

The Outside Inn

Fine Dining, Casual Atmosphere

Appetizers

Baked Brie 12

Imported Brie wrapped in Puff Pastry,
Apple Trio, Fig-Pecan Glaze

Crab Cake 15

House Bacon, Malt Vinegar Aioli,
Marinated Tomato and Pea Sprout Slaw

Shrimp Cocktail 11

Marinated Jumbo Prawns,
Cocktail Sauce, Lemon Wedge

Short Rib Wellington 13

Slow Braised Short Rib, Mushroom Duxelles,
Butter Roasted Onions, Mustard Demi,
Béarnaise

Ahi Tuna Poke* 14

Marinated Ahi Tuna, Cucumber and Tomato
Tower, Avocado Mash, Salsa Picante, Wonton
Chips

Charcuterie 14

Artisan Meats, Cheeses, Baked Bread,
Seasonal Accompaniments

Mussels 14

Grape Tomatoes, Spanish Chorizo, Shaved
Scallion, Chimichurri Broth, Grilled Bread

Roasted Artichokes 13

Roman Artichokes, Crispy Polenta, Wild
Mushrooms, Warm Goat Cheese a Red Bell
Pepper Reduction

Entrees

All Entrees Served with a
Cup of Soup, Green Salad, or Caesar Salad

Crab Stuffed Shrimp 28

Wild Shrimp, Blue Crab, Risotto, Seasonal
Vegetable, Bearnaise Sauce

Scallops 29

Butter Roasted Scallops, Barley Risotto, Butternut
Squash, Sherry Bacon Cream Sauce, Pea Sprout
Slaw

Seasonal Fish* 28

Daily Selection, Goat Cheese Polenta, Roasted
Artichokes, Grilled Asparagus, Marinated Tomato
Slaw, Chimichurri

Shrimp Carbonara 25

Wild Shrimp, French Brie, House Bacon, Roasted
Garlic, Cream, Fettuccini, Grilled Bread

Lobster Tail 45

Butter Braised Lobster Tail, Fingerling Potatoes,
Roasted Vegetable, Drawn Butter, Béarnaise,
Lemon – Add Filet Mignon* +15

Chicken Marsala 23

Airline Breast, Risotto, Seasonal Vegetables, Wild
Mushroom, Marsala Reduction

Duck a l'Orange* 27

Roasted Duck Breast, Butternut Squash and
Barley Succotash, Seasonal Vegetable, Orange
Brown Butter Glace, Cranberry Slaw

**We stand behind the quality of all of our product... however consuming raw or undercooked
food may increase the risk of foodborne illness

Dinner Menu

Served 4pm-9pm Tuesday thru Saturday

Pumpkin Mascarpone Ravioli 24

*Braised Onion Cream Sauce, Spinach,
Winter Squash, Candied Pecans*

Red Lentil Penne 23

*Wild Mushroom, Asparagus, Macademia
Gremolata, Red Pepper Reduction,
Shaved Parmesan, Grilled Bread*

Pork Piccata 23

*Pork Scaloppini, Lemon, Caper,
White Wine Butter Sauce, Fresh Pasta*

Pork Tenderloin* 24

*Duroc Tenderloin, House Bacon,
Mashed Butternut Squash,
Caramelized Apple Jus, Cranberry Granola,*

Mushroom Sacchetti 27

*Porcini Pasta, Braised Short Rib,
Wild Mushrooms, Spinach,
Parmesan, Grilled Bread*

Short Rib 28

*Red Wine Braised Boneless Short Rib,
Crispy Polenta, Grilled Asparagus,
Wild Mushroom Ragout,
Black Truffle Onion Glace*

New York Strip* 30

*Char Grilled, Potato Pave, Seasonal Vegetable,
Red Wine Roasted Shallot,
Horseradish Demi Glace
-Add Mushroom and Onion +3*

Filet Mignon* 32

*Char Grilled, Fingerling Potatoes, Bacon
Confit, Grilled Asparagus, Bordelaise*

Filet Kosar* 38

*Butter Roasted Filet, Au Gratin Potato,
Wild Mushrooms, Crispy Lobster, Asparagus,
Béarnaise Sauce*

Lamb with Figs* 34

*Char Grilled, Bourbon'd Figs,
Candied Pecan, Fingerling Potatoes,
Seasonal Vegetable*

Herb Crusted Lamb* 33

*Grilled Lamb Rack, Potato Pave,
Grilled Asparagus, Anchovy Honey
Mustard Glaze, Roasted Shallot Slaw*

A 20% Gratitude will be added for Parties of 8 or more

Proprietors Ayana and Patrick Malarchik

Thank You For Your Patronage