



The Pine Crest Inn Dinner Menu



Appetizers

Pan-Seared Sea Scallops

Over Braised Spinach and Orange Gastrique

Shrimp Cocktail

With Seafood Sauce

Fresh Mozzarella and Heirloom Tomatoes

With Aged Balsamic, Olive Oil, and Fresh Basil

Fresh Prince Edward Island Mussels

With Fresh Garlic, Field Tomatoes, Vegetables, and Chablis Wine Cream

Miniature Maryland Crab Cakes

With a Corn and Black Bean Relish and Cajun Tartar Sauce

Soups and Salads

Soup D'Jour Composed Daily

Caesar Salad

Homemade Dressing with Pancetta and Parmesano Reggiano

Mixed Baby Salad

With Tomatoes, Cucumber, and Choice of Homemade Dressing

Entrees

Grilled 7 oz Beef Tenderloin

Served with Roesti Potato, Roasted Shallots, Wilted Spinach, Seasonal Vegetables, and a Bourbon Peppercorn Demi-glaze

Braised Chicken Breast with Pine Nuts

Served with Whipped Potatoes, Seasonal Vegetables, and Wild Mushroom Thyme Gravy

Pine Crest Inn's World Famous 22 oz Pork Chop

Slow-braised with Tomato and Potato Ragout

Pan-Roasted Venison

Served with Sweet Corn Cakes, Seasonal Vegetables, and an Oven-Roasted Plum Sauce

Herb-Crusted Big-Eye Rack of Lamb

With Whipped Potatoes, Seasonal Vegetables and Mint-Scented Jus

Apricot-Glazed Duck Breast

Served with Caramelized Apples over Wild Rice and Seasonal Vegetables

Catch of the Day

Ask Your Server About Our Fresh Fish Brought In Daily

Grilled Veal Chop with Herb Cheese

Served with Whipped Potatoes, Seasonal Vegetables and Wild Mushroom-Tomato Bordelaise

[View Our Wine Menu](#)

**Reservations:
(910) 295-6121**