

*WELCOME to 2018 and The Inn's second Dinner Club Series open on Thursdays, Fridays and Saturdays from 5:00p.m. to 7:00p.m. with new menus quarterly.*

## THE INN ENTRÉES

**\$14.75**

*All dinner features come with a starter and fresh baked table bread.*

### STARTERS:

Garden Salad  
Caesar Salad  
Soup du Jour  
Fresh Fruit Cup

### STUFFED PORTABELLA MUSHROOM

Portabella mushroom stuffed with asparagus, tomatoes, caramelized onion and roasted peppers on top of creamy asiago pasta.

**Suggested Wine:** Tisdale White Zinfandel, California—Ripe raspberries, watermelon and fresh strawberries

### \* BALSAMIC MARINATED FLANK STEAK

Four-ounce flank steak marinated in balsamic and garlic. Grilled to order and topped with caramelized onions. Served with your choice of two sides.

**Suggested Wine:** Hayes Valley Meritage Red, California—A blend of Merlot, Cabernet and Petit Verdot with flavors of bright cherry, raspberry, blackberry, vanilla and a touch of cinnamon



*Dinners are \$14.75 per person, including a non-alcoholic beverage. Please note that wine is not included in the price of the entrée.*

*(Prices do not include gratuity and Ohio state sales tax)*

## DON'T FORGET YOUR PUNCH CARD!

**www.innatonu.com**  
**419.772.2500**

## DINNER CLUB S E R I E S

### Menu

### GRILLED SALMON WITH TARRAGON BEURRE BLANC

Four-ounce grilled wild-caught Alaskan Keta salmon topped with a delicate tarragon butter sauce. Served with your choice of two sides.

**Suggested Wine:** Danielle Ansee Sauvignon Blanc, France—Lemon and fresh herb aromas, bracing acidity and a long, crisp, clean finish with notes of melon and pear

### \* HONEY GINGER GLAZED PORK

Five-ounce hand-cut boneless pork chop grilled and glazed with a blend of honey and ginger. Served with your choice of two sides.

**Suggested Wine:** Raetia Pinot Grigio, Italy—Notes of pear, apple, peaches, mango and spring flowers with balanced acidity

### CHICKEN MARSALA

Lightly floured and seared six-ounce chicken breast with a reduced marsala and mushroom wine sauce. Served with your choice of two sides.

**Suggested Wine:** Piazzano Chianti, Italy—Red berry fruit, with medium body, high acidity and firm tannins, hints of cedar and vanilla on the finish

### Side Choices:

Twice Baked Potato  
Chef's Choice Vegetable Blend  
Asparagus  
Broccoli  
Signature Mac & Cheese

**\* ITEMS CONTAIN SOY SAUCE**