

### STARTERS

#### Bacon-Wrapped Scallops 14

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

#### Maine Crab Cakes 14

Inn by the River homemade crab cakes with baby arugula & smoked paprika aioli

#### Lump Crab Dip 12

Artichoke hearts, creamy cheese sauce & garlic pita chips

#### Veggie Crudité 10

Veggie platter with celery, carrots, grape tomatoes, cucumber, humus & garlic pita chips

#### Build Your Own Nachos 12

Crispy, tri-color corn tortilla chips, heaped with a blend of melty cheddar-jack cheeses, onions, peppers, & jalapeños!  
BBQ Chicken: 15 ~ Pulled Pork: 15 ~ Veggie Chili: 15  
Add Fresh Guacamole \$2

### SALADS

#### House Garden Salad Full 12/Half 8

Acadian mixed greens with Fresh Garden Veggies, tossed in our zesty house vinaigrette

#### Caprese 14

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

#### Avocado Salad 14

Slices of Avocado, crisp cucumber, Carrots, cilantro, toasted almonds  
Citrus vinaigrette over Acadian mixed greens

#### Classic Caesar Full 12/Half 8

Chopped Romaine Lettuce, with Shaved Asiago & parmesan, home-baked croutons, homemade creamy Caesar dressing\*

#### Strawberry Fields 14

Baby arugula with sliced strawberries, Pickled beets, candied walnuts, crumbled goat cheese, house honey white balsamic vinaigrette

*\*\*Add to any Salad\*\**

Lobster Salad 12 ~ Ahi Tuna 8 ~ Herbed Salmon 8 ~ Steak Tips 6 ~ Grilled Chicken 6

### SOUPS

Try your soup in a Bread Bowl! \$2

#### French Onion

Crock 10

Caramelized onions slow-simmered in a beef broth, gratinéed with Swiss cheese & crusty baked bread

#### Princess Point Seafood Chowder

Cup 10/Bowl 14

Homemade from the Christopher Family recipe!  
Delicious cream base with shrimp, scallops, clams, Haddock & Maine lobster!

#### Homemade Veggie Chili

Cup 7/Bowl 10

A medium spiced chili made with assorted beans, stewed tomatoes & peppers, with just the right seasonings, topped with cheddar jack cheese & scallions, served with tortilla chips

### SANDWICHES

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

#### Joe's Choice 11

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

#### Big River Burger 12

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

#### Lobster Grilled Cheese 18

Succulent Maine Lobster salad, smooth & mild melted Cheddar cheese grilled to perfection on Rustic Italian Bread

#### Reuben 12

Corned Beef, Swiss Cheese, pickled cabbage, & our homemade Russian dressing, grilled Marbled Rye Bread

#### Smoked Pulled Pork! 12

Slow-cooked BBQ pulled pork with Homemade coleslaw on a brioche bun  
*An IBR Favorite!*

#### Parmesan Sub 14

Chicken or Eggplant  
Breaded & baked with marinara and Italian cheeses, served on a sub roll

#### Grilled Turkey Sandwich 12

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

#### Grilled Chicken B.L.A.T. Wrap 12

Grilled Chicken, Crispy Bacon, Lettuce, Avocado, & Tomato, with pesto mayo  
Wrapped in a Grilled flour tortilla

#### IBR Veggie Burger 13

Jaime's homemade vegan burger with Organic red quinoa & 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