

APPETIZERS

PROSCIUTTO & ARUGULA FLATBREAD

Flatbread brushed with roasted garlic and olive oil. Topped with mozzarella cheese, caramelized onion, roasted red pepper and blue cheese.
Drizzled with balsamic glaze 10.95

MARYLAND CRAB CAKES

Blue crab, scallops and shrimp, pan-seared and served with chipotle sauce 11.49

PRIME RIB SLIDERS (TWO)

On pretzel buns with a horseradish dijon aioli 10.95

FRESH STEAMED P.E.I. MUSSELS

Marinara or Coconut Curry 10.95

SEARED AHI TUNA (SERVED CHILLED)

Crusted with sesame seeds and cracked peppercorns. Seared rare and served with wasabi, ginger, soya sauce and cucumber salad 13.95

CARIBBEAN COCONUT TIGER SHRIMP

Served with a Thai dipping sauce 10.95

CALAMARI FRITTI

Semolina crusted calamari prepared golden brown and served with an aioli chipotle sauce 10.95

STUFFED HOT BANANA PEPPER ON GARLIC TOAST

Single 6.79 Double 11.95

ESCARGOTS IN A PARMESAN BOWL

Escargot, mushrooms, caramelized onions, sautéed in butter, garlic and herbs 10.95

SCALLOPS WRAPPED IN BACON

Served with Innsville cocktail sauce 11.95

AVOCADO SPRING ROLLS (VEGETARIAN)

Served with a tangy orange ginger sauce 9.95

HOMESTYLE SOUP & SALADS

CROCK OF FRENCH ONION SOUP

Homemade beef and red wine broth with house croutons topped with Swiss, Parmesan and mozzarella cheese 7.95

INNSVILLE'S OWN NEW ENGLAND CLAM CHOWDER

Made fresh daily
Cup 6.95 Bowl 7.95

SOUP DU JOUR Chef's daily Home-Made Creations

Cup 5.59 Bowl 6.95

FESTIVE SALAD (THE INNSVILLE'S SIGNATURE SALAD)

Crisp romaine, grated swiss cheese, sundried cranberries, sliced apples and pears with Innsville's own sweet and sour dressing 7.95

GARDEN CHEF SALAD

Fresh garden greens 6.95
Add crumbled blue cheese 1.95

CAESAR SALAD

Crisp romaine, bacon, baked croutons and parmesan cheese tossed in our classic dressing 7.95

STEAK SALAD

Sautéed tenderloin tips, Bermuda onion, mushrooms, red peppers and cheddar cheese over arugula with a sweet chili dressing 14.49

SALMON SALAD

Seared Salmon fillet served over chef salad with sundried cranberries, feta in a lemon caper vinaigrette 14.49

ADD TO ANY SALAD

Chicken Breast 5.49
Ahi Seared Tuna (Chilled) 8.95
Garlic Shrimp (4) 6.49

MEAT ENTRÉES

PRIME RIB OF BEEF AU JUS

Our house specialty, slow roasted to preserve the meat's natural juices.
Served with our famous hot horseradish.

Pan blackened upon request

English Cut 21.95 Regular Cut 27.95 Innsville Cut 34.95

FILET MIGNON

The most tender cut of all. Wrapped in applewood-smoked bacon
6oz. 29.95 8oz. 33.95

SIRLOIN STEAK

Ancho marinated. Topped with roasted garlic and herbed compound butter.
Served with sautéed mushrooms 8oz. 23.95

SIRLOIN STEAK

With sautéed mushrooms 8oz. 21.95

DRY RUBBED BLACK ANGUS RIBEYE STEAK

Certified Angus Prime Rib, cut into steaks, seasoned and char-broiled
14oz. 35.95

Add Danish blue cheese and roasted garlic crust 3.49

Add sautéed mushrooms 5.49

Add brandy peppercorn sauce 2.59

Add sautéed onions 2.95

Add garlic shrimp 6.49

BRAISED LAMB SHANK

Slow roasted to ensure tenderness.

Served with mashed potatoes and fresh vegetables 19.95

BABY BEEF LIVER

For Liver Lovers

Topped with fried onions 16.95 Add Bacon 1.59

All above meals served with hot crusty bread, fresh vegetables
and choice of potato - baked, roasted garlic mashed, roasted,
fresh cut fries or rice pilaf

STEAK TEMPERATURE CHART

BLUE RARE: Cool, blue all the way through

RARE: Cool center, bright red throughout

MEDIUM RARE: Warm center, red throughout

MEDIUM: Warm, pink centre

MEDIUM WELL: Small trace of pink in the centre

WELL DONE: No pink, fully cooked throughout

PITTSBURGH: Charred outside

Seafood Entrées

SEAFOOD ENTRÉES

LAKE ERIE YELLOW PERCH

½lb. Dinner 28.95

1lb. Dinner 42.95

ICELANDIC SNAPPER

Blackened New Orleans style. Served with white seasoned rice, fresh vegetables and a sweet corn and onion salsa 19.95

INNSVILLE SURF 'N' TURF

5oz. Cuban Lobster Tail with

8oz. Sirloin Steak 38.95

6oz. Filet 41.95

8oz. Prime Rib 39.95

Twin tails, two 5oz. Cuban Lobster tails served with drawn butter 41.95

FRESH ATLANTIC SALMON

Pan seared, served with rice, saffron cauliflower purée with fresh vegetables and citrus brown butter 24.95

All above meals served with hot crusty bread, fresh vegetables and choice of potato - baked, roasted garlic mashed, roasted, fresh cut fries or rice pilaf

CHICKEN AND PASTA

PAN SEARED CHICKEN SUPREME

Prosciutto-Caprese-stuffed supreme with pesto marinated tomato and sliced mozzarella. Served with roasted potatoes, fresh vegetables and drizzled with a balsamic reduction 21.49

CHICKEN PARMIGIANA

Lightly breaded chicken breast, topped with marinara sauce and mozzarella cheese, served on fettuccine noodles 18.95

CRAB CAKE MAC "N" CHEESE

A twist on our childhood favourite 17.95

BEEF & MUSHROOM RAVIOLI

Tenderloin tips, roasted red pepper, arugula, mushroom ravioli tossed in a dijon cream sauce. Finished with shaved parmesan and lemon zest 20.95

PASTA PRIMAVERA

Mushrooms, roasted red peppers, onions and arugula, served over fettuccine, in a pesto cream sauce 16.95

Add chicken breast 5.49

Add salmon fillet 5.95

Add jumbo shrimp 4oz 5.95