



### *Appetizers*

#### **Shrimp Cocktail**

Chilled gulf shrimp with cocktail sauce 9.95

#### **Shrimp Skewer**

Seasoned and grilled, served with Newport dipping sauce 9.95

#### **Steamed Clams**

Fresh little neck clams steamed in garlic and butter 8.95

#### **Mushroom Caps**

Generously filled with crabmeat imperial, baked with port wine, butter and brie cheese 9.95

#### **Crab Au Gratin**

Jumbo lump crabmeat in a white wine cream sauce, topped with crumbled chips 9.95

#### **Fried Calamari**

Breaded calamari rings served with marinara sauce 8.95

#### **Onion Rings**

Deep-fried gourmet onion rings 6.95

### *Soups*

#### **Horse Inn Crab Bisque**

Our signature soup ... A delicate cream soup with lump crabmeat, laced with Sherry wine

Cup 4.50 Bowl 6.50

#### **Traditional Onion Soup**

Served with a golden crust of gruyere cheese 4.50

#### **Snapper Soup**

Original PA style laced with sherry wine 4.00

#### **Soup du Jour**

Ask your server for today's feature Cup 4.00 Bowl 6.00

### *Salads*

#### **Horse Inn Salad**

Mixed greens with grape tomatoes, cucumbers, red onions, croutons with a blend of cheddar and Monterey Jack cheese 9.95

With chicken 13.95 With shrimp 16.95 With tenderloin tips 16.95

#### **Pittsburgh Salad**

Mixed greens topped with tenderloin tips, grape tomatoes, cucumbers, red onions, croutons, coleslaw, Waffle fries with a blend of cheddar and Monterey Jack cheese 17.97

With shrimp 17.95 With chicken 14.95

#### **Crab Cake Salad**

Twin crab cakes on top of mixed greens with grape tomatoes and waffle fries. Choice of dressing 16.95

#### **Crabmeat and Shrimp Salad**

Mixed greens with grape tomatoes, kalamata olives, hard-boiled egg, lemon, Shrimp cocktail and jumbo lump crabmeat 17.95

#### **Caesar Salad**

Romaine hearts tossed with our House Caesar dressing, freshly baked croutons, Anchovies and shaved reggiano parmesan 9.95

With grilled chicken 13.95 With shrimp 16.95 With tenderloin tips 16.95

### *Salad Dressings*

Ranch  
Caesar

Blue Cheese  
Sesame Ginger Vinaigrette  
Horse Inn House Dressing

Balsamic Vinaigrette  
Dijon Honey Mustard

### *Horse Inn Side Bar*

Garden Tossed Salad  
Coleslaw  
Sautéed Mushrooms

French Fries  
Vegetable du Jour  
Rice Medley

Steak Fries  
Baked Potato  
Onion Rings



## Entrées

SERVED WITH TWO SELECTIONS FROM THE SIDE BAR

### BEEF

#### Filet Mignon

“Aged Argues Beef” 7 oz. 27.95 10 oz. 31.95

#### Filet au Poivre

Two petite Filet Mignon dusted with cracked peppercorns and sautéed in a brandied cream sauce with mushrooms 28.95

#### Delmonico Steak

12 ounces of rib eye steak grilled and topped with Maître d’hôtel butter 24.95

#### Tenderloin Tips



Tenderloin tips, grilled and served with toast points  
Traditional 17.95 8 oz. 19.95

#### Filet Chesapeake

7 ounces of grilled Filet Mignon topped with crab imperial and melted port Salute cheese served on Portobello mushrooms 33.95

#### Smothered Beef

7 ounces of Filet Mignon served over Portobello mushrooms, topped with a wild mushroom bery sauce 28.95

#### Beef Tarragon

12 ounces of rib eye steak in a brandied cream sauce with garlic shallots, mustard, white wine, demi-glace and tarragon 26.95

#### Prime Rib

“Choice and Aged” Friday and Saturday 27.95

### COMBOS

#### Horse Inn Special

Our traditional tenderloin tips prepared in tandem with choice of:

Grilled Shrimp Skewer 25.95

Broiled Crab Cake 28.95

Crab Imperial 27.95

#### Surf and Turf

7 ounces of Filet Mignon with 6 ounces of lobster tail, served with drawn butter 39.95

#### Chicken and Crab

Grilled chicken breast with wild mushroom bery sauce and broiled crab cake 21.95

#### Beef and Crab Mediterranean

Beef sautéed with jumbo lump crabmeat, onions, garlic, leeks and tomatoes, topped with feta cheese 28.95

### POULTRY

#### Chicken Paradise

Chicken breast in a pink champagne sauce, topped with jumbo lump crabmeat and melted mozzarella cheese 24.95

#### Black-n-Tan Chicken

Chicken tenderloins prepared in tandem: two blacked topped with brie cheese and two sautéed topped with Portobello mushroom sauce 19.95

#### Chicken Chesapeake

Sautéed chicken breast topped with crab cake and melted port salute cheese served on Portobello mushrooms 25.95

#### Magret of Duck

Boneless duck breasts grilled to your liking, sliced, topped with a sweet-n-sour Pine Nut sauce 23.95





## ***Seafood***

### **Stuffed Shrimp**

Stuffed with Imperial crab, baked to a golden brown 28.95

### **Broiled Haddock**

Filet of haddock, broiled with white wine and lemon juice, topped with toasted almonds 16.95

### **Salmon Diane**

Poached salmon filet topped with a mushroom, red bell pepper cream sauce with scallions and garlic 19.95

### **Roughy Bonne Femme**

Orange roughy filet sautéed in a white wine sauce with shallots, scallions, parsley and mushrooms 20.95

### **Broiled Cold Water Lobster Tail with Drawn Butter**

One Tail 22.95 Twin Tails 39.95

### **Broiled Crab Cakes**

Lumps of crab meat blended with our special seasonings and herbs 28.95

## ***Veal & Pork***

### **Veal Dino**

Medallions of veal sautéed with sun-dried tomatoes, basil pine nuts, white wine and demi-glace 23.95

### **Veal Louisiane**

Medallions of veal sautéed with Madeira wine cream sauce with mushrooms, shrimp and jumbo lump crabmeat 27.95

### **Pork Dijonnaise**

Pork medallions sautéed with Dijon mustard, parsley, capers, demi-glace and cream 17.95

### **Oriental Pork Almondine**

Pork medallions sautéed in a teriyaki sauce with scallions, mushrooms, onions and toasted almonds 17.95

## ***Pasta***

### **Tuna and Pasta**

White Tuna in a cream sauce with pimentos, garlic and basil, topped with Parmesan cheese and bread crumbs, served over angel hair pasta 18.95

### **Penne Vodka**

Crisp bacon, shallots, parsley, basil, marinara sauce, vodka and cream over penne pasta 14.95

### **Salmon and Pasta**

Strips of Salmon filet sautéed in olive oil with garlic, scallions, dill, mushrooms, tomatoes, capers, lemon juice and white wine over angel hair pasta 18.95

### **Penne Marinara**

Penne pasta tossed with our homemade marinara sauce 12.95

With chicken 17.95

### **Zesty Chicken**

Chicken breast finger cuts sautéed with garlic, scallions, tomatoes, baby spinach, red onions, oil and red wine vinegar over penne pasta 19.95



*~Vegetarian dishes upon request~*

*\*\$4.00 less for all pasta half portions*

*Whole wheat pasta also available*



## ***Light Fare***

### **Broiled Crab Cake Sandwich**

Lump crabmeat blended with our special seasonings, broiled to perfection,  
Served on a toasted roll with lettuce, tomato, and your choice of sauce 15.95

### **Filet Mignon Sandwich**

Grilled Filet Mignon served on a Kaiser roll with lettuce, tomato and red onion 14.95

### **Horse Inn Burger**

An 8 ounce ground sirloin burger, topped with bacon and choice of American, Swiss or Provolone cheeses.  
Served on a Kaiser roll with lettuce, tomato and red onion 10.95

*Sandwiches served with your choice of French fries or coleslaw and pickle*

## ***Children's Menu***

Chicken Fingers	5.95	Tips Half Portion	6.95
Grilled Cheese	3.95	Burger	4.95
Macaroni and Cheese	3.95		

*Children's meals served with French fries and applesauce  
(10 & Under Please, No Exceptions)*

## ***Bottled Beer***

### **Domestic**

Budweiser	Coors Light
Michelob Ultra	Rolling Rock
Dogfish Head IPA	Yuengling Lager Light
MGD	Miller Lite
Blue Moon Belgian White Ale	

### **Imported**

Amstel Lite	Molson Golden
Guinness Draught	Heineken
Heineken Light	Corona Xdry
Stella Artois	

## ***Draft***

Sam Adams (Seasonal), Miller Lite, Magic Hat 9, Yuengling Lager, Coors Light

## ***Wine Coolers***

Seasonal Flavors

## ***Non-Alcoholic Brews***

O'Doul's Amber

*There will be a \$4.00 surcharge for additional dinner plates.*

*Gratuity added to parties of six or more.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*Coupons are not accepted before 8 pm on Friday and Saturday*

*Gratuity and tax are added to checks before subtracting discount.*