



The Inn of Glen Haven

Appetizers

Crab and Brie Stuffed Mushrooms \$12

Melted Brie with Fresh Fruit, Baguette & Crackers \$11

Escargot De Café Paris \$14

Shrimp Cocktail \$12

Entrees

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

Steak Escoffier \$42

9 oz. beef tenderloin cooked to perfection. Sautéed in a reduction of shallots, red wine and butter.

Mignon de boeuf au Madagascar \$31 Add sautéed shrimp \$9

6 ozs. of tenderloin medallions seared and served with brandy peppercorn sauce. Add shrimp \$9

Black and Blue Loin of Elk \$37

Elk Loin lightly blackened and topped with Roquefort butter.

Pork Tenderloin \$22

Bacon wrapped medallions served with apple chutney.

Duck a l'Orange \$28

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

Pan Seared Chicken \$21

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

Ruby Red Trout \$24

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

Vegetarian Dish \$17

Special daily.

Soup and Salad \$12

Children's Meal \$12 (Under 12 Only Please)

Sautéed chicken breast served with vegetables and starch.

**Reservations of 8 or more will require a credit card number. For no show reservations,
the minimum item charge will be the lesser item on the menu times the number of reservations.**

Reserved tables will be held for 15 minutes

One check per table please.

A 20% gratuity will be added to groups of 6 or more.