



## Starters

### Crispy Fried Calamari

*ancho chili aioli and marinara dipping sauces 13~*

### Tuna Tartare

*sushi grade tuna, wasabi cream and soy sauce 12~*

### Grilled Tandoori Shrimp

*marinated in yogurt, dry ginger, cloves, nutmeg and dried mango, kachumber salad 15~*

### Salmon Tacos

*corn tortillas with salmon, jack cheese, salsa, guacamole, and sour cream 13~*

### Grilled Lamb Chops

*marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, mango chutney 17~*

### 1913 Steak Bites

*bite-sized cuts of steak, served with a spicy tiger sauce 15~*

### Haryali Chicken Tikka

*marinated in mint, yogurt, roasted cloves, green cardamom and star anise, grilled, tiger sauce and salsa 13~*

### Jamaican Jerk Chicken Quesadilla

*grilled jamaican jerk chicken, cheddar and jack cheese, sautéed onions and sour cream 13~*

### Quakertown Fire Wings

*chicken wings in traditional buffalo sauce, celery, bleu cheese 13~*

### Vegetable Spring Rolls

*served with sweet chili and soy sauces 10~*

### Baked Macaroni & Cheese with Crisp Bacon

*macaroni with swiss and cheddar cheese, topped with crisp bacon 10~ add lobster 8~*

### Traditional Hummus

*with red pepper coulis, pita chips and cucumber, carrots and beet slices 9~*

### Just Nachos

*crisp tortilla chips, jack cheese, jalapeños, salsa 10~ add pan fried whitefish 7~ add guacamole 2~*

## Flatbreads

*Spinach, Mushrooms, Jalapenos, Caramelized Onions, Goat Cheese Flatbread 16~*

*Spicy Andouille Sausage, Pineapple Salsa, Fresh Mozzarella, Arugula Flatbread 17~*

## Soups and Salads

**Soup of the Day** *half~ full~*

### Crock of French Onion Soup

*topped with bread and melted swiss cheese 8~*

### Beets and Goat Cheese

*mixed greens, roasted beets, goat cheese fritter and citrus vinaigrette 10~*

### Baby Spinach & Belgian Endive

*gorgonzola cheese, crisp bacon, toasted walnuts, red apples, walnut vinaigrette 11~*

### Mixed Field Greens

*cherry tomatoes, red onions and herb vinaigrette 9~*

### Iceberg Wedge

*creamy bleu cheese, crisp bacon, red onions, tomatoes 9~*

### Classic Caesar

*the inn's house made dressing, grana padano shavings 9~*

Add to your salads

*chicken 7~shrimp 9~ salmon~12 steak 10~*

## House Made Burgers and Sandwiches

### Pittstown Burger

*black angus burger with lettuce, tomato, onion, pickles, cole slaw and house made fries 13~ add cheese 1~*

### Alexandria Burger

*black angus burger, crisp bacon, melted provolone and caramelized onions, house made fries and ancho chili aioli 14~*

### Hunterdon Burger

*ground turkey burger, arugula and guacamole, pineapple salsa, sweet potato fries and kimchi 14~ add cheese 1~*

### Chicken Club

*grilled chicken, crisp bacon, lettuce, tomato, on a club roll house made fries and basil mayonnaise 13~*

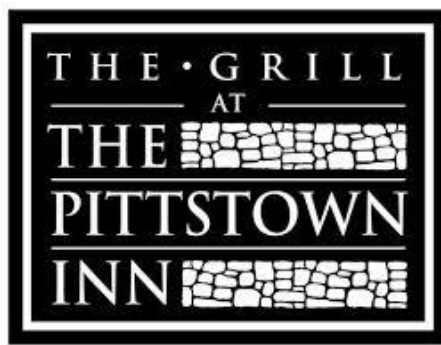
### Hanger Steak & Provolone Sandwich

*topped with grilled onions, melted provolone cheese, on a club roll, house made fries and red wine demi glace 16~*

### Salmon BLT Sandwich

*grilled salmon fillet, topped with crisp bacon, lettuce and tomato on a club roll, house made fries and ancho chili aioli 16~*

*substitute sweet potato fries ~3*



## Entrees

### **Ahi Tuna**

*yellowfin tuna, sesame crusted, seared rare, ginger soy sauce, snow peas and saffron lemon rice 33~*

### **The Grill's Salmon Fillet**

*sautéed salmon, honey and teriyaki glazed, lemon, orange and caper sauce, seasonal vegetables and whipped potatoes 28~*

### **Classic Fish and Chips**

*traditional English meal, battered whitefish, with fries, cole slaw, malt vinegar and tartar sauce 18~*

### **Chef's Catch of the Day**

*we have fresh seasonal fish every day, your server will be happy to go over the day's catch and preparation*

### **Crab Filled and Baked Jumbo Gulf Shrimp**

*over fettuccine in a white wine and garlic lemon sauce 32~*

### **Grilled Lobster Tail**

*in parsley, garlic and olive oil, asparagus spears and rice with melted butter 34~*

### **Grilled Lamb Chops**

*marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, sautéed spinach and roasted artichokes, sweet potato fries, mango chutney, mint jelly 34~*

### **Organic Wild Boar Chop (Fossil Farm NJ)**

*sesame crusted broccoli, bacon, sweet potato fries, green peppercorn demi glace 36~*

### **Hanger Steak**

*the butcher's favorite cut of beef, flavorful and tender, served marinated, grilled, and sliced, red wine demi glace, seasonal vegetables and roasted red bliss potatoes 25~*

### **Black Angus Ribeye Steak**

*grilled ribeye marinated in orange puree, raisin paste and dried onion, caramelized onions, green peppercorn demi glace, seasonal vegetables and roasted red bliss potatoes 35~*

### **Pittstown Bistro Chicken**

*pan roasted bistro chicken accented with garden herbs, pan au jus, seasonal vegetables and whipped potatoes 25~*

### **Cajun Style Penne Pasta**

*spicy andouille pork sausage, sautéed onions, mushrooms, penne and a spicy herb cream sauce 19~*

### **The Grill's Ravioli of the Season**

*seasonal house made ravioli*

### **Gluten Free Pasta with Seasonal Vegetables**

*vegetables and sundried tomatoes with thai curry and coconut sauce 17~*

### **For The Table**

*Asparagus spears~7 Broccoli~6 Sautéed Spinach~5 Mixed Vegetables~5  
Sweet Potato Fries~6 Roasted Red Bliss Potatoes~5 Whipped Potatoes~3.50  
House Made Fries~5*

*(18% gratuity is added to parties of 5 or more, corkage 15~)*

