

## Starters

**Jumbo Shrimp Cocktail - \$12**  
Poached shrimp, cocktail sauce

**Crispy Pork Belly - \$17**  
Charred pineapple, Korean BBQ

**Mediterranean Flatbread - \$16**  
Basil pesto, artichokes, spinach, roasted tomato, Kalamata olives, and crumbled feta

**Stuffed Hot Peppers - \$15**  
Sausage and Gorgonzola stuffing topped with house made red sauce, mozzarella, and grilled bread

**Crab & Brie Dip - \$18**  
Crab claw, roasted peppers, artichokes, Old Bay, brie, toasted naan dippers

**Calamari - \$16**  
Lightly floured and fried to a golden brown, tossed with spinach, banana peppers, tomato, lemon vinaigrette, shaved Parmesan

**Bang Bang Shrimp - \$15**  
Lightly battered jumbo shrimp tossed in Bang Bang sauce

**Tuscan Dip - \$15**  
Cream cheese, roasted garlic, spinach, roasted peppers, mozzarella, and Romano, served with toasted naan dippers

**Inn Cut Fries - \$12**  
Served with trio of dipping sauces: malt vinegar steak house sauce, bang bang, and sweet smokey ketchup

**Crispy Brussels Sprouts - \$14**  
Tossed with warm bacon cider vinaigrette

## Soups & Salads

**French Onion or Soup du Jour - Cup \$5 | Bowl \$7**

**Wedge - \$13**

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

**Pittsburgh Salad - \$13**

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

**Classic Caesar - \$13**

Romaine, homemade Caesar dressing, croutons, shaved Parmesan

**Apple Walnut Salad - \$14**

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

**Honey Roasted Pear Salad - \$17**

Mixed greens, toasted pumpkin seeds, goat cheese, candied walnuts, honey roasted pears, and warm bacon cider dressing

**Pickled Beet Salad - \$17**

Mixed greens, Inn pickled beets, goat cheese, pistachio crumbles, and red onion with a pomegranate vinaigrette

**Add on Salmon - \$9 | Steak - \$7**

**Shrimp - \$9 | Chicken - \$4**

## Hand Holds

All Hand Holds are served with Inn made chips.  
Add house cut fries, sweet potato fries or onion rings for \$3

**Beef On Weck - \$18**  
Slow roasted eye of round on an Inn made kimmelweck roll, au jus and horseradish

**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

**Steak Sandwich - \$18**  
New York strip steak, onions, spinach, garlic mayo, and provolone on an herbed focaccia roll

**Caprese - \$16**  
Breaded eggplant, tomato, mozzarella, pesto on an herbed focaccia roll

**Reuben - \$17**  
Shaved corned beef, sauerkraut, Swiss, and Thousand Island on grilled marbled rye bread

**Rachel - \$16**  
Shaved turkey breast, Swiss, sauerkraut and Thousand Island on grilled marbled rye

**Club Sandwich - \$18**  
Shaved turkey, bacon, American, Swiss, lettuce, tomato, and mayo on toasted choice of bread

*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 - \$15**

### 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)

*No separate checks on parties of 8 or more*

## Entrées

### Seared Jumbo Scallops - \$38

Celery root puree, brown butter hazelnut vinaigrette, pickled fennel, and shaved radishes

### Braised Pork Osso Bucco - \$36

Jumbo pork shank, braising vegetable jus, whipped potatoes, with a red wine demi

### Dr. Pepper Braised Beef Short Rib - \$38

Served with vegetable over whipped potatoes and braising jus reduction

### Chicken Marsala - \$25

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

### Seared Salmon - \$35

Served with crispy Brussels sprouts, herb risotto, warm bacon cider glaze

### The White Inn's Lamplighter Chicken - \$24

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

### Twin Tails - \$43

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

### Roasted Cauliflower Steak - \$22

*Vegan option* ~ Char grilled and served with chimichurri and white bean mushroom cassoulet

## Pasta

### Broccoli Alfredo - \$15

Add Steak - \$7 | Chicken - \$4  
Salmon - \$9 | Shrimp - \$9

### Spaghetti & Meatballs - \$15

Inn made red sauce and homemade meatballs

### Chicken Parmesan - \$25

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

### Eggplant Parmesan - \$20

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

### Roasted Butternut Squash Ravioli - \$25

Served with pecan brown butter sage cream sauce and diced apple

### Shrimp & Scallop Scampi - \$38

Served over spaghetti

### Cacio Pepe - \$39

Twin 3 oz. beef tenderloins cooked to your liking over orzo, veal demi glace and seasonal vegetable

*Gluten free pasta available for additional \$4*

## From the Wood Fired Grill

All of our meats are hand cut choice, char grilled to your liking, and finished with scampi butter

### Surf & Turf - \$68

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

### Filet Mignon

Twin 3 oz. Filets - \$35 | 8 oz. - \$48

### 12 oz. New York Strip Steak - \$43

### 14 oz. Boneless Ribeye - \$48

### Mini Surf & Turf - \$46

Twin 3 oz. beef tenderloins cooked to your liking and topped with seared scallops over scampi pasta

**Additions:** Twin 4 oz. Lobster Tails - \$25  
Shrimp Scampi - \$12

Seared Scallops - \$20  
Sautéed Mushrooms - \$5

Sautéed Onions - \$5  
Creamed Spinach - \$5

## 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. \**