

APPETIZERS

PROSCIUTTO & ARUGULA FLATBREAD

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

MARYLAND CRAB CAKES

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

MEATBALL SLIDERS (THREE)

Served with a horseradish cream sauce 8.95

PRIME RIB SLIDERS (THREE)

On pretzel buns with a horseradish dijon aioli 10.95

FRESH STEAMED P.E.I. MUSSELS

Marinara or Coconut Curry 10.95

CARIBBEAN COCONUT TIGER SHRIMP

Served with a Thai dipping sauce 10.95

CALAMARI FRITTI

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

STUFFED HOT BANANA PEPPER ON GARLIC TOAST

Single 6.79 Double 11.95

SEARED AHI TUNA

Crusted with sesame seeds and cracked peppercorns. Seared rare and served with wasabi, ginger, soya sauce and cucumber salad 14.95

SCALLOPS WRAPPED IN BACON

Served with Innsville cocktail sauce 12.95

JUMBO SHRIMP COCKTAIL

Chilled select jumbo shrimp with a sharp, zesty cocktail sauce

(4) 9.50 (6) 11.75

ESCARGOTS BOURGUIGNONNE

Mushroom caps stuffed with escargot, butter, garlic & herbs 10.95
Au Gratin add 1.99

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 homemade creations
Cup 5.59 Bowl 6.95

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

SALMON SALAD

Seared Salmon fillet served over chef salad with sundried cranberries, feta in a lemon caper vinaigrette 14.95

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

ADD TO ANY SALAD

Chicken Breast 5.49
Seared Ahi Tuna 8.95
Garlic Shrimp 6.49

Meat Entrées

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 23.95 Regular Cut 28.95 Innsville Cut 35.95

FILET MIGNON

The most tender cut of all. Wrapped in applewood-smoked bacon

6oz. 29.95 8oz. 34.95

SIRLOIN STEAK

Ancho marinated. Topped with roasted garlic and herbed compound butter.

Served with sautéed mushrooms 8oz. 24.95

SIRLOIN STEAK

With sautéed mushrooms 8oz. 22.95

DRY RUBBED BLACK ANGUS RIBEYE STEAK

Certified Angus Prime Rib, cut into steaks, seasoned and char-broiled 18oz. 39.95

Add Danish blue cheese and roasted garlic crust 3.49

Add sautéed mushrooms 5.59

Add garlic shrimp 6.49

STEAK TEMPERATURE CHART

BLUE RARE: Cool, blue all the way through

RARE: Cool centre, bright red throughout

MEDIUM RARE: Warm centre, 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

BRAISED LAMB SHANK

Slow roasted to ensure tenderness.

Served with mashed potatoes and fresh vegetables 21.95

BABY BEEF LIVER

For liver lovers

Topped with fried onions 16.95 Add Bacon 1.59

BBQ PRIME BEEF RIBS

Cut from our slow roasted Prime Rib - char-broiled and basted with Lou's BBQ sauce 24.95

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

Seafood Entrées

SEAFOOD ENTRÉES

CATCH OF THE DAY

Priced daily.

Consult your server for today's fresh selection

LAKE ERIE YELLOW PERCH

½lb. Dinner 29.95

1lb. Dinner 42.95

FRESH ATLANTIC SALMON

Topped with a citrus brown butter.

Served with rice and fresh vegetables 25.95

INNSVILLE SURF 'N' TURF

6oz. Cuban Lobster Tail with

8oz. Sirloin Steak 39.95

6oz. Filet 42.95

8oz. Prime Rib 40.95

Twin tails, two 6oz. Cuban Lobster tails
served with drawn butter 42.95

Chicken And Pasta

CHICKEN AND PASTA

PECAN CHICKEN

Tender breast of chicken crusted in pecans,
pan-seared and topped with
a Frangelico cream sauce 22.95

CHICKEN PARMIGIANA

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

BEEF & MUSHROOM RAVIOLI

Tenderloin tips, roasted red pepper,
arugula, mushroom ravioli tossed
in a Dijon cream sauce.

Finished with Parmesan
cheese and lemon zest 21.95

PASTA PRIMAVERA

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

Add chicken breast 5.95

Add jumbo shrimp 6.49