



## Starters

### Charcuterie Plate For Two

chef's assortment of pates, cured meats and sausages served with traditional and seasonal accompaniments

13.95

### Flash Fried Calamari

flash fried rings and tentacles, housemade tomato-basil sauce, chipotle aioli

10.95

### Lobster Mac and Cheese

fresh lobster, orechiette pasta, truffled boschetto cream, chef's herbs and spices, toasted panko crumbs

12.95

### Crispy Frogs Legs

breaded, flash fried frogs legs, wilted greens, smoked tomato butter sauce, balsamic drizzle

10.95

## Soups

### Chef's Mood Soup

sometimes hot, sometimes cold, try our chef's creation, made fresh daily

4.95 cup, 5.95 bowl

### Heirloom Tomato Gazpacho

chef's classic summer soup, served chilled with crème fraiche and avocado mousse

5.95

### French Onion Soup

caramelized onions, melted gruyere and parmesan, crostini, fried leeks

5.95 crock

### Lobster and Sweet Corn Chowder

fresh lobster meat, sweet summer corn, chef's herbs and spices, touch of cream

6.95

## Salads

### Roasted Beet and Goat Cheese Salad

baby arugula, organic roasted beets, truffled goat cheese, balsamic reduction, microgreens

10.95

### Pesto Salmon Salad

grilled salmon on mixed greens with diced cucumber, avocado and tomato, our creamy lemon-pesto dressing

12.95

### Grilled Balsamic Chicken Salad

mixed baby greens, boneless breast of chicken, humboldt fog goat cheese, toasted almonds, fresh cherries, cherry-balsamic vinaigrette

11.95

### Heirloom Tomato Caprese Salad

mixed baby greens, heirloom tomatoes, fresh mozzarella cheese, basil oil, vintage balsamic reduction, microgreens

10.95

### Lobster and Peach Tower

baby arugula, fresh lobster meat, caramelized white peaches, vanilla bean-citrus vinaigrette, microgreens

13.95

### Grilled Skirt Steak and Arugula Salad

fresh baby arugula, grilled marinated skirt steak, ellie's vintage blue cheese, pickled peppers and onions, sweet soy and ponzu essence

12.95

**Three Dollar Charge For Split Plates**  
**18% Gratuity Added To Parties Larger Than Six**



## Entrées

*all entrées are served with your choice of a cup of soup du jour or our house salad  
substitute caesar salad or lobster corn chowder for two dollars*

### Roast Prime Rib of Beef

certified angus beef ribeye served with garlic mashed potatoes,  
fresh vegetables, au jus and horseradish cream

23.95

### Pan Seared Beef Tenderloin

"rossini" style, crispy new potatoes,  
red wine-truffle essence

26.95

### Grilled Duroc Pork Chop

grilled all natural pork chop, sweet summer corn-green bean  
succotash, white peach-balsamic brown butter emulsion

22.95

### Braised Beef Shortribs

braised certified angus beef shortribs, smoked  
potato puree, plum-bordeaux reduction

22.95

### Herb Crusted Freerange Chicken

all natural jidori chicken, porcini mushroom risotto,  
fresh herb jus

22.95

### Grilled New York Strip Steak

certified angus beef striploin, truffle whipped potatoes,  
red wine butter sauce, fleur de sel sea salt

24.95

### Pan Seared Local Scallops

local "mano de leon" sea scallops,  
fresh lobster risotto, curry-coconut broth

26.95

### Porcini Dusted Rack Of Lamb

imported rack of lamb, mascarpone risotto,  
summer squash ratatouille, fresh black truffle jus

24.95

### Pan Seared Local Halibut

summer vegetable orzo, roasted beet  
and arugula salad, black truffle vinaigrette

23.95

### The "Inn" Vegetable Tasting

crispy new potatoes, summer squash ratatouille, sweet summer corn & green bean succotash,  
porcini mushroom risotto, roasted beet and arugula salad, pesto, balsamic drizzle

20.95

Inn of the Park proudly serves only Certified Angus Beef, sustainably caught seafood  
and organic vegetables whenever possible.

Executive Chef, Anthony Wilhelm

Executive Sous Chef, Brad Hightow