



Mother's Day Weekend
Saturday, May 10, 2008 - 5:00pm - 10:00pm
Sunday, May 11, 2008 - 5:00pm - 8:00pm

Appetizers

Shrimp Cocktail \$7.95

Five jumbo shrimp with our special cocktail sauce

Scallops Wrapped in Bacon \$8.95

Tender sea scallops wrapped in crispy lean bacon

Bruschetta \$6.95

Garlic toast topped with a freshly chopped mixture of tomatoes, onions, and garlic, served on a bed of garden greens, and finished with a drizzle of balsamic vinaigrette

French Onion Soup \$3.95

A crock of sherry laced broth filled with tender onions, and topped with melted swiss cheese

Crab and Lobster Bisque \$4.95

Lump crabmeat and lobster meat simmered in heavy cream, fine cognac and aged sherry

Entrees

All of our entrees include your choice of side salad (house, Caesar, or faith), freshly baked rolls and butter, your choice of baked potato, garlic mashed potatoes, long grain and wild rice pilaf, and fresh green beans almondine

Slow Roasted Certified Angus Prime Rib au Jus \$22.95

A 13 ounce cut of choice angus beef that has been slow roasted for over eight hours. Served with a side of au jus

8 ounce Filet Mignon \$26.95

The tenderest cut, grilled to your liking and served with sherried mushrooms

Surf and Turf \$39.95

Our 8 ounce filet mignon, cooked to your liking and topped with sherried mushrooms, and a 6 ounce lobster tail, served with drawn butter

Smoked Loin of Pork \$17.95

Smoked extra lean center cut loin of pork is grilled and served with a fresh raspberry chipotle sauce

Chicken in Lemon Butter Sauce \$16.95

Boneless, skinless breast of chicken is dipped in egg and sautéed, and finished with a pan sauce of lemon, butter, and white wine

Chicken and Crab in Lemon Butter Sauce \$19.95

Boneless, skinless breast of chicken is dipped in egg and sautéed, and finished with a pan sauce of lemon, butter, jumbo lump crabmeat and white wine

Veal Oscar \$21.95

The tenderest veal is sautéed, and topped with fresh green asparagus, jumbo lump crabmeat, and a rich béarnaise sauce

Eggplant Parmigiana \$14.95

Eggplant is lightly breaded and fried, and then it is topped with our marinara sauce and fresh mozzarella

Pine Barn Chicken \$16.95

Strips of chicken breast are sautéed with garlic, roasted red pepper, and artichoke hearts, and served in a pesto sauce over a bed of penne pasta. Includes tossed salad only

Sesame Crusted Grilled Fillet of Salmon \$17.95

Salmon fillets are marinated in low-salt teriyaki sauce and toasted sesame oil, coated with sesame seeds, and grilled

Jumbo Crab Cakes \$23.95

Blue crabmeat cakes lightly seasoned, then broiled. A Pine Barn favorite for many years!

Crab Stuffed Tilapia \$18.95

Filletts of this mild white fish are filled with our deluxe crabmeat stuffing, baked, and topped with a sherried newburg sauce

Twin Lobster Tails \$39.95

Twin 6 ounce warm water lobster tails, baked with a touch of lemon and wine, and served with drawn butter

Desserts

Our server will display our dessert selections for this evening