



JULY 12-18, 2021

25 per guest (lunch), 35 per guest (dinner)
tax and gratuity not included

FIRST COURSE

Half Wedge Salad

MAIN COURSE

choose one

Breaded Walleye Sandwich

French Batard, Remoulade, Coleslaw. Comes with
French Fries

or

Rigatoni

DINNER ONLY - VEGETARIAN OPTION AVAILABLE

Italian Sausage, Meatballs, Marinara,
Parmesan Cheese

or

Free Range Colorado Lamb Chops

DINNER ONLY

1 Double-Cut Chop, Roasted & Seared,
Brussels Sprouts, Pommies Puree,
Port Wine Demi-Glace

DESSERT

Chocolate Mousse

FULL BAR AND WINE LIST AVAILABLE

ask your server

As always, air purification and other protocols
will be in place for your safety and comfort.



Larry & Caryl Abdo, Innkeepers

EXECUTIVE CHEF MICHAEL RAIN

consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details