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# Concordville Inn

## Thanksgiving Dinner Menu

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12:00pm - 8:00pm

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### Appetizers

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**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

**FRIED OYSTERS (5)** \$11.00

Breaded plump domestic oysters with cajun remoulade sauce

**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

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### Soups

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**SOUP OF THE DAY**

\$6.00

**FRESH HOMEMADE  
SNAPPER SOUP AU SHERRY**

\$6.50

**FRENCH ONION SOUP**

\$7.00

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### Salads

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Large Dinner Portions or Serves Two

**HARVEST SALAD** \$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** \$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** \$7.50

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

**CONCORDVILLE SALAD** \$10.00

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

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### Dressings

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

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### Children's Menu

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For Children Under 10

**PASTA** \$7.00

Served with red sauce

**CHICKEN FINGERS** \$7.00

Two fingers, served with French fries

**CHEESEBURGER** \$8.00

Served with French fries

**CHICKEN PARM** \$11.00

Served with pasta and red sauce

**PRIME RIB** \$16.00

6 oz. served with au jus and French fries

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# Main Entrées

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## Landlubbers

### CHICKEN PICCATA \$19.00

Boneless breast of chicken, sautéed with butter, garlic, white wine and lemon juice, sun dried tomatoes, capers and mushrooms

### 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:

**FRIED CRAB CAKE \$32.00, BROILED CRAB CAKE \$32.00**

**TWO SHRIMP CONCORDVILLE \$32.00**

**TWO PIECES OF GUINNESS BEER BATTERED COD \$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

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# Thanksgiving Day Special

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**SOUP DU JOUR, CAESAR OR ARCADIAN HOUSE SALAD**

**ROASTED TURKEY BREAST WITH STUFFING, NATURAL SAUCE 33.00**

Vegetable du Jour with Garlic Mashed Potatoes or Maple Glazed Sweet Potatoes

**DESSERT: APPLE PIE, COCONUT CUSTARD OR PUMPKIN PIE**

(Children 12 and under 20.00)