



KINDRED SPIRITS

AT THE INN & SPA AT CEDAR FALLS

PRESENTED BY:

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

APPETIZERS

STEAK POTATO CHIPS

\$18

House-made potato chips topped with tender thin-cut Certified Angus Beef Sirloin, caramelized onion jam, & crumbled bleu cheese. Served with our signature horseradish cream sauce.

CRAB CAKES

\$20

Three golden, pan-seared lump crab cakes with chopped bell peppers & seasoned breadcrumbs. Served on a bed of arugula. Accompanied by our sriracha aioli & house-made cocktail sauce.

LOADED HUMMUS PLATTER

\$12

Our house-made hummus topped with marinated vegetables & olives. Served with warm pita slices.

GRILLED ASPARAGUS, PRESERVED LEMON, & PARMESAN FLATBREAD

\$15

Oven-baked flatbread topped with an herbed cream cheese, parmesan, preserved lemons, & grilled asparagus.

SHRIMP COCKTAIL

\$18

Chilled shrimp accompanied by our signature cocktail sauce.

PIMENTO CHEESE BALL PLATE

\$12

Our house-made pimento cheese rolled into individual balls & coated in crumbled applewood smoked bacon. Served with assorted crackers & house-made crostini.

SALADS

INN SALAD

\$10

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

CAESAR SALAD

\$12

Chopped romaine, shredded parmesan cheese, tossed in our creamy caesar dressing with parmesan crisps & our house-made croutons.

HILLTOP SALAD

\$12

A bed of baby spinach & arugula topped with watermelon radishes, shaved fennel, & strawberries with feta cheese & sunflower kernels. Served with our signature strawberry vinaigrette.

ADD-ONS

8 OZ SIRLOIN

\$20

TWO CRAB CAKES

\$15

CHICKEN TENDERLOINS

\$10

SCALLOP

\$10

SHRIMP SKEWER

\$10

SOUP

TOMATO BASIL
OR

SOUP OF THE DAY

*Enjoy a bowl of our
house-made soup*

\$9

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

AT THE INN & SPA AT CEDAR FALLS

PRESENTED BY:

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

SANDWICHES

All sandwiches are served with your choice of two sides.

CLASSIC INN BURGER **\$20**

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

*Plant-based patty available upon request

PATTY MELT **\$25**

Seasoned beef patty with sharp cheddar & provolone, caramelized onions, & sautéed mushrooms on grilled sourdough with house-made cedar falls sandwich sauce.

*Plant-based patty available upon request

CHICKEN BACON RANCH **\$20**

Seasoned chicken patty topped with applewood smoked bacon, dill havarti cheese, & ranch dressing. Served on a brioche bun with lettuce, pickle chips, tomato, & onion.

CHEESES

CHEDDAR
AMERICAN
SMOKED GOUDA
PEPPERJACK
PROVOLONE
SWISS
DILL HAVARTI

BURGER ADD-ONS

All burger add-ons - \$2 each.

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

SIDES

All sides - \$6 each.

SIDE INN SALAD
SIDE CAESAR SALAD
SAUTÉED ASPARAGUS
SAUTÉED SNAP PEAS
SPRING VEGETABLE MEDLEY
REDSKIN MASHED POTATOES
TRI-COLORED ROASTED POTATOES
PARMESAN-PRESERVED LEMON
RISOTTO
BASIL LEMON BROWN BASMATI RICE

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.

SIGNATURE ENTRÉES

Signature Entrées include your choice of Soup or Inn Salad - upgrade your salad for just \$4.

STUFFED FLAT-IRON BEEF STROGANOFF	\$35	CHICKEN PICCATA WITH PESTO RIGATONI	\$30
Thinly sliced Certified Angus Beef Flat-Iron Steak rolled with mushrooms, braised in beef stock, & served over thick-cut egg noodles with gravy, potatoes, & sautéed snap peas.		Tender chicken, brined with lemon & bay leaf, is coated in gluten-free flour & simmered in a lemony piccata sauce. Served over linguine with our house-made basil pesto. <i>Vegan option: Seitan available.</i>	
BRAISED PORK SHANK WITH PARMESAN PRESERVED LEMON RISOTTO & HERB OIL	\$35	JUMBO SEA SCALLOPS	\$55
White Marble Farms Pork Shank, slow-braised in white wine and herbs until tender, topped with herb oil. Served with parmesan-preserved lemon risotto & steamed broccolini.		Seared jumbo sea scallops with brown butter sauce, accompanied by a lemon basil brown basmati rice pilaf & spring vegetable medley.	
BAKED WALLEYE WITH GARLIC HERB BUTTER	\$35	SESAME GINGER SEITAN STIR-FRY WITH SNAP PEAS & PEPPERS	\$35
Walleye fillet baked in lemon garlic herb butter, served with tri-colored potatoes & our spring vegetable medley.		Sesame-ginger marinated Seitan with snap peas & garlic. Served with basil lemon brown basmati rice.	
CAJUN SHRIMP SKEWERS	\$40	RIGATONI WITH ASPARAGUS, FRESH MOZZARELLA, & PANCETTA	\$25
Two skewers of jumbo shrimp in a cajun butter sauce, served over a parmesan & preserved lemon risotto.		Rigatoni mixed with asparagus, fresh mozzarella, and pancetta, all tossed in a light cacio e pepe sauce.	

STEAKS

All of our steaks are proudly Certified Angus Beef

PEPPERCORN-CRUSTED FILET **\$50**

Filet crusted with cracked peppercorns, steakhouse style, topped with parmesan truffle sauce, served with redskin mashed potatoes & our spring vegetable medley.

SIRLOIN STEAK **\$40**

Classic Sirloin, grilled & topped with caramelized onion & wholegrain mustard compound butter. Served with redskin mashed potatoes & broccolini.

RIBEYE **\$45**

Grilled ribeye with Buckshack Red Zinfandel reduction & herb oil, served with tri-colored roasted potatoes & asparagus.

Surf & Turf - add two scallops to any steak for \$20

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.