MENU

\$3.95

\$7.95

\$12.95



\$15.95

Starters Bread and Herb Oil

Housemade Kettle Chips \$4.95 served with french onion dip

Jumbo Pretzel \$7.95

10 oz soft pretzel with your choice of honey mustard, gouda cheese dip or warmed cream cheese

Spinach and Artichoke Dip
a garlic, cream cheese, parmesan, spinach and artichoke
blend served with your choice of pita chips or our house bread

Boneless Chicken Chunks \$9.95
Breaded crispy chicken chunks with choice of sauce:

Sweet Baby Rays BBQ, sweet chili, hot sauce, or hot honey tossed or on the side

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

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

Classic Caesar
crisp romaine lettuce, croutons and parmesan cheese
with traditional Caesar salad dressing

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

Sweet Beet Chips and Goat Cheese Salad \$12.95 fresh spring mix, cherries, pecans, goat cheese, and sweet beet chips

Petite Antipasta Salad \$10.95

banana peppers, diced red onions, Kalamata olives, diced Swiss cheese, diced hot pepper cheese, pepperoni, salami tossed in Italian dressing & served with crackers

Add Ons

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

Soups

Ask About Our Daily Soup Options!

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

VILITO

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

Feta & Spinach Flatbread \$15.95

flatbread brushed with garlic butter, topped with sundried tomatoes, spinach, basil, mozzarella & feta cheese

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 \$14.95

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

Ultimate Grilled Cheese
melted gouda, goat & cheddar cheese between
perfectly golden Texas toast

\$13.95

Classic Reuben \$14.95

slow cooked corned beef brisket with Swiss cheese, sauerkraut, and thousand island dressing on toasted swirl rye bread

Chicken Waffle \$15.95

spicy breaded chicken breast, crispy apple wood smoked bacon, crispy onion straws and warm maple syrup between two toasted Belgian sugar waffles

Red Wine Chicken Wrap \$13.95

crispy chicken tenders, fresh spring mix, feta cheese, pecans, dried cherries and house made red wine vinaigrette in a toasted tortilla wrap

Marinated Portobello Goat Cheese Wrap sliced tender marinated portobello mushroom, creamy

sliced tender marinated portobello mushroom, creamy goat cheese, roasted red peppers, and baby spinach in a toasted tortilla wrap

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 \$15.95

8oz USDA Prime angus burger topped with shredded lettuce, tomato, pickle, onion, cheddar cheese, ketchup, mustard and mayonnaise on toasted brioche bun

Bacon lam Burger \$16.95

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

Entrées

Fish and Chips \$15.95

two corona beer battered wild caught cod filets served with hand-cut fries, coleslaw and our house made tartar sauce

Hickory-Smoked Beef Brisket \$19.95

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

Baked Tilapia \$16.95

tilapia fillet breaded with a crushed tortilla & chipotle & lime seasoning crust, drizzled with a lemon beurre blanc

BBQ Pineapple Chicken
grilled BBQ chicken breast sliced and topped with tangy pineapple
pico de gallo, served with the potato of the day & choice of vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.