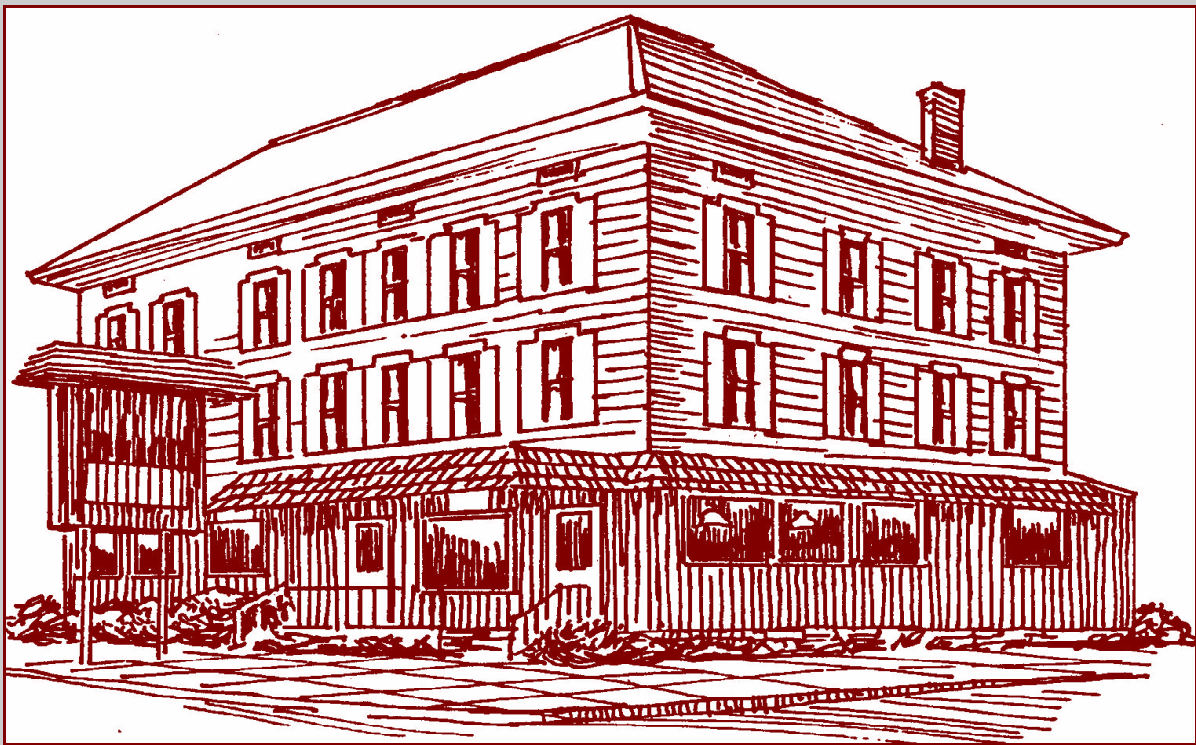


Welcome to the...

# Thousand Islands Inn



*Enjoy a step back in time  
in our historic dining room, the excellent  
cuisine and your grand river view at the  
1000 Islands only national  
award-winning restaurant*

# Thousand Islands Inn

*Hospitality, Food and Lodging in the Finest Tradition of the Thousand Islands Since 1897*

Your dinner includes hot home baked bread, assorted relishes and either a tossed salad with your choice of dressing or cup of our homemade soup du jour. Also included is your choice of potato or pasta or vegetable.

We are proud to be able to offer our dining guests locally grown products at every opportunity.

## The "House" of Roast Prime Rib, Char Broiled Steaks & Ribs

<b>Roast Prime Rib of Beef, Au Jus</b> .....	Princess cut (8-10 ozs.) .....	19.99
U.S.D.A. Choice standing rib of beef. Chef prepared, slow roasted to perfection in our kitchen and served in its own natural au jus. A portion size for every appetite.	Queen cut (12-14 ozs.) .....	22.99
<b>Broiled New York Strip Steak</b> .America's favorite!	King & End cuts (1 Lb.+) ....	26.99
Fresh U.S.D.A. Choice grade boneless Strip loin. Hand cut, char broiled, served sizzling with caramelized onions.	Cowboy Cut (12-14 ozs.) ..	22.99
<b>Broiled "Flat Iron" Steak</b> .....the 2nd most tender cut of beef .....	Land Baron's cut (1 Lb. +)	26.99
Broiled to your liking, sliced by the chef and served with caramelized onions.	10 oz. cut ....	20.99
<b>Broiled Sirloin Steak</b> .....	8 oz. cut ....	18.99
For smaller appetites, a tender cut of Sirloin broiled to your liking and served with caramelized onions.		
<b>Broiled Baby-Back Ribs</b> .....(The real "McCoy!").....		19.99
A full 1 1/4 lb. rack of tender, juicy Back Ribs Ribs, coated with seasoning rub, slow cooked and finished on the char broiler with BBQ sauce. Southern guests call our's the best north of the Mason Dixon line. Our "Yankee" guests say they're the best ribs north of the South Pole!		

## T. I. Inn "Signature" Chicken & Duckling

<b>Roast Long Island Duckling</b> .....	21.99
Visitors rave about it! Duck lovers come from across the North Country for it. Our young and lean ducklings (special ordered for us) are roasted to the height of flavor with a dark crispy skin. Your whole half duckling is served on wild & long grain rice with Orange dipping sauce on the side.	
<b>Apple &amp; Cheese Stuffed Chicken</b> .....	18.99
Tender Chicken breast stuffed with fresh, juicy Granny Smith apple slices and mixed cheeses. It is sauteed to the peak of flavor and served with a white wine and apple demi-glace with steamed rice.	
<b>Stuffed Chicken Marsala</b> .....	19.99
In the finest Northern Italian tradition and a bit different from the traditional. Our plump Chicken breast is stuffed with Italian cheeses and gently sauteed. With the cheese oozing out of the center, it is served topped with sauteed mushrooms and a Marsala wine demi-glace.	
<b>Key West Chicken</b> .....	17.99
Tender chicken breast sauteed with fresh tropical fruit pieces in a citrus sauce with a touch of Teriyaki. Served with Caribbean flavored steamed rice. A delicious and very healthy choice.	

We are unable to provide separate checks for parties of nine or more.  
An automatic server gratuity of 18% will be added to checks for parties of nine or more.

## Local 1000 Islands Freshwater Fish

### Deep Fried Fillets of 1000 Islands Yellow Perch ..... 19.99

Among "River Rats," yellow perch ranks at the top of the list when it comes to their dinner time favorite. Our boneless fillets are coated with our own special perch breading that we send out with our guides for their shore dinners. Your perch is quickly deep fried to a golden brown to lock in their sweet, juicy flavor. Served heaping high with your choice of Tartar or cocktail sauce.

### Fillet of Lake Ontario Walleye ..... Broiled or Deep Fried ..... 21.99

Our walleye comes from the eastern end of Lake Ontario, 40 miles west of Clayton, off Prince Edward County in Canada. Being the largest member of the perch family, their thick, flaky texture makes them the freshwater angler's first choice at the dinner table. Being relatively rare makes them an "extra special treat." If deep fried, served with your choice of Tartar or cocktail sauce.

## Ocean Seafood & Shell Fish

### Fillet of Wild North Atlantic Salmon ..... 21.99

This is a very healthy fish from the frigid North Atlantic. A skinless 8 oz. salmon fillet is prepared either broiled or blackened. It is served with our tangy Dill sauce for just the right finishing touch.

### Fried Fisherman's Platter ..... 20.99

A smorgasbord from the sea. A whole fillet of full flavored Tilapia, butterflied medium-large shrimp, juicy Ocean scallops, all breaded by the chef, with the addition of the finest premium single breaded clam strips. All carefully deep fried to a golden brown and served with both Tarter and Cocktail sauces. There is no doubt why this is one of our most popular seafood offerings.

### North Atlantic Haddock .....Deep fried premium "hook & line" caught. Not netted in bulk..... 18.99

Fillet of premium Atlantic haddock coated with our special seafood breading and deep fried to golden brown served with Tartar sauce. Certainly not the typical "fish-fry" you get anywhere else.

### Broiled Seafood Platter ..... 21.99

A favorite choice of seafood lovers who prefer broiled seafood. Your dinner includes a full fish fillet, tender shrimp and juicy scallops, all broiled with seasoned butter for your complete satisfaction. Served with lemon wedges.

### Broiled Lobster Tail ..... Priced according to market - Please ask your server

A large 8-9 oz. tail, butterflied and served with drawn butter.

### Seafood a'la Newburg ..... 21.99

This particularly unique and tasty dinner offers a combination of tasty shrimp and scallops, all gently sauteed and served in the chef's own Newburg sauce accented with lemon juice and sherry wine. Served in casserole with thick white bread toast points. An exceptional seafood dinner.

Guests staying at the "INN" on any of our package vacations are reminded that there are no pricing restrictions on your choice of entree...Bon Appetit!

## Pasta

**Seafood Mac & Cheese** ..... **18.99**

Tasty Bay scallops, medium size shrimp and fresh sliced mushrooms blended with our homemade Macaroni & Cheese, baked with Gold Cup Farms genuine River Rat brand X-tra sharp aged Cheddar cheese and garlic Italian bread slices. It doesn't get any better than this.

**Seafood Fettuccine** ..... **20.99**

A hearty portion of tender medium-large shrimp and Ocean scallops served with Fettuccine with Sauce Alfredo and garlic Italian bread slices.

**Fettuccine Primavera** ..... **16.99**

Steamed cauliflower, broccoli and carrots mixed with a heaping helping of Fettucini noodles with our rich, tasty Alfredo Sauce. A tasty vegetarian selection.

**Shrimp Scampi Ravioli** ..... **17.99**

Plump hand stuffed Ravioli with shrimp, garlic, Ricotta, Parmesean & Mozzarella cheeses, white wine, lemon and spices. Served with our own buttery cream sauce and juicy lemon slices.

## Italian Selections of the House

**Chicken Parmigiano** ..... **18.99**

Hand pounded breast of Chicken dredged in Italian flavored breading and deep fried just until golden brown. It is topped with mozzarella cheese and served with a hearty helping of spaghetti with our specialty Italian sauce. One of our most popular dinner choices.

**Baked Lasagna Roll-Ups** ..... **16.99**

Our two meat, three cheese specialty. Two whole Lasagna noodles rolled around fresh ground beef and Italian sausage combined with a blend of mozzarella, provolone and parmesan cheeses, baked to perfection with a topping of our popular Italian sauce.

**Spaghetti & Meatballs** ..... **14.99**

Two of our giant size seasoned meat balls, made in our kitchen by our chef, served on a bed of pasta, smothered with our popular Italian sauce, also made in our kitchen.

**Italian Smorgasbord** ..... **Our Italian Sampler Platter**..... **18.99**

If you are undecided from the delicious Italian selections above, why not try a sampling of each? Baked "3-Cheese, Beef & Sausage" Lasagna Roll-Up, Chicken Breast Parmesean and spaghetti, all served with our own popular Italian sauce. A favorite Italian delight that our guests love.



**Gourmet Diners Society**  
**2012 Golden Fork Award**  
**Of North America**

The Inn is proud to be recognized as a recipient of the Gourmet Diners Society of North America's Golden Fork Award. We thank our staff for their superb performance, which made this distinctive honor possible.

## T. I. Inn "Signature" Specialties

**Baked Fillet of "Gourmet" North Atlantic Haddock ..... 21.99**

A full fillet of premium "hook & line" caught (not netted) North Atlantic Haddock, topped with our tasty seafood dressing and crowned with our own creamy shrimp sauce accented with lemon juice and Sherry wine, all baked to perfection. A very special treat if you love great seafood.

**Beef Steak Continental ..... 25.99**

A Thousand Islands Inn creation. Two fillets of quality beef tenderloin. One fillet is topped with a classic Bordelaise sauce and the other with a herb enhanced Bleu cheese sauce. You will long remember this exceptional dish from the only place in the world you can "savor the flavor."

**Seafood Supreme ..... 23.99**

Tender medium shrimp and Bay scallops, sauteed and blended with our special seafood sauce accented with Clayton's River Rat brand Sharp cheddar cheese and mushrooms and served in a puff pastry cup overflowing onto a bed of wild & long grain rice. A gourmet seafood lover's delight!

## Season Long Weekly Specials at the Inn

**Monday: Chicken Cordon Bleu ..... 16.99**

Hand pounded Chicken Breast with a heaping helping of thinly sliced premium ham and Swiss cheese and cooked to perfection. The best in the Islands!

**Tuesday: Roast Prime Rib of Beef ..... 17.99**

9-12 oz. Princess cut of Roast Prime Rib and served with its own natural A Jus.

**Wednesday: Baby Back Ribs & Chicken BBQ ..... 17.99**

Bar-B-Que night at the Inn! A half rack of BBQ baby back ribs & full chicken breast & wing. The ribs are slow cooked and both the ribs and chicken are coated with BBQ sauce and char broiled to the peak of flavor. Served with north country made Grandma Brown's homebaked beans & cole slaw in lieu of salad and potato.

**Thursday: Homemade Chicken & Biscuits ..... 15.99**

Fresh whole chicken pieces served on hot homemade baking powder biscuits with whipped potatoes, gravy and cranberry sauce. Served until it's all gone.

**Friday: Curry Seafood Crepes ..... 18.99**

Tender pieces of sauteed medium shrimp and Bay scallops prepared with our own Curry seasoning, wrapped in tasty crepes and served with a creamy shrimp and sherry wine sauce with lemon slices on the side.

**Saturday: Surf & Turf ..... 22.99**

Broiled Sirloin steak with butter-fly medium-large shrimp and Ocean scallops sauteed in scampi butter "on board" seasoned steamed rice. A great steak & seafood combo.

**Sunday: Grenadier Island Style Fried Chicken ..... 15.99**

....*A River Tradition for over 70 years...* Originated in a Grenadier Island farmhouse in the 1940s, the Heffermans were famous for their Sunday fried chicken dinners. The farm was sold in the early 70s and after some prodding from many of our customers who enjoy a stop on their Sunday boat rides, we picked up the ball in 1978. Your fresh 1/2 chicken is dusted in seasoned flour and deep fried to a crispy golden brown. It is served with homemade biscuits, whipped potatoes and freshly picked corn on the cob.

## For Young *"River Rats"* (12 & Under)

**Served with Deep Fried Potatoes & Sliced Pickle**  
*Cup of soup du jour or fresh Garden salad, please add \$1.99*

<b>Deep Fried Chicken Nuggets</b> .. Fresh chicken breast strips made from scratch in our kitchen ..	<b>8.99</b>
<b>Hamburger on toasted bun</b> ..... 6 oz., genuine Angus beef on bakery bun .....	<b>6.99</b>
<b>Cheeseburger on toasted bun</b> .....6 oz. Angus burger with American cheese.....	<b>7.35</b>
<b>Grilled Cheese Sandwich</b> .....Lots of cheese served on our thick sliced white bread .....	<b>5.99</b>
<b>Fish Fry</b> ..... Full 4-5 oz. fish fillet served plated or on bakery bun with side of tarter sauce .....	<b>8.99</b>
<b>Spaghetti &amp; Meat Ball</b> ....Pasta with one of our giant size meatballs and our special sauce.....	<b>7.99</b>
<b>Macaroni &amp; Cheese</b> .....made with Clayton's own genuine River Rat brand cheese .....	<b>7.99</b>

### Desserts

<b>Molten Lava Cake</b> .....	<b>6.49</b>
Deeply chocolate Molten cake, enrobed in a thick chocolate sauce and filled with a dark chocolate truffle. The cake is <i>"snow topped"</i> with a scoop of Vanilla ice cream and spewed with Raspberry <i>"lava"</i> sauce.	
<b>Assorted Homemade Pies</b> ..... price dependent on filling .....	<b>5.49 - 6.49</b>
..... a 'la mode, please add.....	<b>1.99</b>
<b>Strawberry Shortcake</b> ..... served on homemade baking powder biscuits .....	<b>5.29</b>
<b>Homemade Chocolate Peanut Butter Pie</b> ..... served with chocolate topping.....	<b>5.99</b>
<b>Homemade Cheesecake</b> .....plain.....	<b>5.29</b>
..... with chocolate, strawberry or cherry topping .....	<b>5.99</b>
<b>Ice Cream</b> .....vanilla or chocolate.....	<b>3.99</b>
<b>Homemade Bread Pudding</b> .....An authentic recipe from the early days of the Inn back in the late 1800s. Drizzled with the original homemade Vanilla Sauce...	<b>4.99</b>