

MENU

Starters

Bread and Herb Oil	\$3.95
Housemade Kettle Chips served with french onion dip	\$4.95
Jumbo Pretzel 10 oz soft pretzel with your choice of honey mustard, gouda cheese dip or warmed cream cheese	\$7.95
Spinach and Artichoke Dip a garlic, cream cheese, parmesan, spinach and artichoke blend served with your choice of pita chips or our house bread	\$10.95
Boneless Chicken Chunks Breaded crispy chicken chunks with choice of sauce: Sweet Baby Rays BBQ, sweet chili, hot sauce, or hot honey tossed or on the side	\$9.95
Breaded Portobello Mushrooms fresh Portobello mushrooms coated in a savory cracked crumb breading and fried to a golden brown, served with your choice of dipping sauce	\$7.95

Salads

choice of dressings: ranch, raspberry vinaigrette, French, thousand island, poppy seed, Caesar, bleu cheese, balsamic vinaigrette, house-made spicy ranch, Italian, red wine vinaigrette and honey mustard

House Garden fresh spring mix with red onions, shredded carrots, grape tomatoes and croutons, topped with cheddar cheese	\$9.95
Classic Caesar crisp romaine lettuce, croutons and parmesan cheese with traditional Caesar salad dressing	\$9.95
Butternut Squash & Bacon Salad arugula, spinach, baked butternut squash, toasted walnuts, bacon pieces, red onion, feta cheese & dried cherries with house-made maple rosemary vinaigrette	\$12.95
Sweet Beet Chips and Goat Cheese Salad fresh spring mix, cherries, pecans, goat cheese, and sweet beet chips	\$12.95
Petite Antipasta Salad fresh diced green & red peppers, cherry tomatoes, banana peppers, diced red onions, Kalamata olives, diced Swiss cheese, diced hot pepper cheese, pepperoni, salami tossed in Italian dressing & served with crackers	\$10.95

Add Ons

grilled or blackened chicken breast	\$4
grilled salmon or shrimp	\$5
marinated flank steak	\$5
boneless chicken chunks	\$4
portobello mushroom	\$4
avocado	\$3
bacon	\$2.50
extra cheese	\$0.85

Soups

Ask About Our Daily Soup Options!

Soup Du Jour one of the many specialty soups that our team has developed over the years	cup \$3.95 bowl \$4.95
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Flatbreads

substitute any flatbread with a cauliflower crust flatbread \$2

Chicken Club Flatbread flatbread with mozzarella, cheddar cheese, diced chicken, cilantro & bacon, baked until golden brown then topped with diced tomatoes, avocados & drizzled with spicy ranch	\$15.95
Feta & Spinach Flatbread flatbread brushed with garlic butter, topped with sundried tomatoes, spinach, basil, mozzarella & feta cheese	\$15.95

Sandwiches

served with your choice of hand-cut fries, onion rings, house-made kettle chips, mac and cheese bites or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00

Original Club three slices of toasted wheat bread, stacked with melted Swiss cheese, Cheddar cheese, crispy applewood smoked bacon, lettuce, tomato, honey roasted turkey, Bavarian ham & mayo	\$14.95
Ultimate Grilled Cheese melted gouda, goat & cheddar cheese between perfectly golden Texas toast	\$13.95

Classic Reuben slow cooked corned beef brisket with Swiss cheese, sauerkraut, and thousand island dressing on toasted swirl rye bread	\$14.95
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Chicken Waffle spicy breaded chicken breast, crispy apple wood smoked bacon, crispy onion straws and warm maple syrup between two toasted Belgian sugar waffles	\$15.95
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Red Wine Chicken Wrap crispy chicken tenders, fresh spring mix, feta cheese, pecans, dried cherries and house made red wine vinaigrette in a toasted tortilla wrap	\$13.95
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Marinated Portobello Goat Cheese Wrap sliced tender marinated portobello mushroom, creamy goat cheese, roasted red peppers, and baby spinach in a toasted tortilla wrap	\$10.95
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Burgers

served with your choice of hand-cut fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00. Substitute any burger with an Impossible patty.

The Inn Classic Burger 8oz USDA Prime angus burger topped with shredded lettuce, tomato, pickle, onion, cheddar cheese, ketchup, mustard and mayonnaise on toasted brioche bun	\$15.95
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Bacon Jam Burger 8 oz USDA prime Angus burger topped with melted gouda cheese, crisp Applewood smoked bacon, crispy onion straws and hot pepper bacon jam on toasted brioche bun	\$16.95
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Entrées

Fish and Chips two corona beer battered wild caught cod filets served with hand-cut fries, coleslaw and our house made tartar sauce	\$15.95
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Hickory-Smoked Beef Brisket this hardwood smoked brisket is trimmed and rubbed with a savory seasoning and smoked for 16hrs in a smokehouse, sliced and topped with BBQ sauce and served with potato of the day and choice of vegetable	\$19.95
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Baked Tilapia tilapia fillet breaded with a crushed tortilla & chipotle & lime seasoning crust, drizzled with a lemon beurre blanc	\$16.95
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BBQ Pineapple Chicken grilled chicken breast sliced and topped with a tangy pineapple pico de gallo, served with the potato of the day & choice of vegetable	\$16.95
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Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.