



THE INN BETWEEN RESTAURANT

2290 West Genesee Turnpike

Camillus, New York 13031

(315) 672-3166 (315) 672-5408 FAX

Office Hours: Tuesday – Saturday 10:00 AM – 4:00 PM

Restaurant Hours: Tues – Sat from 5:00 PM Sunday from 2:00 PM Closed Mondays

►DINNER MENU◄

APPETIZERS

FRENCH ONION SOUP Topped with a blend of 3 cheeses and baked to a golden brown	\$4.95
SHRIMP COCKTAIL Chilled jumbo gulf shrimp served with Creole chili and tomato horseradish sauces	\$8.95
BAKED STUFFED CLAMS CASINO Top neck clams baked with a bacon, pepper and crumb topping.	\$7.95
LOBSTER BISQUE Maine lobster in a sherry and cream broth; a house specialty.	\$6.95
CHEF SELECTED APPETIZERS Seasonal items prepared by our chef will be described by your server	

HOUSE SPECIALTIES

SEAFOOD CHAMBERTINE Shrimp, lobster, and scallops, sauteed in a garlic, wine and herb seasoned butter sauce with mushrooms and green onions, served in a crispy phyllo shell	\$27.95
MAINE LOBSTER PLATTER Broiled Canadian lobster tail accompanied by baked stuffed shrimp and clam casino	\$31.95
TENDERLOIN MEDALLIONS "NEPTUNE" Grilled prime tenderloin medallions served on a demi glaze wine sauce and topped with lobster, king crab meat, asparagus, and bearnaise sauce	\$31.95
BEEF WELLINGTON Tenderloin of beef, topped with truffle scented mushroom duxelle and baked in a flaky puff pastry. Served with port wine sauce	\$26.95
CRISPY ROAST DUCKLING Boneless one half duckling, slow roasted till tender and crisp, served over herb stuffing with orange sauce on the side	\$24.95
ROAST RACK OF LAMB Herb crusted and oven roasted, with stone ground mustard sauce and apple mint jelly.	\$27.95

ENTREES

FRESH SEAFOOD SELECTION A variety of fresh seafood shipped direct from Steve Connolly's of Boston is featured daily and priced accordingly	
VEAL DUJOUR Chef selected veal dishes (described by your server)	
CHICKEN OSCAR Grilled breast of chicken topped with crab meat, asparagus and a lemon, tarragon butter sauce	\$24.95
BAKED STUFFED SHRIMP Butterflied shrimp, with homemade crab stuffing, baked in lemon butter and finished with a fine herb sauce	\$24.95
MEDITERRANEAN CHICKEN Grilled breast of chicken over imported pasta with roasted and grilled vegetables in a Mediterranean olive oil vinaigrette sauce.	\$22.95
GRILLED FILLET MIGNON Prime tenderloin steak wrapped with apple smoked bacon and broiled to your taste. Served with portabello mushrooms and our award winning country mustard sauce	\$28.95
ROAST PRIME RIB OF BEEF (Available Friday, Saturday, and Sunday)	REGULAR CUT \$23.95 KING CUT \$25.95
A tender cut of slowly roasted choice beef served with creamed horseradish and au jus sauces	
CAJUN GRILLED RIB STEAK King cut of prime rib rubbed with our blend of Cajun seasonings, lightly grilled and topped with Cajun butter and cayenne onions.	\$25.95

ALL ENTREES AND HOUSE SPECIALTIES ARE SERVED WITH CRISP GARDEN VEGETABLES & HERB DIP, HOMEMADE BREADS, SPECIALTY SALAD, POTATO AND FRESH VEGETABLE.

Christopher J. Cesta, Certified Executive Chef

Contact Penny Cesta, Director of Sales (315) 672-3166

OUR MUNRO ROOM LOCATED ON THE SECOND FLOOR IS THE IDEAL SETTING FOR YOUR SPECIAL EVENT.