

STARTERS

CHEESE AND CHARCUTERIE

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

FRIED BRUSSEL SPROUTS 13
pickled raisins, Marcona almonds,
whiskey mustard sauce |*gf, v*

CLASSIC SHRIMP COCKTAIL 18
house-made cocktail sauce, lemon |*gf, v*

AVOCADO CHIMICHURRI CROSTINI 15
diced avocado, chimichurri, micro
cilantro, seedy baguette |*v, spa*

MEXICAN TORTILLA SOUP 11
|*gf, v, spa* add chicken 4

SALADS

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

CLASSIC CAESAR 13
romaine, creamy dressing, torn
croutons, black peppercorn

HAMACHI PROTEIN BOWL* 22
pickled cucumber, avocado, edamame,
carrot, sesame seed, scallion, shoyu
| *spa*

EDAMAMAE HUMMUS 14
toasted sesame seeds, olive oil, sea salt, red
bell pepper and carrot spears, grilled pita
| *v, spa*

CRAB CAKES 17
chipotle aioli, roasted corn salsa

BOURBON GLAZED WINGS 18
orange bourbon sauce, blue cheese
dressing, carrots and celery |*gf*

STEAMED MANILLA CLAMS 17
white wine, garlic butter, chives, parsley,
lemon, toasted baguette

THE INN FRIES 14
Dijon mustard sauce, truffle cream
aioli |*v*

MARKET SALAD 15
mixed greens, pickled beets, toasted almonds,
goat cheese, orange vinaigrette
|*gf, spa*

**HEIRLOOM TOMATO AND FRESH
MOZZARELLA** 14
pesto vinaigrette, balsamic reduction
|*gf, spa*

SEAFOOD SALAD* 26
fried calamari & shrimp, baby greens, cilantro,
citrus shoyu vinaigrette

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

SEASONAL CREATIONS

SKUNA BAY SALMON* 34
pomegranate glaze, oven roasted mixed
vegetables |*gf, spa*

PAN SEARED SEA SCALLOPS* 42
sweet potato grits, wild mushrooms, apple
cider gastrique |*gf*

GRILLED SWORDFISH* 32
lime pepper sauce, charred broccolini,
steamed rice |*gf, spa*

**LOUISIANA STYLE BBQ
SHRIMP*** 36
creole spice, broth, cream, lemon,
steamed rice |*gf*

VEGETABLE CURRY BOWL 22
Malaysian curry, seasonal vegetables, brown
rice |*gf, v, spa*
chicken breast 9 |Baja shrimp 11

THREE CHEESE MACARONI 17
chicken breast 9 |Baja shrimp 11|
mushroom and truffle oil 5

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

FILET OF BEEF* 40
7oz filet. au gratin potatoes, haricot
vert, caramelized shallots, bordelaise

PAN SEARED VEAL CHOP* 52
sea salt fingerling potatoes,
asparagus spears, fig demi |*gf*

DRUNKEN LAMB RACK* 38
marinated New Zealand lamb, soy
balsamic, sea salt fingerling potatoes,
blistered sesame green beans |*gf*

BRAISED BEEF SHORT RIBS
34
parsnip puree, charred broccolini |*gf, spa*

THAI SPICY EGGPLANT 22
sweet basil, brown rice |*gf, v, spa*
chicken breast 9 |Baja shrimp 11

ROASTED VEGETABLE PASTA
21
blistered tomatoes, asparagus, wild
mushrooms, ricotta cheese, torn basil
chicken breast 9 |Baja shrimp 11

ADDITIONS 8

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

Spa | Recommended Healty Choice | The Spa at The Inn is a holistic healing destination for
body & mind | To learn more or book a treatment, visit www.theinnatrsf.com/spa

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