



# Inn at Mendenhall

## Holiday Menu

### Appetizers

- ASIAN SPRING ROLL ..... \$ 8.99  
Tender shrimp, vegetables and a touch of coconut, served with sweet chili and sesame and teriyaki dipping sauces.
- SALT & PEPPER CALAMARI ..... \$ 9.99  
Lightly seasoned, floured and fried, served with a sweet chilli sauce.
- SHRIMP DUMPLINGS ..... \$ 9.99  
Five Oriental Style dumplings lightly pan-seared in Sesame oil, Served with a sweet and spicy Chili sauce.
- CHERRYSTONE CLAMS CASINO ..... \$ 9.99  
Six tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese and broiled, served with drawn butter.
- SMOKED SEAFOOD ..... \$ 9.99  
Two pieces each of Fresh cold-water smoked salmon and trout, accompanied by capers, red onions, hard boiled eggs and anchovies. Served with a dry vermouth Kafusta sauce and flatbreads.
- BAKED BRIE ..... \$10.99  
Granola crusted aged Brie baked and served with a raspberry sauce, fresh fruit and mixed crackers.
- CRAB CAKE ..... \$11.99  
Pan seared, enriched with a roasted red pepper sauce, over a bed of creamy mushroom risotto.
- MARTINI PRAWN COCKTAIL ..... \$11.99  
Four large gulf prawns served with a tangy cocktail sauce nestled in a Martini glass.
- GRILLED SHRIMP & SCALLOPS SESAME \$11.99  
A set of skewered shrimp & scallops marinated and drizzled with a zesty sesame Teriyaki glaze. Served over a bed of sauteed Shiitake mushrooms and spinach.
- MENDENHALL HORS D'OEUVRE SAMPLER ..... \$12.99  
A combination of one mushroom stuffed with crab Imperial, two clams Casino, one oyster Rockefeller, and two large prawns, served with a tangy cocktail sauce.
- CRISPY CREAMY CRAB ..... \$13.99  
Lightly Tempura coated soft shell crab, topped with our House-made, pan-seared crab cake. Served with a creamy roasted red pepper coulis and saffron cream sauce.

### Soups

- "Our Famous" HOUSE MADE SNAPPER SOUP \$ 4.99
- CREAM OF MUSHROOM ..... \$ 4.50
- OUR AWARD WINNING LOBSTER-LOBSTER SOUP \$ 5.99

### Salads

- MANDARIN SALAD ..... \$ 4.99  
Mixed field greens tossed with Mandarin oranges, walnuts and orange Balsamic vinaigrette dressing.
- CLASSIC SPINACH SALAD ..... \$ 4.99  
Tender spinach, hard boiled eggs, sliced mushrooms, red onions, tomatoes, crispy bacon, cucumbers and home-made seasoned croutons. garden vegetables, tomatoes, cucumbers and ripe olives.
- CAESAR SALAD ..... \$ 5.99  
Traditional Caesar salad with Asiago cheese and seasoned croutons.
- MEDITERRANEAN SALAD ..... \$ 5.99  
Cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasonings. Garnished with Feta cheese, croutons and a classic oregano vinaigrette.

### Dressings

- ROQUEFORT • RUSSIAN • BLACK PEPPERCORN RANCH •
- RASPBERRY VINAIGRETTE • HOUSE CAESAR VINAIGRETTE
- AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL •

### Entrees

All main courses will be served with our House Salad, Potato of the Day, and Vegetable of the Day.

### Seafood

- FRESH FISH OF THE DAY ..... Market Price  
Your Choice of our daily fish specials
- MEDITERRANEAN SALMON ... \$21.99  
Fresh salmon, baked with olive oil, garlic, lemon juice and oregano, finished with a white wine cream sauce.
- SEAFOOD CRÊPES ..... \$21.99  
Tender shrimp, scallops and lump crabmeat enriched with a white wine Saffron cream sauce, baked in a casserole dish.
- FILET OF SALMON & FLOUNDER ROULADES .... \$22.99  
Fresh salmon and flounder stuffed with shrimp and crawfish mousse finished with a creamy saffron sauce.
- TWIN PRAWNS STUFFED WITH CRABMEAT IMPERIAL ..... \$24.99  
Two large prawns overstuffed with our perfectly seasoned crabmeat Imperial mixture.
- HOUSE-MADE CRABMEAT IMPERIAL MENDENHALL ..... \$25.99  
An artful blend of house-made crab Imperial, herbs and spices. Baked to a golden brown.
- CRAB CAKES ..... \$26.99  
Two house-made lump crab cakes, pan-seared enriched with a roasted red pepper sauce over a bed of sautéed spinach and mushroom risotto.

### Beef and Lamb Entrees

- TWIN CENTER CUT RIB PORK CHOPS . \$21.99  
Grilled twin center-cut pork rib chops, served with caramelized onions, sautéed wild mushrooms and a Jack Daniels demi-glace sauce.
- CENTER CUT LOIN LAMB CHOPS ..... \$26.95  
Three 4 ounce U.S. PRIME loin lamb chops, served with a minted demi-glacé and brandied peach chutney.
- SLOW ROASTED PRIME RIB OF BEEF, AU JUS ..... Queen \$26.99  
With horseradish mousse and au jus ..... King \$29.99
- NEW YORK STRIP STEAK ..... \$29.99  
10 oz. grilled New York strip steak over creamy exotic mushroom risotto, a Bourbon demi glacé and wilted baby spinach greens.
- CENTER CUT FILET MIGNON .... \$29.99  
8 oz. charbroiled center cut filet, served with a confit of red onions, local mushroom ragout and served with a rich bordelaise sauce.

### Poultry

- CHICKEN MENDENHALL AUX POIVRES \$22.95  
Pan roasted boneless chicken breast, sauteed with Shiitake mushrooms and roasted shallots, deglazed with Brandy, finished with a tri-color peppercorn and Dijon mustard reduction.
- CHICKEN OSCAR ..... \$22.99  
Chicken breast sauteed with crabmeat and asparagus, deglazed with white wine and served with a Saffron cream sauce.
- MARINATED ROASTED DUCK .... \$26.99  
A half duck perfectly roasted and served with a trio of sauces: Mango Chutney, sweet Thai Chili sauce and Honey Sesame Teriyaki.

### Vegetarian and Pasta

- PORTABELLA NAPOLEAN ..... \$19.99  
Grilled garden vegetables layered with Mozzarella cheese, served with a mushroom risotto and roasted red pepper sauce.
- VEGETABLE RAVIOLIS ..... \$21.99  
Six vegetable raviolis, poached and served with grilled marinated vegetables and served with a light Chardonnay Asiago cream sauce.

### Chef's Special Combo

- BEEF TENDERLOIN AND STUFFED SHRIMP ... \$35.99  
An eight ounce, char-broiled center cut filet mignon, served with red onion marmalade, wild mushroom ragout, and a rich bordelaise, perfectly seasoned, broiled and matched with a large Gulf shrimp over-stuffed with our perfectly seasoned House Made Imperial.