

Concordville Inn Easter Weekend Menu

Saturday, April 20, 2019

Sunday, April 21, 2019

Appetizers

PARMESAN REGGIANO BRUSSEL SPROUTS \$10.00

Lightly fried brussel sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese

LITTLE NECK CLAMS CASINO (6) \$12.00

Our famous casino mix

BAKED STUFFED MUSHROOMS \$12.00

Four mushrooms stuffed with our renowned crab imperial

CALAMARI \$12.00

Lightly battered and fried to a tender, crisp golden brown. Served with a fresh tomato vinaigrette relish and marinara sauce

JUMBO SHRIMP COCKTAIL (6) \$13.00

With cocktail sauce

SHRIMP CONCORDVILLE \$11.00

Four shrimp stuffed with dijon and horseradish and wrapped in bacon. Laced with honey mustard barbecue sauce

Soups

SOUP OF THE DAY

\$6.00

**FRESH HOMEMADE
SNAPPER SOUP AU SHERRY**

\$6.50

FRENCH ONION SOUP

\$7.00

Salads

HARVEST SALAD \$6 / \$10.00

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions and feta cheese served with choice of dressing

MEDITERRANEAN SALAD \$6 / \$10.00

Arugula topped with cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasonings. Garnished with feta cheese, croutons and Northern Italian with basil and romano

CLASSIC BLUE CHEESE HOUSE WEDGE \$8.00

Iceberg wedge and applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with blue cheese dressing, blue cheese crumbles and drizzled with balsamic reduction

CONCORDVILLE SALAD \$6 / \$10.00

Arugula topped with sunflower seeds, mandarin oranges, raisins, candied walnuts and goat cheese served with choice of dressing

Dressings

Bleu Cheese, Ranch, Lemon Honey Mustard, Poppy Seed, Thousand Island, Northern Italian with Basil and Romano, Balsamic Vinaigrette

Children's Menu

For Children Under 10

PASTA \$8.00

Served with red sauce

CHICKEN FINGERS \$8.00

Two fingers, served with French fries

CHEESEBURGER \$8.00

Served with French fries

CHICKEN PARM \$12.00

Served with pasta and red sauce

PRIME RIB \$16.00

6 oz. served with au jus and French fries

Main Entrées

Landlubbers

VEAL OR CHICKEN PICCATA \$28.00 / \$21.00
Medallions of chicken or veal sautéed with butter, garlic, white wine, lemon juice, sundried tomatoes, and capers

CENTER CUT FILET MIGNON \$26.00
“USDA” choice center cut filet served with crispy onions and demi glace sauce

ROAST LONG ISLAND DUCK \$24.00
Baked golden brown, flavored with our Grand Marnier plum sauce, served over wild rice pilaf

ROAST PRIME RIB OF BEEF AU JUS \$28.00
“USDA” 10-12 oz. carefully aged and flavor-seared by slow roasting, served with horseradish mousse and au jus

The Ocean's Bounty

STUFFED ATLANTIC SALMON \$25.00
8 oz. filet of Atlantic salmon stuffed with our famous crab imperial

FLOUNDER WASHINGTON \$23.00
Fresh broiled rounds of flounder, stuffed with jumbo lump crab imperial and asparagus spears. Drizzled with lemon butter

CRAB IMPERIAL \$25.00
Jumbo lump crabmeat blended in our renowned mix

FRIED CRAB CAKES \$23.00
Three fried super lump crab cakes made with our world famous original recipe. Served with cocktail and tartar sauce

BROILED CRAB CAKES \$23.00
Two broiled super lump crab cakes made with our original recipe. Served with cocktail sauce

STUFFED LOBSTER TAIL \$35.00
6 oz. Cold water lobster tail stuffed with our famous crab imperial

Combos

ROAST PRIME RIB OF BEEF AU JUS

“USDA” choice 6 - 8 oz. carefully aged and flavor seared by slow roasting, served with horseradish mousse and au jus

Choice of One:

BROILED CRAB CAKE \$32.00

6 OZ. LOBSTER TAIL \$38.00

Upgrade 6 oz. “USDA” choice filet mignon \$7.00 additional

Above Dinner Entrées Include: Potato of the Day, Mixed Seasoned Vegetables (Substitute for asparagus with roasted red peppers \$3.00 additional) Add an Arcadian house salad or classic Caesar salad with entrée \$4.00 additional

Pasta Dishes

Add an Arcadian house salad or classic Caesar salad with pasta entrée \$4.00 additional.

SHRIMP AND CRABMEAT SCAMPI \$23.00
Four jumbo shrimp sautéed with crabmeat, mushrooms and sundried tomatoes in a garlic and white wine sauce, served over fresh linguini

LOBSTER RAVIOLI \$24.00
Six raviolis in tomato blush sauce with sautéed asparagus tips

Vegetarian Dishes

STUFFED PORTOBELLO MUSHROOM \$19.00
Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction

GARDEN VEGETABLE SAUTÉ \$18.00
Gluten free. A bouquet of fresh garden vegetables sautéed and finished with a garlic, white wine, fresh basil, tomato sauce and served with our house wild rice pilaf

Chef's Easter Specials

**CHEFS APPETIZER
SPECIAL OF THE DAY**

**CHEFS “USDA” CHOICE
BUTCHER CUT
SPECIAL OF THE DAY**

**CHEFS FISH OF THE DAY
Market Price**