



The Inn of Glen Haven

Appetizers

- ❖ Seared Sea Scallops / Rockefeller 11
- ❖ Crab Stuffed Mushrooms 11
- ❖ Melted Brie with Fresh Fruit, Baguette & Crackers 11
- ❖ Escargot De Cafe Paris 11
- ❖ Shrimp Cocktail 11

Entrees

All entrees include soup du jour, or the inns house salad, fresh vegetables and starch (potato, rice), fresh baked breads and butter.

- ❖ **Steak Escoffier**
A 10oz beef tenderloin, cooked to perfection, sautéed in a reduction of shallots, red wine and butter. It will melt in your mouth! 36.5
- ❖ **Mignon de boeuf au “Madagascar”**
Six ounces of tenderloin medallions seared and served with a brandy peppercorn cream sauce. 29.5
- ❖ **Pecan Chicken Breast**
Boneless chicken breast coated in pecans, on a bed of rice, served with a light Dijon mustard sauce 18.5

~ Add Garlic Sautéed Shrimp to any entree 7 ~

❖ Black and Bleu Loin of Elk
Seven ounces of elk loin lightly blackened and topped with Roquefort butter,
served with potato 34.5

❖ Bacon Wrapped Pork
Wrapped in Apple wood smoked bacon, topped with mushroom and
vermouth sauce 19.5

❖ Vegetarian Dish
A spinach and ricotta turnover served with Alfredo sauce 17.5

❖ Duck a l' Orange
Slow roasted half duckling, glazed with a classic orange sauce, served
on a bed of rice 25.5

❖ Fillet of Halibut
Topped with two large shrimp, artichoke hearts and creamy
tarragon sauce 29.5

❖ Trout Almondine
Whole boneless trout baked with butter, white wine and almonds 20.5

❖ Children's Meal
A sautéed chicken breast served with vegetables and starch 10.5
~ 12 and Under Only Please ~

~ Add Garlic Sautéed Shrimp to any entree 7 ~

Ask your server for details about our fish and other daily specials.

One check per table, please. Visa, Master Card, and Discover accepted
Parties of 5-7, a gratuity of 18% will be added. Parties of 8 or more, a gratuity of 20% will be added