

## ***Starters***

### **Seafood Bisque**

*With Lobster and Crab 4/7*

### **Shrimp Cocktail**

*Served with Traditional Cocktail Sauce and Fresh Lemon 14*

### **Jumbo Lump Crab Cake**

*Served with an Arugula-Heirloom Tomato Salad and finished with a Remoulade Sauce 15*

### **Fried Calamari**

*Served with Citrus Aioli, Roasted Red Peppers and Fresh Cilantro 13*

### **Mussels**

*In a Riesling Ramp Butter Sauce served with Grilled Toast 13*

### **Scallops**

*Pan seared with Sweet Corn Succotash and Roasted Red Pepper Vinaigrette 16*

### **Local Cheese Plate**

*Cured Meats, Honey Grain Mustard and Grilled Baguette 15*

### **BLT Naan Bread**

*Basil Aioli, Tomato Jam, Applewood Smoked Bacon and Arugula Served on Toasted Naan Bread 12*

## ***Salads***

### **Local Goat Cheese Salad**

*A Trio of Beets, Spicy Greens, Pistachios with Sherry Vinaigrette 6/9*

### **Iceberg Wedge**

*Topped with Apple Smoked Bacon, Blue Cheese, Cherry Tomatoes, Sugar Snap Peas 6/9*

### **Green Salad**

*Tomatoes, Carrots, Cucumber, Onion and Croutons with White Balsamic Herb Dressing 6/9*

### **Caesar Salad**

*Romaine Hearts, shaved Parmesan Cheese, Cherry Tomatoes and Red Onion 6/9*

### **Walnut Strawberry Gorgonzola Salad**

*Tossed with Honey Balsamic and Arugula 6/9*

## ***Entrées***

### **Roasted French Cut Chicken Breast**

*Served with Soft Creamy Polenta, Wild Mushrooms, Lacinato Kale, Heirloom Tomatoes, Salsa Verde 26*

### **Filet**

*Served over Roasted Garlic Smashed Potatoes, Grilled Peppers and Onions with a Veal Demi Sauce 36*

### **Local Pork Chop**

*Grilled and Served with Lentils, Spinach, English Peas, Cherry Mostarda and Pickled Heirloom Carrots 31*

### **House-Made Fettucine**

*Served with Chicken, Olives, Peppers, Sundried Tomatoes and Shitake in a Tomato Cream Sauce 21*

### **Grilled Rack of Lamb**

*Served with Romesco Sauce, Olive Relish, Roasted Red Potatoes and English Peas 36*

### **Prime Strip Steak**

*Served with Roasted Fingerling Potatoes, Asparagus, Heirloom Cherry Tomatoes and a Veal Demi Sauce 42*

### **Salmon**

*Pan seared and served with Fregola Primavera, Sweet Tomato Chutney and Citrus Beurre Blanc 27*

### **Barbeque Ribs**

*Served with House Cole Slaw and Roasted Fingerling Potatoes 26*

### **Wild Mushroom Risotto**

*Shitake, Cremini, Portobello and Black Truffle with a Five Cheese Blend 20*

### **The Shore Smoked Burger**

*Served with Smoked Sundried Tomato Aioli, Smoked Cheddar, Caramelized Onions, Applewood Smoked Bacon, Mixed Greens 16*



The Shore Restaurant at The Inn on the Lake  
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Menu Selections may change due to seasonal ingredients.