

**WELCOME to The Inn's
Dinner Club Series** open on
Thursdays, Fridays and
Saturdays from 5:00p.m. to
7:00p.m. To plan perfectly for all
group celebrations, please contact
the **Sales Office at 419.772.4112.**

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

MEATBALL MARINARA

House-made classic Italian meatballs
made with sausage and beef. Served
over a bed of al dente pasta with a
savory basil tomato sauce.

Suggested Wine: *Brady Petite Syrah,
California—Aroma reminiscent of
blackberry and black pepper with subtle
notes of roasted vanilla and spice,
lusciously full-bodied, balancing gentle
acidity and just a hint of velvety oak
that lengthens the finish.*

PORTABELLA STEAK WITH LEMON BASIL AIOLI

Fresh portabella mushroom
seasoned with balsamic, grilled and
topped with a creamy lemon basil
aioli. Served with your choice of two
sides.

Suggested Wine: *Animus Blanc Vinho
Verde, Portugal—Aroma with hints of
lime, melon and green apple. Refreshing
fizz with a touch of sweetness that
matches the natural acidity perfectly.*



DINNERCLUB SERIES

Menu

GINGER SESAME GLAZED SALMON

Wild keta salmon glazed with honey
and sesame. Served with your choice
of two sides.

Suggested Wine: *Starborough
Sauvignon Blanc, New Zealand—
Aroma of citrus fruit including lime
and grapefruit accented by hints of
stone fruit and fresh-cut grass,
complemented by crisp acidity and a
juicy, refreshing finish.*

BBQ PORK CHOP

Classic hand-cut pork chop grilled
and smothered in BBQ sauce and
topped with crispy 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 and prices do not
include gratuity and Ohio state
sales tax.

OPEN-FACED CHICKEN CORDON BLEU

Lightly floured and seared chicken
breast topped with thinly sliced ham
and Swiss cheese finished with a
creamy Dijon sauce. Served with
your choice of two sides.

Suggested Wine: *Sables D'Azur,
France—A dry fresh and clean rosé
wine, with crispy acidity and hints of
sweet clementine and grapefruit.*

Side Choices:

Broccoli
Asparagus
Chef's Blend of Fresh Vegetables
Macaroni and Cheese
Baked Potato

**DON'T FORGET YOUR
PUNCH CARD!**

Our menu items contain food allergens such as
dairy, egg, soy, wheat, peanuts, tree nuts,
shellfish and fish. Please alert us of any food
allergies. While we use reasonable efforts to
inform guests of ingredient/allergens in our
foods, due to cross contact and other factors, we
cannot guarantee that any food item will be free
of a specific allergen.

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness, especially if you have
certain medical conditions.

www.innatonu.com
419.772.2500