

FIRSTS & SMALL PLATES

CREATIVE SOUP OF THE DAY 4/7~

BLACK ANGUS SIRLOIN CARPACCIO *baby arugula, capers, horseradish cream sauce* 11~

SPINACH, BELGIAN ENDIVE AND GORGONZOLA SALAD *crisp bacon, toasted walnuts, apple slices, walnut vinaigrette* 10~

MIXED FIELD GREENS *herb vinaigrette* 7~

ICEBERG WEDGE *creamy blue cheese, crisp bacon, red onion, tomato* 8~

GRILLED LOLLIPOP LAMB CHOPS *olive tapanade, sweet pepper coulis* 10~

CLASSIC CAESAR *house made dressing, grana padano shavings* 8~

SKILLET SEARED CRAB CAKE *whole grain mustard sauce and cabbage salad* 14~

ROASTED BEETS WITH CRISP GOAT CHEESE FRITTER *citrus vinaigrette* 11~

CRISPY FRIED CALAMARI *ancho chili aioli and marinara dipping sauces* 11~

PEI MUSSELS *steamed in tomato and red chili pesto broth* 11~

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

PORK POTSTICKERS *garlic and ginger dipping sauce* 10~

HOMEMADE SWEET SAUSAGE AND BROCCOLI RABE *sauteed with tuscan beans* 9~

HUMMUS AND PITA CHIPS *roasted red pepper coulis* 8~ (extra chips 2~)

MAINS

ROSEMARY AND GARLIC RUBBED ROASTED RACK OF LAMB *roasted potatoes, french green beans, brandy mustard sauce* 32~

GRILLED BLACK ANGUS NY STRIP STEAK *green peppercorn demi glace, sauteed baby spinach whipped potatoes, crispy onions* 32~

SEARED SEA SCALLOPS WITH MANGO CREAM *toasted coconut jasmine rice, baby bok choy* 27~

FRESH HOMEMADE PAPPARDELLE *wide ribbons of pasta tossed in a classic ragu bolognese* 21~

GRILLED SWORDFISH STEAK WITH SUN DRIED TOMATO PESTO *black bean and mango salsa, crispy onions* 27~

PAN ROASTED BISTRO CHICKEN *garden herbs, broccoli rabe, whipped potatoes natural pan au jus* 23~

GRILLED AND SLICED HANGER STEAK *house fries, vegetable sautee, red wine demi glace* 25~

PARMESAN CRUSTED TILAPIA, TOMATO AND CAPER BEURRE BLANC *sauteed spinach, whipped potatoes* 23~

MONGOLIAN STYLE DOUBLE CUT PORK CHOP *whipped potatoes, braised red cabbage, wasabi mustard* 25~

GRILLED NORTH ATLANTIC SALMON WITH LEMON AND WHITE WINE BUTTER SAUCE *roasted corn and caramelized sweet onion, lettuce garnish* 24~

PENNE RIGATE IN A CREAMY VODKA SAUCE 19~

PITTSTOWN BLACK ANGUS BURGER *house fries and slaw, lettuce, onion, pickles* 12~ *cheese add* 1~



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

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~

www.pittstowninn.com