

# 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

### 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