

Appetizers

APPETIZERS

PROSCIUTTO AND 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

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 ancho chipotle aioli 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

SOUPS & SALADS

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 5.50 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 cheese
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

Sandwiches

Sandwiches are served with fresh cut fries.

PRIME RIB CRUSTY

Served on a crusty bun or Buffalo rye bread
with au jus for dipping 13.49
Add Swiss or Cheddar cheese 1.59

THE REAL MCKEIL

Thick cut Prime Rib on a toasted
bun with au jus dipping sauce 17.95

INNSVILLE REUBEN SANDWICH OPEN FACED

Corned beef on grilled rye with swiss cheese,
sauerkraut and Russian dressing 14.59

CORNED BEEF ON RYE

Thin sliced, lean, deli style 12.95

GRILLED CHICKEN CLUB

Cappicola, caramelized onions, arugla,
smoked cheddar served with ancho aioli 13.49

BUFFALO CHICKEN WINGS

1lb 11.95 2lbs 22.95
Extra blue cheese 1.59

Mild, medium, hot, suicide or honey garlic.

YORKSHIRE PUDDING BOWL PIE

Hearty Guinness beef stew over mashed potatoes
with a rich gravy 15.75

SURF & TURF BURGER

½ lb fresh ground prime rib topped with
our crab cake and cheddar cheese
with lettuce, tomato, onion 15.95

INN-BURGER

½ lb fresh ground Prime Rib on a kaiser roll
with lettuce, tomato, onion 10.95

Add

Mushroom	.79	Swiss	1.59
Fried Onion	.79	Cheddar	1.59
Jalapeños	.79	Blue Cheese	1.95
Bacon	1.59	Mozzarella	1.59
Smoked Applewood Cheddar			2.29

GREG'S SPECIAL

Tenderloin tips, sautéed mushrooms,
peppers, onions, bacon and swiss cheese 14.49

CHICKEN FINGERS & FRIES

Fresh cut fries 13.49

BEEF

PRIME RIB

English Cut 21.95
Regular Cut 27.95
Innsville Cut 34.95

FILET MIGNON

6 oz. Cut 29.95
8 oz. Cut 33.95

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 1.95

Add garlic shrimp 6.49

BRAISED LAMB SHANK

Slow roasted to ensure tenderness. Served with
mashed potatoes & fresh vegetables 19.95

SIRLOIN STEAK

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

SIRLOIN STEAK

With sautéed mushrooms 8oz 21.95

BABY BEEF LIVER

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

SEAFOOD

LAKE ERIE YELLOW PERCH, PORT DOVER STYLE

Lunch size 23.95 ½ pound 29.95

ICELANDIC SNAPPER

Blackened New Orlean's Style.
Served with white, seasoned rice, fresh
vegetables a sweet corn & onion salsa 19.95

FISH & CHIPS AND COLESLAW

Haddock at its best 11.95

FRESH ATLANTIC SALMON

Pan seared. Served with rice, saffron cauliflower
purée, vegetables and brown butter 24.95

CHICKEN AND PASTA

CHICKEN PARMIGIANA

Lightly breaded chicken breast smothered in marinara
sauce and mozzarella cheese and served
with penne marinara 17.95

PASTA PRIMAVERA

Mushrooms, roasted red pepper, onions, arugla, served
over fettuccine in a pesto cream sauce 16.95

Add chicken breast 5.95

Add salmon fillet 5.95

Add jumbo shrimp 6.49

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

CRAB CAKE MAC "N" CHEESE

A twist on our childhood favourite 17.95