



Inn at Mendenhall

Valentine's Day

Appetizers

- ASIAN SPRING ROLL** \$ 8.99
Tender shrimp, Vegetables and a touch of coconut,
Served with sweet chili and sesame and teriyaki dipping sauce
- SALT & PEPPER CALAMARI**..... \$ 9.99
Lightly seasoned, floured & fried, served with sweet chili sauce
- SHRIMP DUMPLINGS** \$ 9.99
Five Oriental 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
Nested 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 sautéed
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 of 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.
- CAESAR SALAD** \$ 5.99
Traditional Caesar salad with Asiago cheese and seasoned croutons
- MEDITERRANEAN SALAD** \$ 5.99
Cucumbers, red onion, tomatoes, pepper, 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 Coursed 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 CREPES** \$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**
Two large prawns overstuffed with our perfectly \$24.95
Seasoned crabmeat Imperial mixture
- HOUSE-MADE CRABMEAT IMPERIAL MENDENHALL.**
An artful blend of house-made crab Imperial, \$25.99
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-glace and brandied peach chutney.
- SLOW ROASTED PRIME**
RIB OF BEEF, AU JUS **Queen: \$26.95**
With horseradish mousse and au jus **King: \$29.99**
- NEW YORK STRIP STEAK** \$29.99
10OZ. GRILLED New York strip steak over creamy exotic mushroom risotto,
a Bourbon demi-glace and wilted baby spinach greens
- CENTER CUT FILET MIGNON** \$29.99
8oz. charbroiled center cut filet, served with a confit of red onions,
local mushroom ragout and served with a rich bordelaise sauce

Poultry

- CHICKEN MENDENHALL AUZ POIVRES** \$22.99
Pan roasted boneless chicken breast, sautéed 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 sautéed 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 8oz., charbroiled center cut filet mignon, served with red onion
Marmalade, wild mushroom ragout and a rich bordelaise, perfectly
Seasoned, broiled with a large shrimp. Gulf shrimp over-stuffed
with our perfectly seasoned House-Made Imperial.