

FOR SHARING

CHEESE AND CHARCUTERIE
SMALL 20 | **LARGE** 26
cured meats, imported cheeses,
honeycomb, nuts, olives, mustard,
artisan breads and crackers

ROASTED CURRIED
CAULIFLOWER 13
lemon caper aioli

CLASSIC SHRIMP COCKTAIL 18
house-made cocktail sauce, lemon

WHITE BEAN HUMMUS 13
trio of tomato relish, grilled pita

MINI CRAB CAKES 16
roasted corn salsa, chipotle aioli

BOURBON GLAZED WINGS 18
orange bourbon sauce, crumbled blue,
carrots and celery

STEAMED CLAMS 17
white wine, garlic butter, chives, parsley,
lemon

FROM THE GARDEN

POTATO LEEK SOUP 11

“THE ROYCE” SALAD 14
avocado, bacon, parmesan, red leaf,
house-made ranch

MARINATED HEIRLOOM TOMATO
AND FETA 14
Persian cucumber, basil, white balsamic-
shallot vinaigrette

GINGER DUCK SALAD 18
Leopard lettuce, crystal lettuce, cara cara,
Easter egg radish, chervil, sherry-red wine
vinaigrette

ADDITIONS 8

mashed potato | sautéed wild mushrooms | seasonal vegetables | sautéed baby spinach |
haricot vert | creamed corn

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions*

INN CLASSICS

THE INN BURGER 18
grass fed beef, house-made thousand island,
cheddar, lettuce, tomato, onion, brioche bun

HARVEST VEGETABLE
POT PIE 26

celery root cream, salted puff pastry
natural chicken breast 9 | Baja shrimp 11

THE RANCH FRIED CHICKEN 27
mashed potato, Blue Lake beans, chicken
veloute, drop biscuits

MORADA BAKED MACARONI
AND CHEESE 17
cheddar and Parmigiano-Reggiano,
smoked ham, toasted bread crumb

THE HUNTSMAN MEATLOAF 29
bacon wrapped meatloaf, mashed potato,
broccolini, bourbon BBQ sauce, crispy
onion strings

SEASONAL CREATIONS

SKUNA BAY SALMON 34
pomegranate glaze, oven roasted mixed
vegetables

CIOPPINO 32
scallop, shrimp, bass, manila clams, house-
made fennel tomato broth, baguette

STRIPED BASS RATATOUILLE 36
Pacific wild-caught, pan seared crispy
skin bass, black olive tapenade butter

FISH AND CHIPS 32
Day Boat scallops, striped bass, pomme
frites, cole slaw, remoulade

ANCHO CREAM CAVATELLI
PASTA 24
sautéed peppers and onions
natural chicken breast 9 | Baja shrimp 11

VEGETABLE CURRY BOWL 22
Malaysian curry, seasonal vegetables, brown
rice, natural chicken breast 9 | Baja shrimp 11

STEAK MORADA 48
New York striploin, creamed spinach,
pomme frites, herb compound butter

MIXED GRILL 28
house-made meatloaf, marinated lamb
chop, Andouille sausage, mashed
potato, grilled tomato, BBQ sauce,
Gulden’s mustard

PRINCESS CUT FILET
OF BEEF 34
potatoes Anna, haricot vert, caramelized
shallots, bordelaise

PAPPARDELLE BEEF
BOURGINON 29
braised beef stew, button mushrooms,
caramelized pearl onions, bacon lardons