

ENTREES

ALL ENTREES SERVED WITH CHOICE OF
HOUSE SALAD OR BAKED FRENCH ONION SOUP

THAI SPINACH, CAESAR OR WEDGE SALAD
OR SOUP DU JOUR
MAY BE SUBSTITUTED FOR \$3

FILET - 8OZ	29
MAYTAG BLEU CHEESE FRITTER • BALSAMIC REDUCTION • ROASTED RED POTATOES • DAILY VEGETABLE	
NEW YORK STRIP	28
SLICED, GRILLED STRIP STEAK • COGNAC DEMI • POTATO CAKE • ROASTED VEGETABLE MEDLEY	
RACK OF ELK	29
FRENCHED 2 BONE RACK • TART CHERRY SAUCE • ROASTED RED POTATOES • DAILY VEGETABLE	
DUCK	25
ROASTED HALF DUCK • THREE BERRY SAUCE • ORZO MEDLEY	
GRILLED QUAIL	23
SAVORY LENTILS • DAILY VEGETABLE	
SEAFOOD NEWBURG	24
SHRIMP • BAY SCALLOPS • LOBSTER • SHERRY GARLIC CREAM SAUCE • ROASTED VEGETABLE MEDLEY	
PECAN ENCRUSTED SALMON	20
DIJON ORANGE GLAZE • PECANS • POLENTA CAKE • "RATATOUILLE" BUERRE BLANC	
HALIBUT	25
ASK FOR DAILY PREPARATION	
AHI TUNA	22
PAN SEARED • TERIYAKI WASABI BUTTER SAUCE • POLENTA CAKE • "RATATOUILLE" BUERRE BLANC	

SINCE THE INGLENOOK IS SMALL AND INTIMATE,
WE ASK THAT ALL CELL PHONES BE TURNED OFF
TO PRESERVE THE AMBIANCE FOR ALL.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR LARGER.
THANK YOU.

APPETIZERS

TAPENADE AND "TINI"S	20
KALAMATA OLIVE TAPENADE • CRISPS • TWO MARTINIS OF YOUR CHOICE	
DUCK CONFIT	12
CORNBREAD MUFFINS • RASPBERRY JALAPENO REDUCTION	
CRAB CAKES	2 CAKES 14 4 CAKES 24
LUMP BLUE CRAB • ROASTED GARLIC AIOLI • RED PEPPER COULIS	
SHRIMP GAMBAS	12
OLIVE OIL • SPICES • GARLIC • CRIMINIS • FLATBREAD	
PEI MUSSELS	11
WHITE WINE • GARLIC • THYME • FLATBREAD	
GRILLED ARTICHOKE	10
SPLIT & GRILLED • TARRAGON REMOULADE (AS AVAILABLE)	
CHEESE "PALETTE"	14
MAYTAG BLEU CHEESE • BRIE • FEATURED CHEESE • SEASONAL FRUIT • CRISPS	
BAKE BRIE	10
CHERRY BRANDY BALSAMIC REDUCTION • CRISPS	

BISTRO SELECTIONS

LOBSTER RAVIOLI POMODORI	16
RICOTTA RAVIOLI • POMODORO SAUCE • TARRAGON CREAM SAUCE	
DUCK MOLE	16
SOPAIPILLA • SPICY COLESLAW • MOLE SAUCE • TOMATOES • CORN • GOAT CHEESE	
PENNE TUSCANY	14
SUNDRIED TOMATOES • ARTICHOKE HEARTS • PINE NUTS • BASIL PESTO	
SEAFOOD PENNE PASTA MEDLEY	16
MUSSELS • BAY SCALLOPS • SHRIMP • WHITE WINE • LEMON BASIL REDUCTION	
GNOCCHI	12
ASK FOR DAILY PREPARATION	
INGLENOOK SALAD	14
GREENS • CHOPPED CHICKEN • APPLES • DATES • CORN • ALMONDS • GOAT CHEESE • CHAMPAGNE VINAIGRETTE	
CHICKEN MARENGO	15
PENNE • ORANGE GLAZE • TOMATO SAUCE • DRY VERMOUTH • MUSHROOM CREAM SAUCE	
STUFFED CHICKEN	16
SMOKED GOUDA • HATCH GREEN CHILE • ORZO MEDLEY • ANCHO ENCHILADA SAUCE	

SALADS ETC.

ICEBURG WEDGE	6
TOMATOES • FRIED CAPERS • BACON • GREEN ONIONS • HOUSE CRACKED PEPPER PARMESAN DRESSING	
THAI SPINACH SALAD	6
BABY SPINACH • CANDIED PECANS • STRAWBERRIES • THAI PEANUT DRESSING	
CAESAR SALAD	5
SOUP	4
VEGETABLE	4