

THE GRILL AT THE PITTSTOWN INN

NEW YEAR'S EVE 2022

Firsts

Seafood Chowder

Butter Roasted Shrimp

in a gallic, butter and white wine sauce, over grilled avocado and pineapple

Steak Bites

bite-sized cuts of steak in a honey garlic sauce with sesame seeds

Crab Cakes

sweet corn and mixed pepper relish, jack daniel's cilantro aioli

Duck Tacos

roasted duck breast marinated in a barbeque sauce, corn and pineapple salsa

Tandoori Chicken Tikka

chicken tenders marinated in hung yogurt and aromatic indian spices, grilled, mint coriander chutney

Hara Bhara Kabab

spinach, pressed cheese, potatoes, string beans and green pea patties, pan seared,
mint chutney

Salads

Mixed Field Greens

garlic and herb brie, kiwi and cherry tomatoes,
mango vinegratte

Grill's Caesar Salad

romaine hearts, house made dressing, prosciutto,
cajun dusted chicken

Mains

Surf and Turf

10oz grilled filet mignon, morel mushroom demi-glace, 5oz lobster tail, lemon beurre blanc, roasted brussels sprouts and sweet peppers, scallion whipped potatoes

Pan Roasted Chicken Breast

filled with spinach and goat cheese seasoned with garden herbs, pan au jus, sautéed broccolini, fingerling potatoes

Crab Filled and Baked Jumbo Gulf Shrimp
over fettuccine in a alfredo sauce

Lobster Thermidor

lobster meat in a creamy white wine, cognac and tarragon sauce, sautéed asparagus and jasmine rice

Catch of The Day

pan seared chilean sea bass, champagne vanilla butter sauce, lemon rice, sautéed organic swiss chard

Grilled Lamb Chops

marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder, sautéed french beans and baby carrots, roasted fingerling potatoes, mango chutney, mint jelly

Wild Boar Osso Bucco

braised wild boar shank, mashed butternut squash

Duck Ravioli

ricotta cheese and thyme, vodka marinara sauce

Please Ask Your Server for Vegetarian and Vegan Options

For The Table

Asparagus Spears, Broccoli, Sautéed Spinach, Mixed Vegetables,
French Fries, Whipped Potatoes

**A Very Happy New Year from all of us at
The Pittstown Inn**