

Innsider Extras

Steaks and Specialties

Pasta items include a side salad. All other items in this section include your choice of two sides.

Angus Ribeye

Dry aged 12 oz. ribeye steak with Café Butter and Merlot Demi. \$28

Slow Cooked Ribs

Slow cooked for 6 hours. Melt in your mouth tender ribs with your choice of one of 3 types. Traditional house BBQ, Korean or Ancho Chile - Citrus. Full Rack \$18 Half Rack \$13

Top Sirloin

10 oz baseball cut sirloin with Café Butter and Merlot-Mushroom Demi. \$22

Chicken Fried Steak

Home style chicken fried steak served with country white gravy. \$13

Innsider Pot Roast

Tender Braised Beef served with savory gravy, roasted winter vegetables and potatoes. \$16

Linguini with Clams

A bowl of Linguini covered with clams steeped in White Wine and Italian herbs with plenty of Garlic. \$14

Fettucine with Asparagus and Grilled Lemon Chicken

A bowl of fettucine with a Grilled Chicken breast and Asparagus covered with a lemon rosemary cream sauce. \$14

Cheese Ravioli with Italian Sausage

Cheese Raviolis covered in a Spicy Arrabiata Sauce and Parmesan cheese blend. \$14

Tuesday and Friday Evenings Only

(Available after 5 pm. Limited Quantities)

Herb Crusted Prime Rib of Angus Beef

12 oz. herb crusted prime rib served with natural jus, side salad, choice of potatoes, vegetables of the day and Yorkshire pudding. \$27