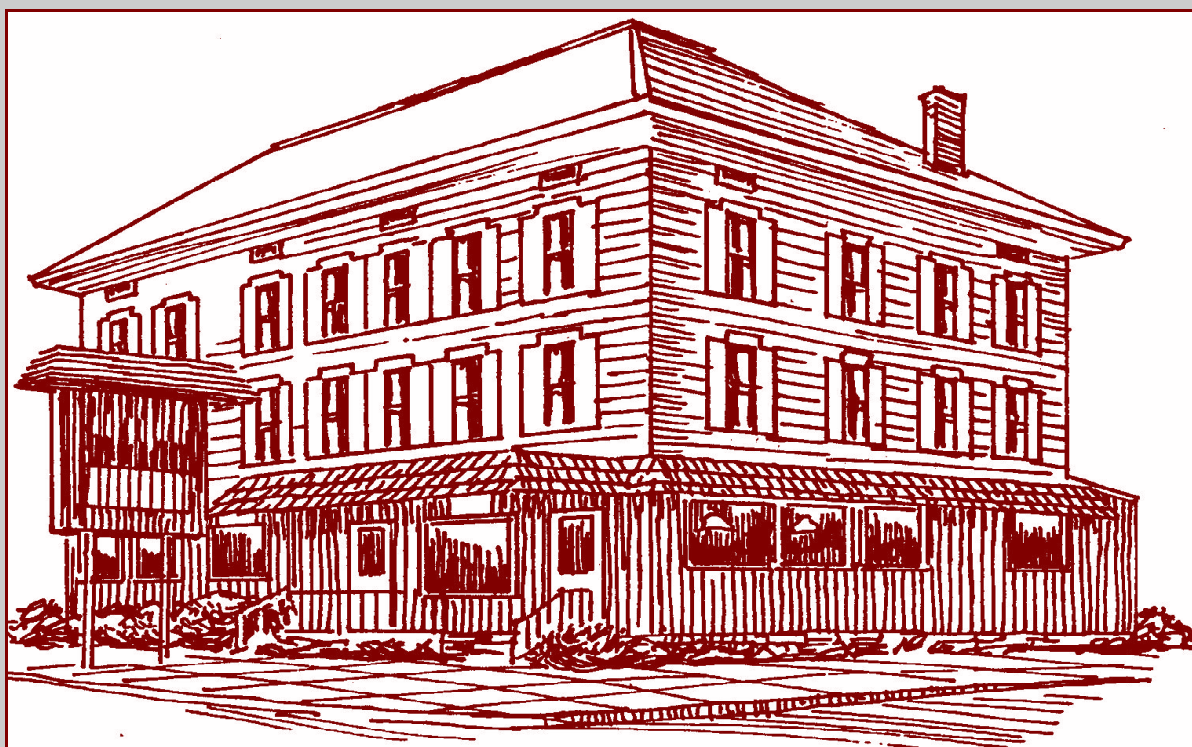


Welcome to the...

Thousand Islands Inn



*Enjoy a step back in time
in our historic dining room, the
excellent cuisine and the great river
view from the 1000 Island's 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

Roast Prime Rib of Beef, Au Jus Princess cut (8-10 ozs.) **20.99**

U.S.D.A. Prime cut grade of 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.) **23.99**

King & End cuts (1 Lb.+) **26.99**

Broiled New York Strip Steak .America's favorite! Cowboy Cut (12-14 ozs.) .. **22.99**

Fresh U.S.D.A. Prime cut grade boneless Strip loin. Hand cut, char broiled, served sizzling with caramelized onions. Land Baron's cut (1 Lb. +) **25.99**

Broiled "Flat Iron" Steakthe 2nd most tender cut of beef 9-10 oz. cut **20.99**

Choice grade beef, broiled to your liking, sliced by the chef and served with caramelized onions.

Broiled Sirloin Steak 8 oz. cut **18.99**

For smaller appetites, a tender cut of Sirloin broiled to your liking and served with caramelized onions.

Broiled Baby-Back Ribs(The real "McCoy!")..... **20.99**

A full 1 1/4 lb. rack of tender, juicy Back Ribs Ribs, coated with seasoning rub, slow cooked and finished on the flame 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

Roast Long Island Duckling **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.

Apple & Cheese Stuffed Chicken **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.

Stuffed Chicken Marsala **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 creamy Marsala wine sauce.

Key West Chicken **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.

In our effort to provide all dining room guests the finest possible service, separate checks for parties of more than eight is very time consuming and available only with prior approval when making reservations. An automatic server gratuity of 19% will be added to checks for parties of nine or more.

Local 1000 Islands Freshwater Fish

Deep Fried Fillets of 1000 Islands Yellow Perch 20.99

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 WalleyeBroiled or deep fried..... 22.99

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. They are subject to availability so please ask your server. Sometimes the Indians go on a "bender."

1000 Islands Shore Dinnerin addition to either of the above dinner choices..... 3.99

Turn your perch or walleye dinner into a real Clayton Shore Dinner experience with home fried potatoes and fresh corn-on-the-cob. Then for dessert, the Pièce de résistance, Guides French Toast. Deep fried thick slice, served with N.Y.S. Maple Syrup, a splash of cream and a dash of brandy.

Ocean Seafood & Shell Fish

Fillet of Wild North Atlantic SalmonBroiled of Cajun spiced..... 21.99

The finest from the North Atlantic. A skinless 8 oz. salmon fillet is prepared either flame broiled or deliciously mild Cajun spiced and served with our tangy Dill sauce for the perfect finishing touch.

Fried Fisherman's Platter 20.99

A smorgasbord from the sea. A whole fillet of fish, 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 HaddockDeep 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 medium-large shrimp and juicy Ocean 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 Cape scallops, medium size shrimp and fresh sliced mushrooms blended with our homemade Macaroni & Cheese, baked with Gold Cup Farms genuine River Rat brand aged Cheddar cheese and garlic Italian bread slices. It doesn't get any better than this.

Seafood Fettuccine 19.99

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 your choice of our tasty Alfredo or Italian Sauce. A tasty vegetarian selection.

Shrimp Scampi Ravioli 18.99

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

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 parmesean 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 SmorgasbordOur Italian Sampler Platter..... 18.99

If you are undecided from the tempting 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 "Gourmet" Fillet of North Atlantic Haddock 20.99

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 Cape 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 18.99

8-10 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 mashed Yukon Gold potatoes, gravy and cranberry sauce. Served until it's all gone.

Friday: Curry Seafood Crepes 19.99

Tender pieces of sauteed medium shrimp and Cape 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. When sold in the early 70s, and after some prodding from our customers, we picked up the ball in 1978. Your fresh deep fried chicken is cooked to a crispy golden brown and served with homemade biscuits, mashed 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

Deep Fried Chicken Nuggets .. Fresh chicken breast strips made from scratch in our kitchen ..	8.99
Hamburger on toasted bun 6 oz., genuine Angus beef on bakery bun	6.99
Cheeseburger on toasted bun6 oz. Angus burger with American cheese.....	7.35
Fish Fry Full 4-5 oz. fish fillet served plated or on bakery bun with side of tarter sauce	8.99
Spaghetti & Meat BallPasta with one of our giant size meatballs and our special sauce.....	7.99
Grilled Cheese SandwichLots of cheese served on our thick sliced white bread	5.99
Macaroni & Cheesemade with Clayton's own genuine River Rat brand cheese	7.99

Desserts

Molten Lava Cake	6.49
Deeply chocolate Molten cake, enrobed in a thick chocolate sauce and filled with a dark chocolate truffle. The cake is "snow topped" with a scoop of Vanilla ice cream and spewed with Raspberry "lava" sauce.	
Assorted Homemade Pies price dependent on filling	5.49 - 6.49
..... a 'la mode, please add.....	1.99
Strawberry Shortcake served on homemade baking powder biscuits	5.29
Homemade Chocolate Peanut Butter Pie served with chocolate topping.....	5.99
Homemade Cheesecakeplain.....	4.99
..... with chocolate, strawberry or cherry topping	5.99
Ice Creamvanilla or chocolate.....	2.99
Homemade Bread PuddingAn authentic recipe from the early days of the Inn back in the late 1800s. Drizzled with the original homemade Vanilla Sauce...	4.99