

Appetizers

Spinach Artichoke Dip (V) | \$15

Creamy Spinach & Artichoke Dip served with Chips & Fried Pita Bread.

Charcuterie Board for Two | \$20

Array of Speciality Cheese, Meat, Fruit & Jams, served with Crackers and Pita.

Baked Brie (V) | \$17

Baked Brie topped with Strawberry Fig Jam served with Fresh Bread and Crackers.

Chicken Honey Sriracha Flatbread | \$14

Sliced Chicken, Mozzarella Cheese, Ranch, Honey Sriracha, and Tomatoes.

Prosciutto Flatbread | \$13

White Sauce, Arugula, Crispy Prosciutto, and topped with Balsamic Glaze.

Pepperoni Flatbread | \$12

Traditional Pepperoni Flatbread; Mozzarella, Pepperoni and Pizza Sauce.

Fried Brussel Sprouts (V)/(G) | \$13

Fried Brussel Sprouts mixed with Dried Cranberries, Pecans, and topped with Balsamic Glaze.

Soups & Salads

Caesar Salad | Side \ \$7 or Full \ \$12

Chopped Romaine Lettuce with Homemade Caesar Dressing, Garlic Croutons, and a Boiled Egg.

House Salad | Side \ \$6 or Full \ \$11

Romaine Lettuce, Onion, Tomatoes, Cucumber, Cheddar Cheese, and Your Choice of Dressing.

Apple Salad (V)/(G) | Side \ \$7 or Full \ \$13

Mixed Greens, Goat Cheese, Apples, Dried Cranberries, Dried Apples, Pecans, and dressed with an Apple Vinaigrette.

Pear and Walnut Salad | Side \ \$8 or Full \ \$14

Spring Mix, Arugula Mix, Pomegranate Seeds, Sliced Pears, Candied Walnuts, Feta Cheese, with a Champagne Vinaigrette.

Add On: Chicken | \$5 Shrimp | \$6 Salmon | \$9
Dressings: Ranch, Italian, Blue Cheese, Balsamic Vinaigrette.

Weekly Soups | Cup \ \$3 or Bowl \ \$7

Weekly Soup Options Vary

Pizzas

Pepperoni | \$17

Traditional Pepperoni Pizza; Mozzarella, Pepperoni and Red Sauce.

Cheese | \$15

Mozzarella Cheese and Red Sauce.

BBQ Chicken | \$18

Sliced Chicken, BBQ Sauce, Mozzarella Cheese, and Red Onions.

Veggie | \$17

Mushrooms, Onion, Peppers, Red Sauce, and Mozzarella Cheese

Prosciutto | \$18

White Sauce, Arugula, Crispy Prosciutto, and topped with Balsamic Glaze.

Gluten Free Crust Available Upon Request

Be Sure to ask your Server About the Nightly Dessert Features from our Culinary Team!

(G) | Gluten Free Option (V) | Vegetarian Option

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase the Risk of Food Born Illness.



Sandwiches

*Dive Burger | \$18

Two 8oz Prime Burgers atop Brioche Bun with Cheddar Cheese, Lettuce, Tomato, Crispy Onion. Served with Fries.

*Cheeseburger | \$14

8oz Prime Burger atop Brioche Bun with American Cheese, Mayonaise, Pickles, Lettuce, Tomato, and Onion. Served with Fries.

*Mushroom Burger | \$18

8 oz Prime Burger topped with Sauteed Mushroom, Garlic Aioli, Swiss Cheese, and Red Onion. Served with Fries.

*Philly Cheesesteak Sandwich | \$17

Sliced Prime Rib on a Toasted Bun topped with Provolone Cheese, Grilled Onions & Peppers, and Au Jus. Served with Fries.

Crispy Chicken Sandwich | \$16

Fried Chicken Breast on a Ciabatta Bun with Mayo, Tomatoes, Lettuce and Pickles. Served with Fries.

Fried Cod Sandwich | \$15

Fried Piece of Cod on a Brioche Bun with Tartar Sauce, Pickles, Tomatoes and Cabbage.

Substitute a Gluten Free Bun or Gluten Free Sweet Potato Fries | \$2

Substitute Truffle Fries | \$3

Add: Bacon \$2, Crispy Onions \$1, Egg Over Medium \$2



Entrées

Chicken Fettuccini Alfredo | \$18

Creamy Alfredo Sauce, with Chicken, served with Fettuccine Pasta. Substitute Shrimp | \$5

Shrimp Scampi & Rice | \$19

Seared Shrimp in a Garlic Buttery Wine Sauce served with Green Beans.

Pappardelle Herb Pasta & Portobello (V) | \$17

Sauteed Portobello tossed in a Pappardelle Herb Pasta, with a Creamy Red Pepper Sauce.

*Bone-In NY Strip | \$33

14 oz New York Strip, served with Sauteed Asparagus & Mashed Potatoes.

*Atlantic Salmon Dinner (G) | \$22

Honey Garlic Glazed Salmon served with a Butternut Squash Puree & Green Beans over Rice.

Seared Chicken with Pancetta White Pepper Sauce | \$21

Pan Seared Chicken Breast served with Sauteed Asparagus, Mashed Potatoes with a Pancetta White Pepper Sauce.

Blackened Chicken Pasta | \$21

Creamy Pepper Jack and White American Sauce. Tossed with Cherry Tomatoes, Red Onions, Cavatappi Pasta and Blackened Chicken.

Quinoa Vegetable Bowl (V/G) | \$15

Quinoa, Mushroom, Onion, Roasted Red Peppers, Asparagus and Tomatoes.

Fish & Chips | \$17

Three 4oz Fried Cod. Battered in Brown Ale Beer Batter. Served with French Fries, a Lemon Wedge and House Made Tartar Sauce.

Add Chicken | \$6

Add Salmon | \$9

Add Shrimp | \$10

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The Dive

Little Divers Menu (12 & Under)

Grilled Cheese & Fries | \$8

Cheeseburger & Fries | \$12

Chicken Tenders & Fries | \$12

Mac & Cheese | \$10

Desserts

Seasonal Cheesecake | \$8

Berry Trifle | \$9
Whipped Cream Layered
with Macerated Berries
and Angel Food Cake

Fruit Cobbler | \$10
Rotating Fruit Filling Topped
with a Pastry Shell and Served
A La Mode

* Ask Your Server About
Our Seasonal Cocktails! *

THE
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