

## Appetizers

### **Pecan Baked Brie**

Mild French brie sprinkled with pecans and baked until it's warm and creamy.  
Drizzled with raspberry coulis and served with crackers.  
*seven dollars*

### **Petite Crabcakes**

Three mini-crabcakes on a bed of spring greens. Served with remoulade sauce.  
*ten dollars*

### **Piroshkis**

Two light and flaky puff pastries filled with spicy ground beef and sausage and then baked. Served with béarnaise sauce.  
*seven dollars*

### **Spinach and Artichoke Triangles**

Spinach, artichoke and cheese in baked filo. Served with a creamy cheese sauce.  
*nine dollars*

### **Shrimp and Sausage with Polenta**

Chef Terry's take on traditional shrimp and grits. Sautéed shrimp and Cajun sausage with herbs, scallions and bacon served over polenta  
*ten dollars*

### **Smoked Salmon**

Thinly sliced smoked salmon served with red onion, capers, cream cheese and crackers.  
*ten dollars*

### **Soup of the Day**

An ever-changing selection of wholesome soups made fresh daily in our kitchen.  
Ask your server for today's selection.  
*seven dollars*

## Salads

### **Spring Greens Salad**

Baby greens with sliced pear, bleu cheese crumbles, pecans and bleu cheese dressing.  
*six dollars*

### **Spring Greens and Shrimp Salad**

Mixed greens salad with chilled shrimp and pecans and a tangy rice wine vinaigrette.  
*ten dollars*

### **Caesar Salad**

Fresh romaine lettuce with our own Caesar dressing, homemade croutons, Kalamata olives and fresh Parmagiano Reggiano cheese.  
*seven dollars*  
with grilled chicken breast: *add six dollars*

## Small Plate Entrees

### **Eggplant Parmesan**

Fresh eggplant breaded and baked and served over a tomato basil sauce and topped with parmesan and provolone cheese.  
*fourteen dollars*

### **Chicken Picatta**

Thinly sliced chicken breast sautéed with mushrooms, capers, lemon and white wine.  
*sixteen dollars*

## Entrees

### **Filet of Beef**

Hand trimmed, pan seared 8 oz. filet of beef cooked to your preference.  
Served with your choice of brandied peppercorn or béarnaise sauce.  
*twenty eight dollars*

### **Lamb Shank**

Slow roasted lamb shank with tomatoes, carrots, onions and herbs served over whipped potatoes with mirapoix sauce.  
*twenty eight dollars*

### **Herbed Pork Tenderloin**

Pan seared pork tenderloin with herbs and Dijon mustard. Served with shallot sauce and mango chutney.  
*twenty five dollars*

### **Old Stone Inn Crabcakes**

Two lump crabcakes lightly seasoned and pan grilled. Served with lemon remoulade.  
*twenty five dollars*

### **Baked Atlantic Salmon**

Salmon filet served with a sweet and spicy chili glaze and steamed rice.  
*twenty five dollars*

### **Crisply Butterflied Trout**

Boneless butterflied trout dusted with flour and herbs then pan fried in olive oil and garnished with fried capers.  
*twenty two dollars*

### **Angel Hair Primavera**

Angel hair pasta with tomatoes, scallions and mushrooms in a creamy marinara sauce.  
Topped with fresh parmesan cheese.  
appetizer portion: *eight dollars*      main course: *sixteen dollars*  
with grilled chicken breast: *add six dollars* with shrimp: *add seven dollars*

### **Penne with Seafood**

Penne pasta with shrimp, garlic and red pepper flakes with marinara sauce and fresh parmesan cheese.  
appetizer portion: *nine dollars*      main course: *eighteen dollars*