

# Concordville Inn Valentine's Day Dinner Menu

Thursday, February 14, 2019 • 4:00 pm - 10:00 pm

## 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.

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# Main Entrées

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## 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 glaze sauce

**ROAST LONG ISLAND DUCK** \$25.00  
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** \$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

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## Children's Menu

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### 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