

## Desserts

*Created by hand in our kitchen*

**Crème Brulee** \$4.95

☞ *Delicate custard with caramelized topping.*

**Chocolate Mousse** \$4.95

☞ *Light as a cloud but intense in flavor. Topped with whipping cream.*

**Cheesecake** \$7.50

*...Ask about the flavor of the week...*

- ☞ Amaretto
- ☞ Heavenly Hazelnut
- ☞ English Toffee
- ☞ Irish Crème
- ☞ Raspberry

**Chocolate Mousse Torte** \$6.50

☞ *Chocolate cake frosted with a light mousse-like topping.*

**Chocolate Flourless Cake** \$8.50

☞ *Fudge-like with chocolate glaze and topped with chipping cream. For the true "Chocoholic"!*

**Grand Finale Truffle** \$8.50

☞ *Dark Chocolate shell filled with chocolate mousse, set in a pool of raspberry Chambord sauce.*

**\*\*For Parties of 6 or more, a 15% gratuity will automatically be added.**

## Beverages

☞ Lemonade \$1.50

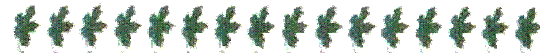
☞ Iced Tea \$1.50

☞ Regular Coffee \$1.50

☞ Decaffeinated Coffee \$1.50

Hot Tea \$1.50

**ARBOR HILL INN**  
& **THE GUEST HOUSE**



263 W. Johnson Road  
LaPorte, Indiana 46350

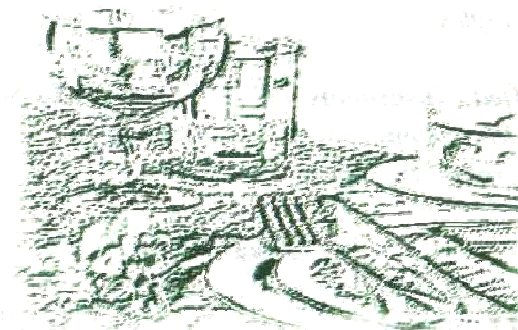
(219)362-9200

[www.arborhillinn.com](http://www.arborhillinn.com)

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## *Dinner Menu*



*When it's time for a break  
from the ordinary...*

### Appetizers

**Shrimp Cocktail** \$9.00

☛ Served with lemon and tangy cocktail sauce.

**Bruschetta** \$7.50

☛ Garlic toast with tomatoes, peppers, basil, and olive oil.

**Baked Brie Cheese** \$7.75

☛ Lightly baked, topped with almonds, and frangelica. Served with crackers and apples.

**Stuffed Mushrooms** \$8.50

☛ Mushroom caps stuffed with a tasty crabmeat mixture.

### Beef

**Beef Chasseur** \$23.95

☛ Filet of beef marinated in a rich burgundy sauce topped with sliced fresh mushrooms.

**Lemon Pepper Steak** \$22.95

☛ Beef tenderloin rubbed in a lemon pepper and topped with a wild mushroom sherry cream sauce.

### Poultry

**Chicken Bernadette** \$15.95

☛ Chicken topped with sautéed artichoke hearts, tomato, black olives, and fresh herbs.

**Chicken Marsala** \$15.95

☛ Chicken and fresh mushrooms sautéed in Marsala wine and served over fettuccini.

**Chicken Florentine** \$15.95

☛ Chicken stuffed with ricotta and fontina cheese and spinach.

**Chicken Oscar** \$18.95

☛ Chicken breast topped with sweet crab, asparagus, and hollandaise.

**Raspberry Chicken** \$15.95

☛ Breast of chicken battered in pecan bread crumbs, sautéed and served with a light raspberry sauce.

### Fish and Seafood

**Grand Marnier Roughy** \$21.95

☛ Tender orange roughy filet topped with a delicate apricot and Marnier sauce.

**Seafood Newburg** \$24.95

☛ Tender scallops, sweet crab, lobster, and jumbo shrimp in a sherried cream sauce over fettuccini.

**Shrimp DeJohne** \$18.95

☛ Seasoned with garlic butter.

**Raspberry Salmon** \$18.95

☛ Breaded and served with a light raspberry drizzle.

### Pork

**Fruited Loin of Pork** \$18.95

☛ Roasted Pork loin stuffed with fresh peaches, apples, and apricots. Served with a marmalade glaze.

### Pastas

**Chef's Pasta** \$16.95

☛ Fettuccini with shrimp, asparagus, and fresh basil in olive oil.

**Stuffed Shells** \$13.95

☛ Stuffed with four cheeses and topped with a tasty tomato sauce.

**Spaghetti Carbonara** \$13.95

☛ Fresh mushrooms, bacon, garlic, and Parmesan cheese atop spaghetti.

**Pasta Gorgonzola** \$16.95

☛ Pesto linguine topped with a creamy pear and gorgonzola cheese sauce.

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[info@arborhillinn.com](mailto:info@arborhillinn.com)