

THE GRILL AT THE PITTSTOWN INN

Plated Option #3

Starters

(choice of two)

*Citrus Marinated Grilled Shrimp
served with chili aioli sauce, over mesclun greens*

*Crispy Fried Calamari
spicy garlic and basil aioli, marinara dipping sauces*

*Grilled Chicken Satay
marinated in Thai sweet chili sauce, served with peanut sauce*

*Fresh Mozzarella and Marinated Roasted Peppers
served with crispy garlic crostini*

*Roasted Beets with Crisp Goat Cheese Fritter
citrus infused extra virgin olive oil*

*North Atlantic Smoked Salmon
served with dill cream cheese, cucumber, shaved red onion and pumpernickel toast points*

Salad

*Classic Caesar with House Dressing
and Grana Padano shavings*

Entrees

(choice of three)

*Black Angus Prime Rib
slow roasted and served with au jus, buttery whipped potatoes, seasonal mixed vegetables*

*Pan Roasted Bistro Chicken
boneless half chicken, garden herbs, sauteed spinach, whipped potatoes, natural pan au jus*

*Double Cut Mushroom Stuffed Pork Chop
applejack demi glace, whipped potatoes, glazed apples and raisins*

*Pan Seared Scallops
lemon and black pepper risotto, citrus butter*

*Dijon Crusted North Atlantic Salmon
braised lentils, melted leeks*

*Garlic Shrimp Linguini
sauteed shrimp, cherry tomatoes, basil, garlic, white wine, extra virgin olive oil*

Desserts

Warm Chocolate Cake with Creme Anglaise and Fresh Berry Sauce

New York Style Cheesecake, Caramel Sauce, Whipped Cream

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Coffee and Hot Tea

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\$ 49 per person excluding tax and gratuity