



Breakfast

\$8.95

Fluffy Omelets
ham and cheese or vegetarian

Caramelized apple German Pancake
with warm maple syrup

Stuffed French Toast
with blueberry syrup

Buckwheat Crepes filled with Ham and Gruyere Cheese Served
with Fried Egg

Eggs Benedict

Buffet

Homemade Cherry Scones
Sliced Seasonal Fruits,
Hot Oatmeal with Walnut & Brown Sugar
Fresh Baked French Madelines
homemade Banana Bread
Bagels & Cream cheese
Assorted Yogurts
Granola and Dry Cereal



INN ON THE CREEK

STARTERS

Cold Melon Soup
Fresh Cream and Garden Mint
5.00

Sweet Pea Soup
With creme Fraiche and Avacados
5.00

Baby Greens from the Garden
Candied Walnuts, House Vinaigrette, Maytag Bleu Cheese
5.00

Seasonal Fruit and Berries
Served with Sorbet
5.00

House Smoked Wild Salmon
Over Buckwheat Crepes and Creme Fraiche
6.50

ENTREES

Roasted Chicken Salad
With Mixed Greens, Maytag Bleu Cheese, Apples and Candied Walnuts
8.00

Grilled Flank Steak Sandwich
With Mixed Greens, Cayenne Aoli and tomato
Served with French Fries
9.00

BLT
Turkey on Grilled Homemade Bread
Served with French Fries
8.00

Croque Monsiour
French Style Baked Ham and Gruyere Cheese Sandwich
Served with Mixed Green Salad
7.00

Macaroni and Cheese
Bechamel Sauce, Sweet Peas and Gruyere Cheese
7.50



STARTERS

Asparagus and Wild Mushroom Soup
and Parmesan Croutons
6.50

House Smoked Wild Salmon
On Buckwheat Crepes with Creme Fraiche and Garden Salad
7.50

Baby Greens from Our Garden, Maytag Bleu Cheese Dressing
Fresh Strawberries and Candied Walnuts
5.00

Spinach Salad From the Garden
Spiced Duck Confit, Pickled Cherries and Port Wine Vinaigrette
6.50

Warm Sourdough Bread Salad
Goat Cheese, Cherry Tomatoes and Basil Vinaigrette
5.00

ENTREES

Seared Fresh Halibut with Oven Dried Tomatoes
Wild Mushroom Risotto, Seasonal Vegetables and Basil Butter
25.00

Braised Chicken with Baby Artichokes, Fava Beans in Chicken Jus
Basmati Rice Blended with Wheat Berries and Toasted Orzo
20.00

Crispy Duck Breast
Mashed Potatoes, Rhubarb Compote and Duck Sauce
21.00

Grilled Herb Crusted Rack of Lamb
Seasonal Vegetables, Mashed Potatoes and Mint Scented Red Wine Sauce
29.00

Double Cut Pork Chop Stuffed with Dried Fruit
Roasted Potatoes, Seasonal Vegetables and Bacon Sherry Vinaigrette
22.00

Grilled Flat Iron Steak
Mashed Potatoes, Seasonal Vegetables and Shallot Red Wine Sauce
26.00

Ragout of Sauteed Fingerling Potatoes, Baby Artichokes
Fava Beans, Roasted Tomatoes, Asparagus and Creamy Onion Sauce
19.00