

Kindred Spirits

PRESENTED BY:
KEVIN J. LOWRY - CHEF DE CUISINE
& THE KINDRED SPIRITS CULINARY TEAM

APPETIZERS

WINTER CHEESE BALL PLATTER

\$12

A creamy blend of parmesan, cream cheese, & sharp cheddar with dried cranberries & pumpkin seeds. Served with assorted crackers & house-made crostini.

CARAMELIZED ONION FLATBREAD

\$17

A delicious oven-baked flatbread topped with a horseradish cream sauce, gruyere cheese, & caramelized red onions.

CHICKEN ARTICHOKE DIP

\$15

Hot out of the oven, a creamy blend of shredded chicken, artichoke hearts, & cheese - served with house-made crostini.

PROSCIUTTO WRAPPED WATER CHESTNUTS

\$15

Crunchy water chestnuts wrapped in thinly sliced prosciutto baked with a teriyaki glaze.

CRAB CAKES

\$20

3 golden pan seared lump crab cakes, with chopped bell peppers & seasoned breadcrumbs served on a bed of arugula with a sriracha aioli & house-made cocktail sauce.

Soup

SOUP OF THE DAY

Ask your server about the house-made soup of the day

SALADS

INN SALAD

\$8/\$11

A blend of fresh greens, red onion, heirloom tomatoes, carrots, cucumber, & parmesan cheese with our house-made croutons.

CAESAR SALAD

\$9/\$14

Chopped romaine, shredded parmesan cheese, tossed in a creamy Caesar dressing - finished with parmesan crisps, & house-made croutons.

CITRUS SALAD

\$9/\$14

Orange & Grapefruit slices over a bed of baby spinach & arugula, topped with goat cheese & dried cranberries. Served with a side of house-made pomegranate dressing.

ADD-ONS

8 OZ SIRLOIN STEAK \$15

2 CRAB CAKES \$15

CHICKEN BREAST \$10

SCALLOP \$10

TUNA STEAK \$12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

3% CONVENIENCE FEE WILL BE APPLIED TO ALL NON-CASH TRANSACTIONS. WE THANK YOU FOR YOUR UNDERSTANDING & CONTINUED SUPPORT!

Kindred Spirits

SANDWICHES

ALL SANDWICHES SERVED WITH TWO SIDES

CLASSIC INN BURGER \$20

Seasoned beef patty on a brioche bun with your choice of cheese. Topped with lettuce, pickle chips, tomatoes, & onion.

Plant based patty available upon request.

PATTY MELT \$25

A seasoned beef patty sandwiched between sharp cheddar & provolone, caramelized onions, & sautéed mushrooms.

Served with house-made sandwich sauce on grilled sourdough.

TERIYAKI CHICKEN SANDWICH \$20

A seasoned chicken patty glazed with a rich teriyaki sauce & topped with arugula, water chestnuts, & a sesame drizzle.

BURGER ADD-ONS

APPLEWOOD SMOKED BACON/HOUSE-MADE BACON JAM/CHERRY COGNAC JAM/PIMENTO CHEESE/GRILLED ONIONS/GRILLED MUSHROOMS/GRILLED GREEN PEPPERS

ENTRÉES

FRENCH ONION PORK SKEWER \$35

Tender, thin-sliced pork loin stacked on a skewer, seasoned & seared. Topped with a french onion reduction & served on grilled focaccia with a side of horseradish cream sauce. Served with two sides.

JUMBO SEA SCALLOPS \$55

Fresh, tender sea scallops, seared & topped with your choice of our classic brown butter sauce, or a zesty citrus sauce. Served with two sides.

TOMATO & GARLIC ROTINI \$30

Rotini tossed with a hearty roasted tomato & garlic sauce topped with shaved parmesan cheese.

PEPPER STEAK \$35

Tender sirloin steak tips, cooked to order, with sautéed onions & bell peppers in a rich peppercorn beef sauce. Served with two sides.

HERB & CHEESE STUFFED CHICKEN \$30

A creamy blend of gruyere & cream cheeses with sage & rosemary stuffed in a chicken breast & finished with a house-made cranberry sauce. Served with two sides.

POMEGRANATE & CITRUS GLAZED YELLOWFIN TUNA \$40

A seared citrus marinated yellowfin tuna steak topped with a pomegranate & citrus glaze on a bed of fresh arugula. Served with two sides.

WINTER HARVEST STUFFED PEPPER \$25

Hearty bell peppers stuffed with our winter harvest wild rice pilaf that includes caramelized onions, parsnips, mushrooms, butternut squash, & cranberries.

Steak

8 OZ FILET \$50

10 OZ RIBEYE \$45

8 OZ SIRLOIN \$40

All steaks are accompanied by your choice of one of our house-made steak toppings & two side dishes

TOPPINGS:

ROSEMARY & SAGE COMPOUND BUTTER

MUSHROOM SAUCE

RED ZINFANDEL REDUCTION

Add two scallops \$20