



# 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

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

### HOUSE SPECIALTIES

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

### ENTREES

<b>FRESH SEAFOOD SELECTION</b> A variety of fresh seafood shipped direct from Steve Connolly's of Boston is featured daily and priced accordingly . . . . .	
<b>VEAL DUJOUR</b> Chef selected veal dishes ( <b>described by your server</b> ) . . . . .	
<b>CHICKEN OSCAR</b> Grilled breast of chicken topped with crab meat, asparagus and a lemon, tarragon butter sauce . .	\$24.95
<b>BAKED STUFFED SHRIMP</b> Butterflied shrimp, with homemade crab stuffing, baked in lemon butter and finished with a fine herb sauce . . . . .	\$24.95
<b>MEDITERRANEAN CHICKEN</b> Grilled breast of chicken over imported pasta with roasted and grilled vegetables in a Mediterranean olive oil vinaigrette sauce. . . . .	\$22.95
<b>GRILLED FILLET MIGNON</b> 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
<b>ROAST PRIME RIB OF BEEF</b> (Available Friday, Saturday, and Sunday) . . . . .	<b>REGULAR CUT</b> \$23.95 <b>KING CUT</b> \$25.95
<b>CAJUN GRILLED RIB STEAK</b> 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.**