



## Starters

### Crispy Fried Calamari

*ancho chili aioli and marinara dipping sauces 13~*

### Tuna Tartare

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

### Grilled Black Bean Shrimp

*grilled shrimp marinated in an asian black bean sauce, noodles with sweet chili sauce and scallions 15~*

### Salmon Tacos

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

### Grilled Lamb Chops

*marinated in orange puree, raisin paste and dried onion, cranberry horseradish chutney 16~*

### 1913 Steak Bites

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

### Chicken Satay

*grilled chicken marinated in thai spices and herbs with a peanut sauce 12~*

### Jamaican Jerk Chicken Quesadilla

*grilled jamaican jerk chicken, cheddar and jack cheese, sautéed onions and sour cream 12~*

### Quakertown Fire Wings

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

### Baked Macaroni & Cheese with Crisp Bacon

*macaroni with swiss and cheddar cheeses, topped with crisp bacon 10~*

### Vegetable Spring Rolls

*served with sweet chili and soy sauces 10~*

### Traditional Hummus

*with red pepper coulis, pita chips and cucumber slices ~ 8*

### Just Nachos

*crisp tortilla chips, jack cheese, jalapeños, salsa 10~  
add pan fried whitefish 6~*

## Flatbreads

*Spinach, Mushrooms, Caramelized Onions,  
Goat Cheese Flatbread 15~*

*Spicy Andouille Sausage, Arugula,  
Fresh Mozzarella Flatbread 15~*

## Soups and Salads

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

### Crock of French Onion Soup

*crouton and melted swiss cheese 8~*

### Beets and Goat Cheese

*mixed greens, roasted beets, goat cheese fritter  
and citrus vinaigrette 9~*

### 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 7~*

### Iceberg Wedge

*creamy bleu cheese, crisp bacon, red onions, tomatoes 8~*

### Classic Caesar

*the inn's house made dressing, grana padano shavings 8~*

### Add to your salad

*chicken 7~ shrimp 8~ steak 9~ salmon~12*

## House Made Burgers and Sandwiches

*All burgers and sandwiches are paired with our house-made fries,  
substitute sweet potato fries for ~2.00*

### Pittstown Burger

*black angus burger with lettuce, tomato, onion, pickle,  
and cole slaw 12~ add cheese 1~*

### Alexandria Burger

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

### Hunterdon Burger

*ground turkey burger, mango chutney, bleu cheese, mixed greens,  
served with a side of red onion relish 14~*

### Chicken Club

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

### Hanger Steak & Provolone Sandwich

*our famous hanger steak, topped with grilled onions,  
melted provolone cheese, on a club roll, red wine demi glace 16~*

### Salmon BLT Sandwich

*grilled salmon fillet, topped with crisp bacon, lettuce and  
tomato, on a club roll, ancho chili aioli 15~*



## **Entrees**

### **Ahi Tuna**

*yellowfin tuna, wasabi dusted, seared rare, ginger soy sauce, snow peas and jasmine rice 32~*

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

*sautéed salmon, crusted with dijon mustard and herbs, lemon dill 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 31~*

### **Grilled Lobster Tail**

*in parsley, garlic and olive oil, asparagus spears and rice with melted butter 32~*

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

*broccoli, bacon, sweet potato fries and green peppercorn demi glace 35~*

### **Grilled Lamb Chops**

*marinated in orange puree, raisin paste and dried onion, cranberry horseradish chutney, mint jelly, sautéed spinach and sweet potato fries 32~*

### **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, 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, au jus, seasonal vegetables and whipped potatoes 24~*

### **Cajun Style Penne Pasta**

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

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

*seasonal house made ravioli*

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

*vegetables, olives and sundried tomatoes with pasta, garlic and olive oil 17~*

## **For The Table**

*Asparagus spears~6 Broccoli~5 Sautéed Spinach~4 Mixed Vegetables~4  
Sweet Potato Fries~5 Roasted Red Bliss Potatoes~5 Whipped Potatoes~3*

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

*Thank you for dining with us, we look forward to seeing you again soon*