

# *Cashtown Inn*

## *Dinner Menu*

### *Appetizers*

#### **beef carpaccio\***

pepper crusted seared RARE tenderloin of beef, jumbo lump crab, roasted pepper coulis, scallions, Gorgonzola cream and capers

10

#### **ribs**

baby back ribs braised in beer and bourbon grilled with a hoisin barbecue sauce

8

#### **mussels**

Chilean blue mussels steamed in a sake and five herb garlic butter

7

#### **calamari**

fried salt and pepper dusted calamari tossed in a spicy sour sauce and topped with scallions and grated parmesan cheese

9

#### **hummus**

roasted garlic and bell pepper chick pea spread served on toasted crostini topped with local cucumber and an olive, tomato, caper puree

8

#### **scallop and prawns\***

fire-grilled scallops and herbed prawns served in a citrus juice reduction sauce and topped with lemon zest

10

### *Soups*

#### **French onion**

caramelized onions, seasoned beef stock, sweet vermouth and sherry topped with a gruyere Parmesan crouton

5

#### **seafood chowder**

shrimp, scallops, crab, seasonal fish and potatoes in a creamy seafood stock

6

#### **seasonal soup of the day**

6

### *Salads*

#### **house salad**

local arugula, Lolla Rosa and bibb lettuce tossed with goat cheese, pancetta, and shallots crisps choice of dressing

5

#### **caprese salad**

local hot house tomatoes, fresh mozzarella cheese, fried basil, and roasted garlic topped with sea-salt and a balsamic and sherry reduction

9

#### **spinach salad**

baby spinach with toasted almonds, roasted peppers, local strawberries, and red onions tossed in a dijon vinaigrette topped with a brie crostini

7

#### **ceasar salad\***

hearts of romaine lettuce tossed with Parmesan cheese and seasoned croutons in a traditional ceasar dressing with sliced duck breast

### *Dressings*

buttermilk ranch, honey pineapple, blue cheese, balsamic vinaigrette, fat free mixed berry vinaigrette, Parmesan peppercorn, or ginger toasted sesame seed vinaigrette

## *Entrees*

### **crab cakes**

panko crusted jumbo lump and claw crab cakes, topped with saffron aioli, diced cucumber and served with crab risotto, julienne squash nest, and dusted with cocktail sauce “powder”

25

### **New York strip\***

sea salt and cracked pepper fire-grilled garlic rubbed Hereford New York strip steak, with Yukon gold potato puree, grilled asparagus, and a red wine reduction-rosemary jus

26

### **duck\***

orange and maple roasted duck breast and leg topped with foie-gras served with a shiitake wild rice blend, hericot vert and a cranberry-duck jus

26

### **salmon\***

honey balsamic glazed oven roasted wild king salmon served with sun-dried tomato basmati rice, roasted corn relish and a balsamic reduction

25

### **lamb\***

herb encrusted New Zealand rack of lamb served with grilled cheddar polenta, mint-walnut relish, and a peach-lamb reduction

28

### **chicken**

citrus and tomato stewed bone in “airline” chicken breast, with basil-parmesan rice pilaf. Fresh thyme, and pancetta

23

### **filet mignon\***

fire grilled Hereford filet of beef, served with an apple-wood bacon redskin potato cake, garlic-thyme puree, and roasted red pepper pesto

32

### **mushroom tart**

wild mushroom blend, garlic, spinach, fresh herbs, and brie baked in a pastry shell, served with garlic-oil pappardelle and fresh edamame

19

### **pork**

mushroom crusted tenderloin of pork, served with sweet potato fries, brussels sprouts, and a local tart cherry chutney

25

### **veal**

pan seared cutlet of veal with local asparagus, artichokes, plum tomatoes, and Gorgonzola cheese topped with a garlic-veal glaze served with sea salt roasted fingerling potatoes and chive sour cream

26

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

**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.**

*We would like to thank our local purveyor for their continued support: Weikert's Egg farm, Earth N Eat's, Utz Quality Food's, Martin's Bakery, The Round Barn Market, Barbour's Fruit Market, Kuhn's Orchard, Beech Spring's Farm, Adams County Winery, Hauser Estate Winery, Stoudt's Brewing Company, and The Penn Brewing Company*