

STARTERS

Bacon-Wrapped Scallops 13

Fresh, dry Sea Scallops wrapped with Applewood-smoked bacon, served with a Homemade local Maple-Dijon glaze

Maine Seafood Cakes 12

Pan-seared local seafood cakes served with a homemade zesty Horseradish cream aioli

Buffalo Chicken Dip 11

Slow-roasted pulled Buffalo Chicken in smooth, creamy cheese Dip, served with crispy tri-color Tortilla chips.

Quesadilla 10

Gilled flour tortilla stuffed with cheddar-jack Cheeses and an assortment of fresh, Sautéed seasonal veggies!
Chicken: 14 Pulled Pork: 15

Build Your Own Nachos 10

Crispy, tri-color corn tortilla chips, heaped with a blend of melty cheddar-jack cheeses, onions, peppers, and jalapeños!
BBQ Chicken: 14 ~ Pulled Pork: 15 ~ Chili: 13

Add Fresh Guacamole \$2

SALADS

Nuts, Berries, & Greens 13

A bed of Spinach and Greens topped with Smooth chevre, seasonal berries, and Toasted almonds, tossed in our homemade Blueberry Balsamic dressing

Caprese 13

NEW! Our own twist on two Classics! A bed of fresh chopped Romaine lettuce, tossed in our homemade creamy Caesar dressing and house pesto, topped with tomatoes, fresh mozzarella, and drizzled with a balsamic reduction!

Avocado Salad 13

Slices of Avocado, crisp cucumber, Tomatoes and red onion, tossed on our house Avocado-lime vinaigrette, Over a bed of baby spinach

Classic Caesar Full 10/Half 7

Chopped Romaine Lettuce, with Parmesan shreds, home-baked croutons, and Homemade creamy Caesar dressing

Add to any Salad

Grilled Chicken 5 Grilled Shrimp 7
Herbed Salmon 6 Lobster Salad 8
Steak Tips 7 Seared Scallops 8

House Garden Salad Full 9/Half 6

Mixed Greens with Fresh Garden Veggies, tossed in our Signature White-balsamic honey vinaigrette

SOUPS

Try your soup in a Bread Bowl! \$2

French Onion

Cup 7/Bowl 10
Caramelized onions slow-simmered in a beef broth, gratinéed with Swiss Cheese and crusty baked bread

Princess Point Seafood Chowder

Cup 9/Bowl 13
Homemade from the Christopher Family recipe! Delicious cream base with shrimp, scallops, clams, Haddock and Maine lobster!

Homemade Chili

Cup 5/Bowl 7
A hearty, medium-spicy chili made with slow-cooked beef and beans in a perfect blend of tomatoes and peppery spices. Just hot enough to warm you up!

SANDWICHES

All Sandwiches come with house-fried chips and a pickle spear. Substitute a side of the Inn's Famous Mac & Cheese for \$4

Joe's Choice 11

An IBR Classic! Shaved Steak and Cheese sub with mushrooms, onions, and peppers in a toasted sub roll

Big River Burger 11

8 oz. of choice ground beef, choice of cheese, lettuce, tomato, and onion served on a Toasted brioche bun

Chicken Caesar Wrap 11

Grilled chicken, chopped Romaine lettuce, Shredded parmesan, and homemade Caesar dressing wrapped in a Grilled flour tortilla

Reuben 11

Corned Beef, Swiss Cheese, sauerkraut, and our homemade Russian dressing, Served grilled on Marble Rye Bread

Smoked Pulled Pork! 12
Slow-cooked BBQ pulled pork with Homemade coleslaw on a brioche bun
An IBR Favorite!

Parmesan Sandwich 13

Chicken OR Eggplant Breaded and baked with marinara and Italian cheeses, served on a brioche bun

Grilled Turkey Sandwich 11

Turkey and cheddar grilled on crusty Italian Bread, with Pesto mayonnaise, fresh lettuce and vine ripe tomatoes.

B.L.A.T. Wrap 11

Crispy Bacon, Lettuce, Avocado, and Tomato, with pesto mayo wrapped in a Grilled flour tortilla

IBR Veggie Burger 13

Jaime's homemade vegan burger with Organic red quinoa and garden veggies, Served with lettuce, tomato, and onion on Toasted Rustic Italian Bread (V)

Add Bacon \$2 ~ Sliced Avocado \$2 ~ Gluten Free Bread \$3
Add Cheese \$1 American ~ Cheddar ~ Swiss ~ Smoked Gouda

Make it a Wrap! Try any sandwich on a Plain or Tomato Wrap instead!