

Cashtown Inn

Lunch Menu

Appetizers

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 and cilantro

9

mussels

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

9

calamari

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

9

fried mozzarella

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

8

Soups

french onion

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

6

seafood chowder

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

6

seasonal soup of the day

7

Salads

house salad

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

6

spinach salad

baby spinach with toasted pecans, hard cooked egg, cherry tomatoes, and red onions, tossed with warm amaretto bacon vinaigrette

7

caesar

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

7

add wild salmon, grilled chicken, jumbo lump crab, or garlic-herb shrimp to any salad*

5

house-made dressings

buttermilk ranch, gorgonzola, balsamic vinaigrette, sesame-ginger vinaigrette, traditional caesar, honey pineapple and warm amaretto bacon vinaigrette

executive chef-william martino owner-jack paladino

The Cashtown Inn ~ 717 - 334 - 9722 ~ 1325 Old Route 30, Cashtown PA ~ www.cashtowninn.com

Sandwiches

all sandwiches served with choice of chips, house-made potato salad, pasta salad or cole slaw

crab cake

jumbo lump crab cake pan seared with house-made tartar sauce served on a brioche roll

9

chicken pesto

grilled chicken topped with sun-dried tomato pesto, mozzarella cheese, roasted tomatoes and basil mayonnaise on ciabatta bread

8

bbq pork

house made pulled barbeque pork, caramelized onions, and cheddar cheese on ciabatta roll

8

salmon blt*

grilled king salmon, dill aioli, bacon, lettuce, tomato on toasted potato wheat bread

9

hot roast beef

roast beef, caramelized onions, mushrooms, peppers, beef gravy and swiss cheese on an open faced brioche roll

9

hamburger *

certified hereford beef patty served on a toasted brioche bun with lettuce, tomato and onion

8

add cheese and bacon

10

ultimate italian

cappicola, salami, pepperoni with lettuce tomato, red onion, and provolone cheese served on a toasted italian roll with sweet peppers and basil mayonnaise

10

cashtown club

choice of turkey, ham, or roast beef layered with lettuce, tomato, bacon and american cheese on toasted wheat or white bread

8

ultimate cashtown club

turkey, ham, and roast beef layered with lettuce, tomato, bacon and american cheese on a toasted Italian roll

10

vegetarian

stuffed portabello mushroom with spinach, roasted red peppers and fresh mozzarella cheese with lettuce, tomato and basil mayonnaise on a toasted brioche roll

8

turkey rachel

roasted turkey, house made cole slaw, swiss cheese topped with 1000 island dressing on ciabatta bread

8

ham

honey roasted ham with bacon, cheddar cheese topped with grainy mustard mayonnaise on toasted pretzel roll

8

reuben

house roasted corned beef, sauerkraut swiss cheese topped with 1000 island and dijon dressing on grilled rye rye bread

9

sliders

choice of three or mix and match

pulled pork with cheddar cheese, hot roast beef with swiss cheese and beef gravy, or cheese burgers choice of cheese*

12

all sliders served with utz chips

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.*