
STARTERS

SEARED SCALLOPS

Large scallops served with Faultline Farm radishes and arugula. Drizzled with a lemon and beet puree 15

THE INN'S FAMOUS SAUTÉED MUSHROOMS

Button mushrooms sautéed with fresh garlic, butter, white wine, and soy sauce 9

HANDMADE ARTISAN MINI PIZZA

Chef's daily creation 10

BAKED BRIE

Melted Brie stuffed with roasted garlic and served with sourdough crostini 13

CAULIFLOWER CAKES

Hand made with red bell peppers, shallots and scallions, with a house made cajun remoulade 9

TOASTED RAVIOLI

Served with house made marinara
Three for 7, Five for 9

ROASTED BUTTERNUT SQUASH HUMMUS

Seasoned with fresh garlic and served with raw vegetables and warm pita bread 10

SALADS

SPINACH & BACON

Fresh baby spinach tossed with apples, goat cheese, pomegranate seeds, candied pecans, thinly sliced red onions, and applewood smoked bacon. House made Oasis vinaigrette 14

CILANTRO CAESAR

Crisp romaine, tortilla strips and Parmesan cheese. House made cilantro caesar dressing 10

GRILLED STEAK

8 oz. Grass-fed Angus flat iron on a bed of romaine lettuce, with red onion, tomatoes, and bleu cheese crumbles. House made balsamic vinaigrette 24

ROASTED CAULIFLOWER & ARUGULA

Cauliflower, butternut squash, Faultline Farm arugula, golden raisins, pine nuts, garbanzo beans and Parmesan cheese. House made lemon vinaigrette 15

BEET & ORANGE

Roasted beets, oranges, walnuts, red onions, and goat cheese, on a bed of greens with a beet purée. House made honey poppy seed vinaigrette 12

SALAD ADDITIONS

8 oz. Grass-fed Angus flat iron steak 16
8 oz. Grilled salmon 15
8 oz. Grilled chicken breast 8
6 oz. Ahi tuna 11
Six Grilled shrimp 11

SPECIALTIES

Start with your choice of a cup of house made soup, or a small green salad. Entrées are served with your choice of mashed potatoes, baked yams, French fries, or jasmine rice and seasonal vegetables.

STEAK & LOBSTER

8 oz. Grass-fed Angus flat iron
9 oz. Lobster tail with drawn butter 46

LOBSTER

9 oz. Lobster tail with drawn butter 34

SLOW ROASTED PRIME RIB

Friday and Saturday only, while it lasts!
Angus Beef, creamy horseradish, au jus 34

We invite you to tour our Faultline Farm, where fresh and organic fruits & vegetables are grown and harvested seasonally for our restaurant. Our staff would love to show you the way.

COMPOSED PLATES

Start with your choice of a cup of our house made soup, or a small green salad.

PASTA OF THE DAY

Chef's daily creation 18

SHRIMP & SCALLOPS

Seared shrimp and scallops, served over pasta tossed in a creamy Faultline Farm winter squash puree with wilted spinach and tomatoes, topped with toasted pine nuts 28

CARROT OSSO BUCO (vegan)

Braised carrots, mushrooms, and onions, spiced with porcini and curry, in a rich and fragrant red wine sauce. Served over rice 19

CHICKEN PICATTA

Sautéed chicken breast in a creamy picatta sauce with fresh garlic, lemon and capers, served over pasta 22

ENTRÉES

Start with your choice of a cup of house made soup, or a small green salad. Entrées are served with your choice of mashed potatoes, baked yams, French fries, or jasmine rice and seasonal vegetables.

CATCH OF THE DAY

Chef's daily creation, Market Price

BACON WRAPPED PORK TENDERLOIN

Two grilled medallions wrapped in Applewood smoked bacon. Served with a red wine blackberry sauce 25

BOURBON CHERRY SALMON

Grilled Atlantic salmon with a house made cherry bourbon glaze 25

PORTOBELLO WELLINGTON

Stuffed with spinach, Faultline Farm arugula and Dijon mustard, wrapped and baked in a puff pastry, topped with a cranberry and red onion sauce 19

CHICKEN MILANO

Pan seared chicken breast with a garlic, sun dried tomato and lemon cream sauce 22

RIB EYE

12 oz. Hand-cut Angus Beef 32

FLAT IRON

8 oz. Grass-Fed Angus Beef 25

ENTRÉE ADDITIONS

Grilled onions 4
Sautéed mushrooms 6
Six grilled shrimp 11
Lobster tail 28

SWEET ENDINGS

CHOCOLATE CAKE

Moist flourless chocolate almond cake 7

CREME BRULEE

Vanilla custard with caramelized sugar crust 7

NEW YORK CHEESECAKE

Rich cream cheese filling with a sour cream glaze Topped with raspberry sauce 7

CARROT CAKE

Spicy layer cake, with lemony cream cheese frosting 7

ICE CREAM SUNDAE

Vanilla ice cream with classic toppings 7

CHOCOLATE MOUSSE

Decadent chocolate mousse over chocolate cookie crumbs, topped with whipped cream 8