

APPETIZERS

OYSTERS

Fresh shucked oysters on 1/2 shell
(6) **17.95** (12) **33.95**

OYSTER DEFAVRIE

Baked extra large oysters in a butter, garlic and parmesan cheese mixture
(3) **10.95** (5) **17.95**

JUMBO SHRIMP COCKTAIL

Chilled select jumbo shrimp with a sharp, zesty cocktail sauce
(4) **10.29** (6) **14.29**

KEYWEST STYLE LITTLE NECK CLAMS

Steamed in butter, garlic and white wine | **9.95**

MARYLAND CRAB CAKES

Blue crab, scallops and shrimp, pan-seared and served with chipotle sauce | **11.95**

CALAMARI FRITTI

Semolina crusted calamari golden brown and served with 2 sauces.
Ancho Chipotle & Orange Ginger | **12.95**

FRESH STEAMED P.E.I. MUSSELS

Coconut Curry or Marinara | **12.49**

CARIBBEAN COCONUT TIGER SHRIMP

Served with Thai dipping sauce. | **10.95**

BRUSCHETTA FLATBREAD

Brushed with roasted garlic and olive oil. Topped with bruschetta, feta with balsamic glaze **10.75**

PROSCIUTTO & ARUGULA FLATBREAD

Flatbread brushed with roasted garlic and olive oil. Topped with Swiss and blue cheese, caramelized onion and roasted red pepper. Drizzled with balsamic glaze **11.95**

SEARED AHI TUNA

Crusted with sesame seeds and cracked peppercorns. Seared rare and served with wasabi, ginger, soya sauce and cucumber salad | **17.49**

ESCARGOTS BOURGUIGNONNE

Mushroom caps stuff with escargot, butter, garlic & herbs | **11.95**
Au Gratin add 2.29

SCALLOPS WRAPPED IN BACON

Served with Innsville cocktail sauce | **13.50**

STUFFED HOT BANANA PEPPER ON GARLIC TOAST

Single | **7.49** Double | **13.99**

PRIME RIB SLIDERS (THREE)

On pretzel buns with a horseradish Dijon aioli | **15.49**

HOMESTYLE SOUP & SALADS

FESTIVE SALAD

(THE INNVILLE'S SIGNATURE SALAD)

Crisp romaine, grated Swiss cheese, sundried cranberries, sliced apples and pears with Innsville's own sweet and sour dressing | **9.49**

CROCK OF FRENCH ONION SOUP

Homemade beef and red wine broth with house croutons topped with Swiss, parmesan and mozzarella cheese | **9.49**

INNVILLE'S OWN NEW ENGLAND CLAM CHOWDER

Made fresh daily
Cup | **7.59** Bowl | **9.49**

SOUP DU JOUR

Chef's daily homemade creations
Cup | **6.29** Bowl | **7.99**

ADD TO ANY SALAD

Chicken Breast **6.95**
Seared Ahi Tuna **10.50**
Garlic Shrimp **6.95**

GARDEN CHEF SALAD

Fresh garden greens | **8.49**
Add crumbled blue cheese 2.29

CLASSIC LOADED WEDGE SALAD

Bacon, tomato, red onion, blue cheese dressing topped with crumbled blue cheese
10.95

CAESAR SALAD

Crisp romaine, bacon, baked croutons and parmesan cheese tossed in our classic dressing | **9.49**

SALMON SALAD

Seared salmon fillet served over chef salad with sundried cranberries, feta in a grapefruit blush | **17.95**

MEAT ENTREES

PRIME RIB OF BEEF AUJUS

Our house specialty, slow roasted to preserve the meat's natural juices.

Served with our famous hot horseradish.

English Cut | **27.95**

Regular Cut | **32.95**

Innsville Cut | **38.95**

FILET MIGNON

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

6oz. | **33.95**

8oz. | **38.95**

SIRLOIN STEAK

With sautéed mushrooms and herbed compound butter.

8oz. | **27.95**

Add Danish blue cheese and roasted garlic crust 3.79

Add sautéed mushrooms 5.95

Add garlic shrimp 6.95

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

BBQ LAMB SIDE RIBS (AMAZING)

Moroccan style served fresh with mashed potatoes fresh vegetables.

25.95

BRAISED LAMB SHANK

Slow roasted to ensure tenderness.

Served with mashed potatoes and fresh vegetables.

24.95

BABY BEEF LIVER

For liver lovers. Topped with fried onions.

18.95

Add bacon 1.99

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 ENTREES

CATCH OF THE DAY

Priced daily.

Consult your server for today's fresh selection

FRESH NORTH ATLANTIC COD

Broiled in lemon butter.

Served with choice of potato, rice or vegetable medley

28.95

FRESH ATLANTIC SALMON

Topped with a citrus brown butter.

Served with rice and fresh vegetables

28.95

LAKE ERIE YELLOW PERCH

(Port Dover's Finest)

1/2lb. Dinner | **31.95**

1lb. Dinner | **45.95**

INNSVILLE SURF 'N' TURF

6oz. Cuban Lobster Tail with

8oz. Sirloin Steak | **44.95**

6oz. Filet | **47.95**

8oz. Prime Rib | **46.95**

LOBSTER TAILS

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

46.95

CHICKEN AND PASTA

CHICKEN PARMIGIANA

Lightly breaded chicken breast, topped with marinara sauce, mozzarella and cheddar cheese. Served with penne pasta.

18.95

PASTA PRIMAVERA

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

16.95

Add chicken breast 6.95

Add jump shrimp 6.95

PECAN CHICKEN

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

23.95

MUSHROOM RAVIOLI

Tenderloin tips tossed with roasted red pepper, caramelized onions in a dijon cream sauce. Finished with parmesan cheese and lemon zest.

23.95

ASIAGO CHEESE & GRILLED TOMATO RAVIOLI

Tossed with bruschetta in a pesto Alfredo sauce. Topped with parmesan cheese.

23.95

PRIME RIB RAVIOLI

With mushrooms and onions, finished with Stroganoff Sauce.

23.95