

Consider the deck on which I sat. "It's the most under-utilized place in the world," Olson says, motioning with his arm the gorgeous lake view from where he stands on the 50-seat deck. "It's phenomenal."

Shouldn't more people take advantage of this beautiful spot, Olson asks me. I nod in agreement, soaking up the the view all the while.

Inside, the Inn looks much the same but has undergone several upgrades, including freshly-renovated restrooms both upstairs and down and re-done banquet/reception rooms above the main dining area. A refurbished side patio is the perfect spot for cocktail hour. Then there's the simple touch of adding parchment paper to tabletops to create a more casual dining experience, Olson says. (It's something great NYC restaurants do, says Olson, who graduated from The Culinary Institute of America in Hyde Park, New York and refined his talents in Manhattan and Connecticut).

"Also, my price point is lower. Entrees are between \$20 and \$26 -- there's only one thing over \$30, the grilled filet mignon," he says. "We're trying to give a good value."

Just as exciting is the Inn's commitment to buying local whenever possible. Just one example: vegetables come from farmer and winemaker [John Kroupa](#), who happens to live just down the road. [Cherry Capital Foods](#) also supplies much of what Olson uses in his cooking.

Olson's Summer 2009 menu includes scrumptious items like cured wild salmon, Werp Farms rocket arugula salad, pan roasted walleye and grilled lamb chops. Olson kindly prepared samplings of these, and they were absolutely delicious.

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