

Concordville Inn Limited Holiday Menu

Christmas Eve - New Year's Eve - New Year's Day

Appetizers

PARMESAN REGGIANO BRUSSEL SPROUTS \$9.00

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

LITTLE NECK CLAMS CASINO (6) \$11.00

Our famous casino mix

SHRIMP CONCORDVILLE \$10.00

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

CALAMARI \$11.00

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

JUMBO SHRIMP COCKTAIL (6) \$12.00

With cocktail sauce

BAKED STUFFED MUSHROOMS \$11.00

Four mushrooms stuffed with our renowned crab imperial

Soups

SOUP OF THE DAY

\$5.50

FRESH HOMEMADE SNAPPER SOUP AU SHERRY

\$6.00

FRENCH ONION SOUP

\$6.50

Salads

Small/Large

HARVEST SALAD \$5.00/\$9.00

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

MEDITERRANEAN SALAD \$5.00/\$9.00

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 \$7.50

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 \$5.00/\$9.00

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

Chef Specials

**CHEFS APPETIZER
SPECIAL OF THE DAY**

**CHEFS FISH OF THE DAY
Market Price**

**CHEFS "USDA" CHOICE BUTCHER CUT
SPECIAL OF THE DAY**

BROILED 6 OZ. LOBSTER TAIL

Served with drawn butter. One Tail...\$22.00 Two Tails...\$36.00 Three Tails...\$50.00
Add 5 oz. of jumbo lump crabmeat to lobster tail...\$11.00 Additional Per Tail

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Main Entrées

Landlubbers

VEAL OR CHICKEN PICCATA \$28.00/\$21.00
Boneless breast of chicken, sautéed with butter, garlic, white wine and lemon juice, sun dried tomatoes and capers

CENTER CUT FILET MIGNON \$27.00
6 oz “USDA” choice center cut filet served with crispy onions and demi glace sauce

ROAST LONG ISLAND DUCK \$25.00
Baked golden brown, flavored with our Grand Marnier plum sauce, served over wild rice pliaf

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 \$26.00
8 oz. filet of Atlantic salmon stuffed with our famous crab imperial

FLOUNDER WASHINGTON \$24.00
Fresh broiled rounds of flounder, stuffed with jumbo lump crab imperial and asparagus spears. Drizzled with lemon butter

CRAB IMPERIAL \$26.00
Jumbo lump crabmeat blended in our renowned mix

FRIED CRAB CAKES \$24.00
Three fried super lump crab cakes made with our world famous original recipe. Served with cocktail and tartar sauce

BROILED CRAB CAKES \$24.00
Two broiled super lump crab cakes made with our original recipe. Served with cocktail sauce

STUFFED LOBSTER TAIL \$33.00
6 oz. Cold water lobster tail stuffed with our famous crab imperial

Land & Sea Combos

CENTER CUT SIRLOIN

“USDA” choice 8 oz. Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze

Choice of One:

FRIED CRAB CAKE \$29.00, BROILED CRAB CAKE \$30.00

Upgrade 6 oz. “USDA” choice filet mignon \$6.00 additional

Above Dinner Entrées Include: Mixed Seasoned Vegetables (Substitute for asparagus with roasted red peppers \$2.50 additional)

Choice Of One: Side of Pasta, Baked Potato, French Fries or Cole Slaw

Add an Arcadian house salad or classic Caesar salad with entrée \$3.75 additional

Pasta Dishes

Add an Arcadian house salad or classic Caesar salad with pasta entrée \$3.75 additional.

SHRIMP AND CRABMEAT SCAMPI \$24.00
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

Add an Arcadian house salad or classic Caesar salad with pasta entrée \$3.75 additional.

STUFFED PORTOBELLO MUSHROOM \$20.00
Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction

GARDEN VEGETABLE SAUTÉ \$19.00
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

Children’s Menu

For Children Under 10

PASTA \$6.00
Served with red sauce

GRILLED CHEESE \$6.00
Served with French fries

CHICKEN FINGERS \$6.00
Two fingers, served with French fries

CHEESEBURGER \$7.00
Served with French fries

CHICKEN PARM \$10.00
Served with pasta and red sauce

PRIME RIB \$15.00
6 oz. served with au jus and French fries