

# THE GRILL AT THE PITTSTOWN INN

*Plated Option #2*

## **Starters**

*(choice of two)*

*Crispy Fried Calamari*

*spicy garlic and basil aioli, marinara dipping sauces*

*Grilled Chicken Satay*

*marinated in Thai sweet chili sauce, served with peanut sauce*

*Jamaican Jerk Chicken Quesadilla*

*sauteed onions, cheddar and jack cheese in a grilled flour tortilla  
served with homemade salsa and sour cream*

*Fresh Mozzarella and Marinated Roasted Peppers*

*served with crispy garlic crostini*

## **Salad**

*Mesclun Field Greens*

*dressed with our fresh herb vinaigrette*

## **Entrees**

*(choice of three)*

*Grilled Hanger Steak*

*sliced with our red wine demi glace, seasonal vegetables, whipped potatoes*

*Pan Roasted Bistro Chicken*

*boneless half chicken, garden herbs, sauteed spinach, whipped potatoes, natural pan au jus*

*Chili Rubbed Pork Tenderloin*

*goat cheese polenta, roasted root vegetables, Dijon demi glace*

*Penne Vodka*

*with sauteed prosciutto di Parma and sweet peas tossed in a tomato cream sauce*

*Dijon Crusted North Atlantic Salmon*

*braised lentils, melted leeks*

*House Made Pappardelle*

*tossed in a classic Bolognese ragu*

## **Desserts**

*Lemon Tart with Fresh Fruit and Whipped Cream*

*Peanut Butter Mousse Terrine with Chocolate Ganache*

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*Coffee and Hot Tea*

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*\$ 39 per person excluding tax and gratuity*