

Fall Dinner Menu

5:00pm-9:00pm

Parties of 8 or more will be on one check

Appetizers

Mini Crab Cakes \$17

Jumbo lump crab cakes with a Cajun remoulade (gf)

Crab Dip Bowl \$16

Cheesy Crab fondue in a sour dough bread bowl

Cranberry Pistachio Goat Cheese \$17

Goat cheese rolled in cranberries and pistachio topped with a cranberry marmalade served with fried pita

Kung Pao Calamari \$14

Hand breaded and fried calamari red pepper, red onion & shredded carrots topped with kung pao sauce & peanuts

Bruschetta with Fresh Mozzarella \$15

Ciabatta, fresh tomatoes, basil, garlic, topped with balsamic glaze

Mae's Salad \$8

Spring mix, dried cranberries, candied pecans, feta cheese, green apple, red onion and grape tomatoes

Harvest Salad \$10

Pickled beets, roasted butternut squash, and sweet potato, cherry tomato, and mozzarella on a bed of spring mix served with a honey balsamic vinaigrette

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with croutons



Maple Sage Gnocchi \$30

Brown butter, Sweet potatoes, butternut squash, chicken breast, potato gnocchi in a maple sage sauce

Pastas

Pesto King of the Sea \$35

Shrimp, scallops and grilled lobster tail, in a pesto cream sauce, Sundried tomatoes over angel hair

*Gluten Free Pasta options available for these dishes * (gf)*

Entrees

Served with daily sides

Signature Crab Cakes \$37

Two 4oz jumbo lump crab cakes with a Cajun remoulade * (gf)

Pecan Trout \$36

8oz pecan crusted trout fillet with hazelnut crema glaze

Pork Chop \$36

12 oz Bone-in pork chop grilled topped with an apple & herb chutney, topped with pumpkin butter * (gf)

Ribeye \$49

14oz Angus ribeye grilled to your liking served with a bourbon street sauce * (gf)

Chicken Chasseur \$ 33

Frenched chicken breast, garlic, Cremini mushrooms, white wine and a rich brown chicken stock

Mushroom Bourguignon \$35

Pearl onions, tri color carrots, celery root, parsnip, gourmet mushrooms in a dry red wine sauce served over mashed potatoes * (gf)

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

Fall Lunch Menu

12:00pm-4:00pm Friday - Monday

Parties of 8 or more will be on one check

Appetizers

Mini Crab Cakes \$17

Jumbo lump crab cakes with a Cajun remoulade (gf)

Zucchini Planks \$12

Crisp zucchini planks with banana pepper ranch dipping sauce

Cheese Curds \$13

Casselman Creamery local cheese curds beer battered and fried served with honey mustard

Bruschetta with Fresh Mozzarella \$15

Ciabatta, fresh tomatoes, basil, garlic, topped with balsamic glaze

Soup & Salad

Mae's Salad \$13

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes (gf)

Add Chicken \$5, Add Steak \$8, Add Salmon \$8

Harvest Salad \$13

Pickled beets, roasted butternut squash, and sweet potato, cherry tomato, and mozzarella on a bed of spring mix served with a honey balsamic vinaigrette (gf)

Add Chicken \$5, Add Steak \$8, Add Salmon \$8

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with croutons, Gruyere & provolone cheese

Sandwiches

Served with Waffle Fries or Potato Salad

Prime Inn Burger \$16

8oz Angus Burger served medium on a Brioche bun

With cheddar or pepperjack cheese, lettuce, tomato

Add Bacon \$2 Add Sautéed Mushrooms \$2

Crab Cake Sandwich \$17

Jumbo lump crab cake with lettuce, tomato, and Cajun remoulade on a brioche bun

Club Wrap \$15

Turkey, Ham, bacon, lettuce, fresh tomato, gruyere cheese, Pesto mayonnaise on a flour tortilla

Reuben \$15

Corned beef, sauerkraut, Gruyere cheese, & thousand island dressing on marble rye

Chicken Bacon Ranch Sandwich \$15

5 Oz Breaded chicken breast, bacon, Pepper jack cheese, lettuce, tomato, banana pepper ranch on a Brioche bun

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