



## *THE GRILL AT THE PITTSTOWN INN*

### *CHRISTMAS EVE*

#### *Firsts*

**Lobster Bisque** 13~

**Goan Crab**

*with scallions, sweet peppers and spicy tomato chutney* 15~

**Prince Edward Island Mussels**

*In a spicy marinara sauce* 16~

**Grilled Lamb Chops**

*raisins , orange puree, dried onions and garlic, cranberry chutney* 17~

**Yakitori Chicken**

*bell peppers and onions in soya and ginger, glazed with honey* 12~

**Grilled Salmon**

*steaks marinated in turmeric, carom seeds, ginger and garlic, hung yogurt with dill and cucumber* 14~

**Vegetable Spring Rolls**

*sweet chili and soya sauce* 10~

## *Salads*

### **Spinach, Belgian Endive and Gorgonzola Salad**

*crisp bacon, toasted walnuts, apple slices, walnut vinaigrette 11~*

### **Baby Arugula and Steak**

*creamy horseradish dressing 16~*

### **Classic Caesar**

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

## *Mains*

### **The Grill's Lobster**

*lobster tail, white wine parsley butter, saffron risotto and asparagus 32~*

### **Catch of The Day**

*your server will be happy to go over the day's catch and preparation 36~*

### **Pittstown Bistro Chicken**

*garden herbs, sautéed broccoli, sundried tomatoes and mashed sweet potatoes 24~*

### **Ossobucco**

*braised veal shank, gremolata, saffron risotto 30~*

### **Black Angus Filet Mignon with Shrimp**

*fingerling potatoes, broccoli rabe, lemon beurre blanc and red wine demi glace 39~*

### **Venison Chops**

*Ratatouille, fingerling potatoes and cranberry horseradish chutney 34~*

### **Butternut Squash Ravioli**

*brown butter sage sauce 21~*

The Team at the Pittstown Inn wishes you a very Merry Christmas