

APPETIZERS

OYSTERS

Fresh shucked oysters on 1/2 shell
(6) Market Price (12) Market Price

OYSTER DEFAVRIE

Baked extra large oysters in a butter, garlic
and parmesan cheese mixture
(3) 11.95 (5) 19.50

JUMBO SHRIMP COCKTAIL

Chilled select jumbo shrimp with a sharp,
zesty cocktail sauce
(4) 12.95 (6) 17.95

MARYLAND CRAB CAKES

Blue crab, scallops and shrimp, pan-seared
& served with Ancho chipotle sauce 13.95

CALAMARI FRITTI

Semolina crusted calamari golden brown
and served with 2 sauces.
Ancho Chipotle & Orange Ginger | 14.95

FRESH STEAMED P.E.I. MUSSELS

Coconut Curry or Marinara | 14.79

POTATO PANCAKES

Grated potatoes lightly seasoned with onion
& seasonings served with sour cream | 8.95
Loaded - Bacon bits, cheddar and green onion add 3.00

SEARED AHI TUNA

Crusted with sesame seeds and cracked
peppercorns. Seared rare and served with
wasabi, ginger, soya sauce and seaweed
salad 19.95

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, feta
and pesto | 12.49

BRUSCHETTA FLATBREAD

Brushed with roasted garlic and
olive oil. Topped with bruschetta,
feta with balsamic glaze and pesto
11.49

ESCARGOTS BOURGUIGNONNE

Mushroom caps stuffed with escargot,
butter, garlic & herbed bread crumbs
12.95
Au Gratin add 2.95

SCALLOPS WRAPPED IN BACON

Tossed with our special breadcrumbs.
Served with Innsville cocktail sauce
14.95

STUFFED HOT BANANA PEPPER ON GARLIC TOAST

Single 8.49 Double 15.95

PRIME RIB SLIDERS (THREE)

On pretzel buns with a horseradish Dijon
Aioli | 18.95

CARIBBEAN COCONUT TIGER SHRIMP

Served with Thai dipping sauce. | 14.29

HOMESTYLE SOUP & SALADS

CROCK OF FRENCH ONION SOUP

Homemade beef and red wine broth with
house croutons topped with Swiss,
parmesan and mozzarella cheese | 11.49

INNSVILLE'S OWN NEW ENGLAND CLAM CHOWDER

Made fresh daily
Cup 8.95
Bowl 10.95

SOUP DU JOUR

Chef's daily homemade creations
Cup 6.95
Bowl 8.95

CAESAR SALAD

Crisp romaine, bacon, baked croutons and
parmesan cheese tossed in our classic
dressing | 10.95

GREEK SALAD

Freshly tossed salad greens topped with
feta cheese, kalamata olives, cucumbers,
tomato and onions, with our special Greek
dressing | 13.95

GARDEN CHEF SALAD

Fresh garden greens | 9.49
Add crumbled blue cheese 2.29

CLASSIC LOADED WEDGE SALAD

Bacon, tomato, red onion, blue cheese
dressing topped with crumbled blue cheese
13.95

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 | 10.95

JULIENNE SALAD

An assortment of chicken, ham, egg, salad
greens, vegetables, cheeses with your
choice of dressing | 18.95

SALMON SALAD

Seared salmon fillet served over chef salad
with sundried cranberries, feta in a citrus
blush | 19.95

ADD TO ANY SALAD Chicken Breast 6.95 | Tenderloin Tips 7.95 | Garlic Shrimp 7.95

MEAT ENTREES

PRIME RIB OF BEEF AU JUS

Our house specialty, slow roasted to preserve the meat’s natural juices.
Served with our famous hot horseradish.
English Cut | **32.95**
Regular Cut | **36.95**
Innsville Cut | **41.95**

FILET MIGNON

The most tender cut of all. Wrapped in applewood-smoked bacon
6oz. | **36.95** 8oz. | **42.95**

SIRLOIN STEAK

With sautéed mushrooms and herbed compound butter.
8oz. | **32.95**

NEW YORK STRIP STEAK

Canadian AAA 12oz. | **39.95**

Add Danish blue cheese and roasted garlic crust 3.79
Add sautéed mushrooms 5.95
Add garlic shrimp 7.95

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.
29.95

BRAISED LAMB SHANK

Slow roasted to ensure tenderness.
Served with mashed potatoes and fresh vegetables.
28.95

BABY BEEF LIVER

For liver lovers. Topped with fried onions.
19.95
Add bacon 2.29

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 ATLANTIC SALMON

Topped with a citrus brown butter.

Served with rice and a fresh vegetables medley

32.95

INNSVILLE SURF 'N' TURF

6oz. Cuban Lobster Tail with

8oz. Sirloin Steak | **49.95**

6oz. Filet | **52.95**

8oz. Prime Rib | **51.95**

LOBSTER TAILS

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

Market Price

CHICKEN AND PASTA

CHICKEN PARMIGIANA

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

21.95

PASTA PRIMAVERA

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

17.95

Add chicken breast 6.95

Add shrimp 7.95

Add tenderloin tips 7.95

SHRIMP FETTUCCHINE PROVENCAL

Plenty of shrimp tossed with tomoato, onion and garlic finished in a cream sauce

25.95

MUSHROOM RAVIOLI

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

24.95

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.

25.95

