



"ECONOMIC STIMULUS"

Early Dining Prix Fixe Menu

Summer 2010

5:00 pm until 7:00 pm

Tuesday through Sunday

Choice Of Soup Or Salad:

SOUP DU JOUR

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

MIXED GREENS

*mixed greens with tomato, cucumber,
carrots and beets, choice of dressing*

Choice Of Entrée:

Braised Beef Shortribs

*braised certified angus beef shortribs,
garlic whipped potatoes,
plum-bordeaux jus*

Breaded Chicken Parmesan

*breaded breast of chicken, orechiette
pasta, housemade tomato-basil sauce,
mozzarella and parmesan cheeses*

Pan Seared Ahi Tuna

*pan seared ahi, soba noodle salad,
warm asian dressing, chili oil*

Grilled Salmon Fillet

*summer vegetable orzo, cilantro-
arugula pesto, balsamic reduction*

Choice Of Dessert:

Crème Brulee of the Day

your server will describe today's featured flavors

Chocolate Mousse

*fresh raspberries,
mint garnish*

Blueberry Cheesecake

*white peach coulis, chantilly cream,
fresh berries*

\$19.95 Per Person

plus tax and gratuity

Menu Selections Subject To Substitutions

Full Wine List and Bar Service Available

No Split Plates, Please!

Inn at 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