



DINNER MENU

Soup, Starters and Salads

Chef's Daily Soup Du Jour	9.00
Fresh Crabmeat and Avocado <i>with Capers, Red Onion, Capsicum</i> Aioli Dressing	16.00
Wild Salmon Tartar <i>with Dijon Mustard, Lemon Capers, Extra Virgin</i> <i>Olive Oil</i>	11.00
Thai Vegetable Spring Rolls, Sweet Chili Sauce	11.00
Wedge of Caesar Salad, <i>Hearts of Romaine and Shaved Parmesan</i>	11.00
The Inn's Royce Salad, <i>Shaved Parmesan, Avocado, Bacon, Ranch Dressing</i>	11.00
Julienne Beet Root with Goat Cheese, Lemon Olive Oil Vinaigrette	12.00

Entrées

Double Roasted Chicken Breast	28.00
Filled with Goat Cheese, Thyme, Mashed Potatoes, Roasted Shallots, Tomato Confit in a Mushroom Sauce	
Oven Roasted Colorado Rack of Lamb	39.00
Polenta, Rataouille Cake, Red Wine Rosemary Sauce	
Filet Mignon Beef Medallions	40.00
Mashed Potatoes, Fresh Green Peas, Morel Mushrooms, Red Wine Sauce	
Grilled Prime 10 oz. New York Sirloin Steak	34.00
Blue Cheese, Croquette Potatoes, Baby Cauliflower, Black Peppercorn Sauce	
Roasted Chilean Sea Bass	34.00
Heirloom Tomato Herb Salad and Lemon Beurre Blanc Sauce	
Gigha Island Halibut Filet,	34.00
Green Vegetable Compote, Fingerling Potatoes, Citrus Sauce	
Oven Roasted Alaskan King Salmon Roses	28.00
Beet Root Risotto, Spinach, Port Wine Glaze	

From Our Wok Station

Panang Curry with Onions, Green Beans, Fresh Basil	
Choice of: Chicken 28.00 Shrimp 36.00 Tofu 26.00 Beef 35.00	
Kung Pao Beef <i>with Onions, Garlic, Bell Peppers, Cashew Nuts with</i> <i>Dried Chilies and Oyster Sauce</i>	
Choice of: Chicken 28.00 Shrimp 36.00 Tofu 26.00 Beef 35.00	

Executive Chef John Beriker