

## PIZZA

*Our pizzas are made fresh daily and baked on a hearth stone*

*All pizzas are 10" rounds*

<b>Vegetarian</b>	<b>12</b>
<i>Tri-colored peppers, fresh mushrooms, onions, tomatoes, provolone cheese</i>	
<b>Classic Pepperoni</b>	<b>11</b>
<i>Pepperoni, provolone cheese and romano cheese</i>	
<b>Best of Both Worlds</b>	<b>12</b>
<i>Light pepperoni, Tri-colored peppers, fresh mushrooms, tomatoes, onions, provolone cheese</i>	
<b>Market Pizza</b>	<b>15</b>
<i>Chicken, artichoke hearts, sundried tomatoes with a light alfredo sauce</i>	
<b>Garlic Cheese Pizza</b>	<b>11</b>
<i>Garlic Butter and Romano Cheese</i>	
<b>Flat Bread Pizza</b>	<b>11</b>
<i>Garlic Butter, sundried tomatoes, feta cheese, hint of oregano and grated romano</i>	
<b>Mini Pizza</b>	<b>5</b>
<i>8" Choice of 3 toppings</i>	

## PUB PLATES

<b>Fish Fingers</b> <i>Hand Battered and Fried</i>	<b>12</b>
<b>Chicken Fingers</b> <i>Hand Battered, Fried or Grilled</i>	<b>10</b>
<b>Fish Sandwich</b> <i>Hand Battered</i>	<b>13</b>
<b>Meatball Sandwich</b>	<b>9</b>
<b>Chicken Sandwich</b> <i>Grilled or Hand battered and Fried</i>	<b>9</b>
<b>Jimmy's Specialty Prime Steak Burger</b>	<b>13</b>
<i>Caramelized onions, sautéed mushrooms &amp; Blue cheese</i>	
<b>USDA Prime Steak Burger, 8 oz.</b>	<b>10</b>
<b><i>Steak Burger served on a Giacomo Bun</i></b>	
<b>Buffalo Chicken Wrap</b>	<b>9</b>
<i>Tortilla shell, grilled or fried chicken, lettuce, pico, ranch dressing, pepper jack cheese</i>	
<b>Fajitas</b>	<b>15/15/25</b>
<i>Grilled peppers and onions served with your choice of grilled Portabella Mushroom/Chicken/Shrimp</i>	

*Menu Prices Subject to Change*

**Allergies\* Please let management know if you have any food allergies**

## APPETIZERS

<b>Panamanian White Shrimp</b>	<b>4.95</b>
<i>Bigger than jumbo!</i>	
<b>Fried Mushrooms</b>	<b>5</b>
<i>Served with creamy house made horseradish sauce</i>	
<b>French Onion Soup</b>	<b>5</b>
<i>Topped with croutons and melted provolone cheese</i>	
<b>House Made Onion Rings</b>	<b>5</b>
<i>Hand battered</i>	
<b>Roman Bread</b>	<b>6</b>
<i>Ciabatta bread brushed with garlic butter, topped with blue cheese, red onions, kalamata olives, and cracked pepper and toasted</i>	
<b>Market House Cheese</b>	<b>9</b>
<i>Choice of swiss almond, horseradish, aged asiago, or cheddar, served with a rack of Ritz crackers</i>	
<b>Crab Cake</b>	<b>12</b>
<b>Capellini Genovese</b>	<b>7</b>
<i>Angel hair pasta prepared in olive oil, garlic butter, flavored with black and green olives, capers, pimentos, fresh mushrooms, and tomatoes with a hint of oregano &amp; basil.</i>	
<b>Crab Stuffed Mushrooms</b>	<b>8</b>
<b>Fresh Made Potato Chips</b> <i>Made To order</i>	<b>5</b>
<b>Fresh Cut Seasoned Fries</b>	<b>5</b>
<b>Blue Cheese or Ranch dressing</b>	<b>1</b>

## SALADS

### DRESSINGS

*Italian | French | Ranch | Blue Cheese \$1 | Raspberry Vinaigrette | Honey Mustard | Mediterranean Dressing*

### ADD TO SALADS

*Grilled chicken \$3 • salmon \$5 • 2 Grilled Shrimp \$9*

<b>House Salad</b>	<b>3 1/2</b>
<i>Iceberg, romaine, greens, chopped fresh daily with a vegetable garnish</i>	
<i>Our salads are prepared fresh daily in our kitchen</i>	
<b>Mediterranean Salad</b>	<b>Half: 8 11</b>
<i>Mixed greens, artichokes, kalamata olives, cucumbers, tomatoes, red onions, feta cheese, pine nuts with a herb and oil dressing</i>	
<b>Inn Salad</b>	<b>15</b>
<i>Sautéed chicken rolled in walnuts and pecans over mixed greens served with a whole grain honey mustard dressing, tomatoes, cucumbers, provolone cheese</i>	
<b>Southwest Chicken Salad</b>	<b>11</b>
<i>Mixed greens, Giacomo's southwest bean salad, grilled chicken, onion, tomato</i>	

## INN SPECIALITIES

*All INN SPECIALITIES include two sides*

### STEAK TOPPERS

Garlic Herb Butter	1	Dry Bleu Cheese	2
Sautéed Mushrooms & Onions	2	Olive Oil, Pepper, Sea Salt	1

<b>14 oz. USDA Choice Center Cut New York Strip Steak</b>	<b>Market Price</b>
<b>7 oz. USDA Choice Filet Mignon - center cut</b>	<b>Market Price</b>
<b>Two 5 oz. Cold Water South African Lobster Tail Surf and Turf</b>	<b>Market Price</b>
<i>7 oz. Filet Mignon and 5 oz. Cold Water South African Lobster Tail</i>	
<b>Seafood Feast</b>	<b>Market Price</b>

5 oz. Cold Water South African Lobster Tail, Canadian Sea Scallops, Panamanian White Shrimp, Orange Roughy, Crab Cake

**French Fried Shrimp Bigger than jumbo! 26**

**Broiled or Grilled Salmon 25**

**Grilled Seabass w/ lemon butter sauce 36**

**Pan Seared or Grilled Scallops 25**

**16 oz. Double French cut bone in Pork Chop w/ bbq sauce 25**

**Crab Stuffed Orange Roughy 25**

**Two Crab Cake Dinner 22**

**Chicken Marsala 19**

*Sautéed with mushrooms in a sweet marsala wine sauce*

**Chicken Picatta 19**

*Boneless skinless chicken breast sautéed in lemon butter, white wine, capers and fresh mushrooms.*

*Deep Frying is Done in Canola Oil*

### SIDE DISHES

Sautéed Spinach	5	Vegetable of the Day	4	House Salad	3 1/2
Twice Bake Potato	4	OMHI Seasoned Fries	5	Side of Pasta	5
				Sauteed Mushrooms	3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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## PASTA

**Lasagna 12**

*Made in house with the finest ingredients three cheeses, fresh pasta and our own meat sauce*

**Mediterranean Pasta 15**

*Herb roasted chicken, Kalamata olives, fresh spinach, roasted garlic, white wine, pine nuts, sun dried tomatoes, feta cheese tossed with penne pasta*

**Chicken Parmesan 19**

*Pan Fried Chicken breast topped with cheese and Adornetto's Family sauce. Served with a side of house made spaghetti*

**Seafood Alfredo 25**

*Shrimp, scallops, and sautéed mushrooms in our Alfredo Sauce tossed with house made linguini*

**Shrimp Agrigento 21**

*Shrimp, onion, Romano cheese and a white wine butter sauce served over house made pasta*

**Linguini Pomodoro 13**

*Sautéed in olive oil, garlic and white wine, mushrooms, spinach, peas, mixed peppers and tomatoes tossed in house made linguini*

**Spaghetti and meatballs 10**

*Our seasoned sauce is an old family recipe served with house made meatballs*

**Chicken Milano 15**

*Linguini pasta tossed in a cream based sauce with garlic, sundried tomatoes and a hint of cajun seasoning with herb grilled chicken.*

***Pasta is made fresh daily in our kitchen***

## DESSERTS

**Mudd Pie 6      Creme-Bruelee 6**

**Tiramisu 4      Cheese Cake 6**

**Hot Fudge Pecan Ball 6**

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