

Cashtown Inn

Dinner menu

Appetizers

mussels

chilean blue mussels steamed sautéed with red peppers, shallots and garlic steamed in white wine-butter sauce tossed in a home made marinara sauce

9

crab

jumbo lump crab tossed with avocado, red onions, cherry tomatoes dressed with cilantro-lime vinaigrette served in a romaine lettuce cup

10

fried mozzarella

pan fried fresh mozzarella cheese with herb bread crumbs, parmesan cheese served with marinara sauce and basil pesto

8

asparagus

sesame oil marinated asparagus grilled tossed with lemon herb bread crumbs and siracha mayonnaise

8

french onion soup

sweet onions, local apples and cider, sherry, rich beef stock and topped with a gruyere-parmesan croutons

7

chowder

spicy blue crab and roasted corn chowder

8

seasonal soup of the day

7

house salad

mixed spring greens and romaine tossed with goat cheese, bacon, and onion crisps, choice of dressing

6

spinach salad

baby spinach with toasted pecans, fontina cheese, cherry tomatoes, and red onions, tossed with choice of dressing

8

caesar

romaine hearts topped with parmesan cheese, herb crouton, and traditional caesar dressing

8

Dressings

buttermilk ranch, blue cheese, balsamic, sesame-ginger, traditional caesar and honey pineapple

Entrées

chicken

herb marinated grilled chicken breast oven baked with marsala wine and mushrooms, served with garlic mashed potatoes and roasted brussel sprouts

26

veal

sautéed veal scaloppini baked parmesan style with seasoned bread crumbs, and mixed italian cheeses, and home-made tomato sauce served with linguini and sautéed broccoli

28

cod

pan seared new england cod brushed with asian sauce, served atop sweet and spicy vegetable jasmine rice stir-fry

28

filet mignon

char-grilled filet mignon topped with blue cheese sauce served over rosemary infused demi glaze, roasted red potatoes, and grilled asparagus

30

pasta

linguine with choice of pesto, marinara, or alfredo sauce with parmesan cheese and fresh parsley

22

Add marinated grilled shrimp, mixed vegetables or lump crab meat

8

pork

brown sugar and bourbon glazed pork chop with garlic mashed potatoes and sautéed herb roasted brussel sprouts

30

daily dinner special

seasonal selection

mp

It is the philosophy of *The Cashtown Inn* to purchase as many fresh, local ingredients and wines as possible in order to partner with and support our area businesses and purveyors.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*