



MOLLY PITCHER INN

Happy Valentine's Weekend

APPETIZERS

Lobster Bisque 11.95

Chive Crème Fraiche

Duck Breast Crostinis 16.95

Medium Rare Duck Breast on Toast Points with Goat Cheese Cream, Pomegranate Balsamic, Pomegranate Arils, Orange Marmalade

Shared Baked Camembert 21.95

Puff Pastry, Cranberry Compote, Pomegranate Arils, Hazelnuts

Shrimp Cocktail 19.95

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

Baked Onion Soup Gratin 12.95

Crouton, Gratinée Gruyere Cheese

Oysters 19.95

Half Dozen, Mignonette

Burrata 18.95

Figs, Arugula, Prosciutto, Fig and Balsamic Glaze

SALADS

Saint Valentine Salad 14.95

Baby Arugula, Fennel, Mandarin Orange, Walnuts, Pomegranate, Feta

Caesar 11.95

Hearts of Romaine, Sourdough Croutons, Pecorino Romano, Classic Caesar Dressing

Mr. Barry 16.95

Mixed Greens, Cambozola Blue Cheese, Candied Pecans, Bartlett Pear Champagne Vinaigrette

ENTRÉES

Coffee Dry Rubbed 8oz Filet Mignon 46.95

Cambazola Butter, Lyonnaise Potatoes, Haricot Vert

Twin Lobster Tails 46.95

Chive Mashed Potatoes, Andouille Maque Choux (Corn Mélange)

Pan Seared Day Scallops 44.95

Saffron Fettucine, Spinach, Grape Tomatoes, Vin Blanc Sauce

Seared Filet of Salmon 37.95

Hot Honey Glazed Salmon, Quinoa, Teriyaki Mushrooms & Snow Peas, Scallions

New Zealand Rack of Lamb 48.95

Fingerling Potatoes, Grape Tomatoes, Pickled Red Onion, Fresh Herbs, Haricot Vert, Kalamata Olives, Bordeaux Demi-Glace

14oz Berkshire Porkchop 38.95

Fried Brussels with Dried Cranberries, Apple Cider Bourbon Sauce, Pomme Puree

Vegetarian Lemon Linguine 22.95

Asparagus, Grape Tomato, Zucchini, White Wine Olive Oil Scampi, Vegan Parmesan

DESSERTS

Valentine's Chocolate 12

Apple Cobbler 10

Sliced Apples, Brown Sugar Oat Streusel, Tahitian Vanilla

Crème Brulee 10

Vanilla Cheesecake 12

Traditional Graham Crust, Lemon Gel, Whipped Cream, Fresh Berries