



The Inn of Glen Haven

Appetizers

Crab and Brie Stuffed Mushrooms \$14

Escargot De Café Paris \$15

Melted Brie with Fresh Fruit, Baguette & Crackers \$12

Shrimp Cocktail \$14

Entrees

All entrees include soup du jour or the Inn's house salad, fresh vegetable, starch, fresh bread and butter.

Steak Escoffier \$45

8 oz. beef tenderloin. Seared and served in a reduction of shallots, red wine and butter.

Mignon de boeuf au Madagascar \$35

Add sautéed shrimp \$9

6 oz. filet seared and served with brandy peppercorn sauce.

Black and Blue Loin of Elk \$39

Elk Loin lightly blackened and topped with Roquefort butter.

Pork Tenderloin \$26

Bacon wrapped medallions served with apple chutney.

Duck a l'Orange \$42

Slow roasted half duckling, glazed with a classic orange sauce, served on a bed of rice.

Pan Seared Chicken \$26

Airline chicken breast, pan seared, served on a bed of creamed spinach with lemon beurre blanc.

Ruby Red Trout \$31

Lightly floured, pan seared and served with lemon beurre blanc and capers.

Salmon En Croute \$34

Salmon filet en croute with lemon dill cream.

Fettuccine Alfredo \$19

Add chicken \$8

Fresh fettuccine pasta with a rich, creamy Parmesan cheese sauce.

Vegetarian Dish \$19

Special daily.

Soup and Salad \$15

Children's Meal Chicken \$15 Steak \$21

(11 and under)

Sautéed chicken breast or 3 oz. tenderloin served with vegetables and starch.

Desserts \$10

Ask server for today's selections.

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Bed & Breakfast