

## Soups & Starters

### Margherita Flatbread - \$16

House sauce, fresh mozzarella, and torn fresh basil

### Crispy Pork Belly - \$17

Charred pineapple, Korean BBQ

### Crab & Brie Dip - \$18

Crab claw, roasted peppers, artichokes,  
Old Bay, brie, toasted naan dippers

### Calamari - \$18

Lightly floured and fried to a golden brown,  
tossed with spinach, banana peppers, tomato,  
lemon vinaigrette, shaved Parmesan

### Stuffed Hot Peppers - \$16

Sausage and Gorgonzola stuffing topped with  
house made red sauce, mozzarella, and grilled bread

### Coconut Shrimp - \$15

Fried to golden brown served with mango habanero

### Bang Bang Shrimp - \$16

Lightly battered jumbo shrimp served  
with a side of Bang Bang sauce

### Tuscan Dip - \$15

Cream cheese, roasted garlic, spinach,  
roasted tomatoes, mozzarella, and Romano,  
served with toasted naan dippers

### Zucchini Fries - \$15

Hand cut, marinated in buttermilk, and dredged in  
corn meal served dusted with Aleppo pepper and ranch

### Jumbo Shrimp Cocktail - \$12

Poached shrimp, cocktail sauce

### Inn Cut Fries - \$12

Served with trio of dipping sauces: malt vinegar steak  
house sauce, bang bang, and sweet smokey ketchup - *GF*

French Onion or Soup du Jour - Cup \$6 | Bowl \$8

## Salads

### Wedge - \$15

Iceberg, house blue cheese, crumbled blue,  
cherrywood smoked bacon, grape tomatoes

### Island Breeze Salad - \$22

Coconut shrimp with toasted coconut,  
mixed greens, strawberries, pineapple,  
blueberries, and charred mango vinaigrette

### Whipped Burrata Caprese - \$20

Heirloom tomato caprese with arugula, basil oil,  
balsamic reduction, and drizzled with fig preserve  
and a crispy Parmesan cracker - *GF*

### Pittsburgh Salad - \$16

Lettuce blend, tomato, cucumber, red onion,  
carrots, cheddar, seasoned fries

### Classic Caesar - \$14

Romaine, homemade Caesar dressing,  
croutons, shaved Parmesan

### Apple Walnut Salad - \$16

Granny Smith apples, Gorgonzola, craisins, candied  
walnuts, maple vinaigrette over fresh baby spinach - *GF*

Add on Chicken - \$5 | Steak - \$9

Shrimp - \$9 | Salmon - \$9

## Hand Helds

All Hand Helds are served with Inn made chips.

Add house cut fries, sweet potato fries  
or onion rings for \$4

### Beef On Weck - \$19

Slow roasted eye of round on an Inn made  
kimmelweck roll, au jus and horseradish

### Steak Sandwich - \$21

New York strip steak, onions, spinach, garlic mayo,  
and provolone on an herbed focaccia roll

### Classic Burger - \$18

8 oz. fresh burger grilled to your liking and topped  
with choice of cheese, lettuce, tomato, onion,  
and mayo on a house made brioche roll

### Caprese - \$18

Breaded eggplant, tomato, mozzarella,  
pesto on an herbed focaccia roll - *V*

### Reuben - \$19

Shaved corned beef, sauerkraut, Swiss, and  
Thousand Island on grilled marbled rye bread

### Club Sandwich - \$18

Shaved turkey, bacon, American, Swiss, lettuce,  
tomato, and mayo on toasted choice of bread

### Rachel - \$18

Shaved turkey breast, Swiss, sauerkraut and  
Thousand Island on grilled marbled rye

*Gluten free bread available for additional \$3*

## Side Choices

All sides are \$5 each

Baked Potato • Twice Baked Potato  
House Cut Fries • Sweet Potato Fries  
Onion Rings • Whipped Potatoes

## Wings & Fingers

Chicken Fingers & House Cut Fries - \$16

### Wings

10 - \$14 | 15 - \$20 | 20 - \$26

### Sauce Choices:

Hot • Medium • Mild • BBQ  
Butter Garlic • Butter Garlic Parmesan  
Honey Mustard • Garbage • Buffalo Blue  
Creeley (Hot Italian Cajun baked)

\* *GF - Gluten Free | V - Vegetarian* \*

*No separate checks on parties of 8 or more*

# From the Wood Fired Grill

All our steaks are hand cut from Angus beef and char grilled to your liking.

## Surf & Turf - \$74

Hand cut 8 oz. filet mignon cooked to your liking, served with broiled twin 4 oz. lobster tails, vegetable, and side

### Sauce Choices - \$4 each:

Red Wine Demi Glace  
Bearnaise | Hollandaise

**Additions:** Twin 4 oz. Lobster Tails - \$30  
Sautéed Mushrooms - \$5

Shrimp Scampi - \$12  
Sautéed Onions - \$5

Creamed Spinach - \$5

## Filet Mignon

Twin 3 oz. Filets - \$36 | 8 oz. - \$54

**12 oz. New York Strip Steak - \$45**

**14 oz. Boneless Choice Ribeye - \$48**

## Rack of Lamb - \$42

Rosemary-crust half rack of lamb, seared and roasted served with seasonal vegetables and choice of side

## Entrées

### Seared Jumbo Scallops - \$46

Seared jumbo scallops served over sweet pea risotto - *GF*

### Honey Aleppo Salmon - \$38

Summer vegetable couscous, romesco sauce, broccoli, and carrot chips

### Dr. Pepper Braised Beef Short Rib - \$42

Served with vegetable over whipped potatoes and braising jus reduction - *GF*

### General Tso Chicken - \$29

Crispy chicken breast coated in a sweet-spicy glaze, served tossed with broccoli florets on a bed of rice

### Chicken Marsala - \$28

Pan seared chicken breast, mushroom marsala sauce over Parmesan risotto, with vegetable - *GF*

### The White Inn's Lamplighter Chicken - \$26

*A White Inn tradition* ~ Pan seared chicken breast, topped with bacon and Swiss cheese, finished with a lemon peppercorn demi - *GF*

### Twin Tails - \$46

Twin 4 oz. lobster tails served with drawn butter, vegetable and side

### Vegan Scallops - \$28

Hand cut tofu scallops seared to a golden brown, set over a velvety white bean purée with charred broccoli and a bright carrot-harissa accent - *V*

## Pasta

### Gorgonzola Filet Medallions - \$42

Filet mignon medallions in a velvety gorgonzola cream sauce, served over fresh bucatini pasta, and finished with crispy shallots and balsamic glaze

### Shrimp & Scallop Scampi - \$42

Served over spaghetti

### Chicken Parmesan - \$28

Breaded chicken breast covered in house made red sauce, mozzarella and Parmesan

### Eggplant Parmesan - \$22

Hand breaded eggplant covered in house made red sauce, mozzarella and Parmesan

### Wild Mushroom Ravioli - \$24

Jumbo ravioli tossed with mushrooms, fire roasted tomatoes, artichokes, basil cream sauce

### Broccoli Alfredo - \$24

Add Chicken - \$5 | Steak - \$9  
Salmon - \$9 | Shrimp - \$9

### Spaghetti & Meatballs - \$20

Inn made red sauce and homemade meatballs

*Gluten free pasta available for additional \$4*

## Refreshments

Pepsi • Diet Pepsi • Starry • Dr. Pepper • Mt. Dew • Root Beer • Ginger Ale

Coffee • Hot Tea • Sweet Lemon Tea • Raspberry Tea • Pink Lemonade

*If you have a food allergy or intolerance, please notify us. \* Our house made red sauce contains meat. \**