

# The Inn at Montross

Upstairs Dining: Thursday – Saturday 5:00 PM – 9:00 PM  
The Pub: Thursday – Saturday open at 4:00 PM

Sunday Brunch 11:00 AM – 2:00 PM  
Catered Events On & Offsite on Request

## Light Fare

### **Soup Du Jour \$6.50**

Ask Server About Today's Soups.

### **\*The Inns House Salad Or Caesar Salad \$6.50**

Fresh arcadian green lettuce, with cherry tomatoes, cucumbers, carrots, onion, and house garlic croutons

Ask About our Dressings.

### **Fried Green Tomatoes \$8.00**

Lightly fried, with boursin herb cheese, and fresh corn salsa.

### **\*Crab Caprese Salad \$12.00**

Layer of sliced whole milk mozzarella, topped with cherry tomatoes, avocados, lump crab meat, and basil vinaigrette

### **The Inns Shrimp Dip \$11.00**

Lightly sautéed shrimp diced and mixed with cream cheese, old bay, butter, topped with house bread crumbs and parmigiano reggiano cheese, Served with Pita Points

### **Seafood Tacos \$12.00**

2 Seared ahi tuna or shrimp with wasabi vinaigrette, sour cream, shredded lettuce, diced tomatoes, onions, lime, and cilantro.

### **\*Spinach Salad \$ 8.50**

With sliced strawberries, goat cheese, toasted almonds, chopped bacon, served with orange strawberry vinaigrette

\*GF = gluten free

Full ABC Bar Service with Daily Cocktail Specials – Beer & Wine List Available

Northern Neck Ginger Ale, Coca-Cola, Sprite, Diet Coke, Root Beer 1.95

Iced Tea 1.95 Segafredo Arabica Coffee, Juice, Maine Root Ginger Beer and Tazo Hot Tea 2.50

San Pellegrino Italian Sparkling Mineral Water – originating from a layer of rock 1,300 ft below the surface where it is mineralized from contact with limestone and volcanic rock 2.95

Midnight Springs Spring Water – Table Rock Springs, NC 1.95

## Entrees

### \*Scallops And Grits \$25.00

Quickly pan seared to a perfect golden- brown, releasing the sweetness of these deep water gems, prepared with stone ground grits cakes in a house butter sauce, with granny smith apples, cherry tomatoes, and applewood smoked bacon..

### \*Filet Oscar \$28.50

6oz. Center Cut Filet topped with local lumped crab, grilled asparagus tips, and hollandaise sauce and choice of two sides

### \*No Filler Crab Cakes \$28.00

Local Capt Faunce Crab Meat with nothing else added, crab is all you need!! Pan fried to perfection, and two sides

### \*Steak and Shrimp Kabobs \$25.00

Marinated filet kabob and two shrimp kabobs served on a bed of fragrant jasmine rice, topped with vegetables and a port wine portabella mushroom reduction sauce.

### \*The Porterhouse \$32.00

Aged 20 days, this one pound has the best of both worlds, one side of juicy tender filet, and the other a N.Y strip, simply seasoned with kosher salt and fresh ground black pepper and choice of two sides

### \*Blackened Tuna \$24.00

Fresh Ahi Tuna Blackened seared to medium rare served, with a buffalo sauce and sweet corn reduction and 2 Sides

### \*Grilled Southern Medley \$17.00

Grilled chicken breast, served with grilled squash, zucchini, eggplant, cherry tomatoes, and a basil pesto and topped with Goat cheese crumbles

## Sides

Fragrant Jasmine Rice

Seasoned Black Beans

Side Salad

Vegetable Medley

Fingerling Potatoes

Risotto

\*GF = gluten free

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**