

APPETIZERS

Tapenade and "Tinis"	21
Kalamata olive tapenade, Nita crisps and two martinis of your choice	
Crab Cakes	2 cakes 15
Freshly made lump blue crab cakes served with ravigote sauce	4 cakes 24
Gambas Al Ajillo	12
Shrimp sautéed in olive oil with garlic, mushrooms and an array of spices, served with toasted flat bread	
Artichoke Dip	10
Artichoke hearts in a creamy blend of cheeses with toasted flat bread	
Prince Edward Island Mussels	12
PEI mussels braised in a white wine, garlic and fresh thyme sauce	
Grilled Whole Artichoke (as available)	10
Split and grilled, served with tarragon remoulade	
Flatbread Bruschetta	10
Brushed with olive oil and garlic, topped with caramelized onion, artichoke hearts, spinach, chicken and buffalo mozzarella	

SALADS

Grilled Caesar	7
Romaine heart grilled for a delightful smoky flavor and served with house made creamy Caesar dressing and crostinis	
Iceberg Lettuce Wedge	7
Tomatoes, fried capers, bacon, chives and house made cracked pepper parmesan dressing	
Thai spinach	7
Baby spinach, candied pecans, strawberries and Thai peanut dressing	
House Salad	7
Greens, butter beans, roasted beets, walnuts, buffalo mozzarella and house made citrus herb dressing	
Dinner Salad	5
Greens, carrot and tomato garnish and your choice of dressing	

Since the Inglenook is small and intimate, we ask that all cell phones be turned off to preserve the ambiance for all

An 18 % gratuity will be added to all parties of 6 or more

Thank you !

ENTREES

All entrees are served with homemade French onion soup or dinner salad and Chef's choice of accompaniments. A wedge salad, Thai spinach salad, grilled Caesar salad, House salad or soup of the day may be substituted for \$3.00

Filet of Beef	32
An 8oz grilled filet of beef with exotic mushroom port reduction	
Roast Duck	28
Crispy roasted 1/2 duck with three berry sauce	
Rack of Lamb	32
Roasted rack of lamb with a smoky cabernet jus	
Seafood Newburg	24
Sautéed shrimp, scallops, lobster and garlic, baked in a sherry parmesan cream sauce	
Pecan Encrusted Salmon	22
Toasted pecans, orange marmalade glaze over a baked salmon fillet	
Halibut	MKT
Ask for daily preparation	
Rack of Elk	28
Frenched two bone rack of elk with tart cherry wine sauce	

SMALL PLATES

served a la carte

Pork Tenderloin	18
Pork medallions with winter fruit sauce	
Stuffed Chicken	17
Boneless chicken breast stuffed Gouda cheese and green chilis Topped with ancho enchilada sauce	
Lobster Ravioli Pomodori	20
Ricotta filled ravioli topped with succulent lobster meat and a pairing of tarragon cream and tomato sauces	
Tuscany Farfalle	14
Farfalle pasta with artichoke hearts, pine nuts, sun dried tomatoes, a touch of lemon zest and basil pesto	

Gluten free and/or Lactose free options available