

# The Grill at the Pittstown Inn

www.pittstowninn.com

## Starters & Small Plates

CREATIVE SOUP OF THE DAY  
*half 4~ full 7~*

CRISPY FRIED CALAMARI  
*tossed with pepperoncini, ancho chili aioli  
and marinara dipping sauces 10~*

GRILLED CHICKEN SATAY  
*marinated in Thai sweet chili sauce, served  
with peanut sauce 8~*

GRILLED SKEWERED SHRIMP  
*tropical fruit salsa, ancho chili aioli, yucca chips 10~*

PRINCE EDWARD ISLAND MUSSELS  
*steamed in a tomato and red chile pesto broth 11~  
add linguine for 5~*

STEAMED LITTLENECK CLAMS  
*shallots, white wine, herbs, garlic toast 11~  
add linguine for 5~*

OYSTERS ON THE HALF SHELL  
*bourbon cocktail sauce, and champagne mignonnette (mkt)*

HOMEMADE SWEET SAUSAGE AND BROCCOLI RABE  
*stewed with Tuscan bean ragu 7~*

SEARED YELLOWFIN TUNA ON SESAME CRACKERS  
WITH WASABI CREAM  
*chopped scallions, cilantro, chili strips 9~*

HUMMUS AND PITA CHIPS  
*roasted red pepper coulis 6~*

SPINACH AND BELGIAN ENDIVE SALAD  
*gorgonzola cheese, crispy bacon, apple,  
toasted walnuts, walnut vinaigrette 9~*

MIXED FIELD GREENS  
*red onion, tomato, cucumber, vinaigrette dressing 7~*

GRILLED LOLLIPOP LAMB CHOPS  
*olive tapanade, sweet pepper coulis 9~*

SKILLET SEARED CRAB CAKES  
*fennel slaw, crispy yucca chips, ancho chili aioli 14~*

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*We strive to provide the highest quality products available  
from our purveyors and local farms to ensure our guests  
with a quality dining experience.*

## Entrees

NORTH ATLANTIC SMOKED SALMON  
AND ARUGULA SALAD  
*cucumber, red onion, capers, citrus vinaigrette,  
pumpernickel toast 14~*

STEAK FRITTE  
*grilled flat iron steak, garlic herb butter,  
house fries, cole slaw 16~*

CLASSIC CAESAR WITH HOUSE DRESSING  
and grana padano shavings 8~  
*grilled chicken add 6~ grilled steak add 8~  
grilled shrimp 2.25~ each*

JAMAICAN JERK CHICKEN QUESADILLA  
*sauteed onions, cheddar and jack cheese, in a grilled  
flour tortilla, served with homemade salsa, sour cream 11~*

BLACK ANGUS PITTSTOWN BURGER  
*lettuce, tomato, onion, pickles, house cole slaw and fries  
11~ cheese add 1~*

MAINE LOBSTER "BLT"  
*fresh lobster, crisp bacon, lettuce and tomato,  
on a croissant, house cole slaw and fries, pickles 16~*

GRIDDLED SUGAR CURED HAM AND SWISS  
*rye bread, spicy honey grain mustard,  
house fries, pickle slices 11~*

BABY BACK RIBS  
*glazed with rum and ginger, house fries, cole slaw 12~*

## Side Orders

HOUSE CUT FRIES  
5~

SAUTEED BABY SPINACH  
6~

FENNEL SLAW  
4~

GRILLED ASPARAGUS  
*balsamic drizzle*  
7~

SAUTEED MUSHROOMS  
7~

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*We do not list every ingredient used in our menu. If you are  
allergic to or intolerant of specific foods or have special dietary  
restrictions, please let your server know when ordering.*

*18% gratuity is added to parties of 6 or more, corkage 15~*