

Cashtown Inn

Dinner Menu

Appetizers

calamari

salt and pepper fried calamari served with a garlic chipotle mayonnaise and topped with a honey soy vinaigrette
9

beef carpaccio*

pepper crusted seared RARE hereford tenderloin of beef, jumbo lump crab, feta cream cheese, oregano, roasted red peppers, and a grainy mustard sauce
12

ribs

dry rubbed baby back ribs braised with penn pilsner beer with a house-made barbecue sauce, spicy slaw
9

mussels

chilean blue mussels in a curry cream sauce with diced red peppers, shallots and white wine topped with scallions
9

fried mozzarella

fresh mozzarella cheese with herb bread crumbs, parmesan cheese served with marinara sauce and fresh basil
9

Soups

french onion

sweet onions, local apples and cider, sherry, rich beef stock and topped with a gruyere- crostini
6

seafood chowder

shrimp, scallops, crab, seasonal fish and potatoes in a creamy seafood stock
7

seasonal soup of the day

7

Salads

house salad

bibb lettuce, radicchio, ,and romaine lettuce tossed with goat cheese, pancetta, and shallot crisps, choice of dressing
6

spinach salad

baby spinach with pecans, hard boiled egg, red onions, and tomatoes with a warm honey and bacon vinaigrette
7

caesar

romaine hearts topped with parmesan cheese, herb crouton, traditional caesar dressing
7

add wild salmon, grilled chicken, jumbo lump crab, or garlic-herb shrimp

4

house-made dressings

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

Entrees

salmon

pan seared wild king salmon filet topped with jumbo lump crabmeat imperial with a roasted red pepper cream sauce, served with haricot vert and wild mushroom risotto

31

lamb

pan seared pistachio crusted new zealand lamb chops glazed with a minted demi glaze sautéed haricot vert and mashed Yukon potatoes

31

filet mignon

pan seared Hereford filet mignon topped with prosciutto ham and fresh mozzarella cheese over a roasted tomato demi glaze served with gorgonzola mashed Yukon potatoes and zucchini

32

duck

slow roasted long island half of duck topped with an apple raisin and cranberry compote served with wild rice and broccoli

30

eggplant

lightly breaded and pan fried eggplant parmigiana with fresh marinara mozzarella and ricotta cheeses served with imported linguini

26

crab cakes

pan seared jumbo lump crab cakes with roasted yellow tomato sauce with grilled asparagus and confetti cous cous

31

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 food borne illness*

The Cashtown Inn ~ 717 – 334 – 9722 ~ 1325 Old Route 30,
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