white cheddar cheese | apple wood smoked bacon | Inn cut fries - 15 - 🍷

### Steak Sliders

beef tenderloin | Hawaiian rolls | sautéed spinach | white truffle aioli | Inn cut fries - 16 -

🍷 - Can be prepared gluten free - ask your server

