

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

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
Add sliced chicken breast 5.49

CAESAR SALAD

Crisp romaine, bacon, baked croutons and parmesan cheese tossed in our classic dressing 7.95
Add sliced chicken breast 5.49

GREEK SALAD

Freshly tossed salad greens topped with feta cheese, kalamata olives, cucumbers, tomato and onions, with our special Greek dressing 8.95

JULIENNE SALAD

An assortment of chicken, ham, egg, salad greens, vegetables, cheeses with your choice of dressing 13.95

SALMON SALAD

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

Sandwiches

Sandwiches are served with fresh cut fries.

PRIME RIB CRUSTY

Served on a crusty bread
with au jus for dipping 13.95
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

ENGLISH DIP

Thinly sliced Prime Rib and Swiss cheese,
grilled on rye and served with au jus for dipping 14.79

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, arugula,
cheddar cheese served with ancho aioli 14.29

ALL CANADIAN PEAMEAL BACON MELT

Lettuce, tomato, Swiss cheese and peameal 13.95

FISH TACOS

Pan seared Atlantic Snapper stuffed in a flour tortilla
topped with a pineapple mango salsa.
Served with a Tabouli salad 13.95

ENGLISH STEAK PIE

Amazing crust, mashed potato, vegetables and gravy 14.95

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 11.49

Add

Mushroom	.79	Swiss	1.59
Fried Onion	.79	Cheddar	1.59
Jalapeños	.79	Blue Cheese	1.95
Bacon	1.59	Mozzarella	1.59
Peameal Bacon	1.59		

GREG'S SPECIAL

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

CHICKEN FINGERS & FRIES

Fresh cut fries 13.95

BEEF

PRIME RIB

English Cut 23.95
Regular Cut 28.95
Innsville Cut 35.95

FILLET MIGNON

6oz. Cut 29.95
8oz. Cut 34.95

SIRLOIN STEAK

Ancho marinated. Topped with roasted garlic and herbed
compound butter, sautéed mushrooms 8oz 24.95

SIRLOIN STEAK

With sautéed mushrooms 8oz. 22.95

BABY BEEF LIVER

Topped with fried onions 16.95
Add Bacon 1.59

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

BRAISED LAMB SHANK

Slow roasted to ensure tenderness. Served with
mashed potatoes & fresh vegetables 21.95

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

SEAFOOD AND CHICKEN AND PASTA

LAKE ERIE YELLOW PERCH, PORT DOVER STYLE

Lunch size 23.95 ½ pound 29.95

FISH & CHIPS AND COLESLAW

Haddock at its best 11.95

FRESH ATLANTIC SALMON

Poached or pan seared and oven roasted.
Topped with a citrus brown butter 25.95

CHICKEN PARMIGIANA

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

PASTA PRIMAVERA

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

Add chicken breast 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
Parmesan cheese and lemon zest 21.95

PECAN CHICKEN

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