



Graduation Weekend 2017

Mother's Day 2017

Saturday, May 13th 2:00pm – 10:00pm

Sunday, May 14th Noon – 6:00pm

Champagne

Maschio Prosecco Sparkling Brut Glass \$8.00 Bottle \$32

A Spanish sparkling wine that is light straw yellow in color with a lively froth; a bouquet of white beach and orange blossoms; and fruit forward with peach and almond flavors. 100% Glera grapes

Korbel Brut Bottle \$28

America's most popular bottle fermented champagne. Light and crisp with fresh fruit flavors

Wine

Protest Red Blend, Chateau Diana, California – 2013 \$42

89% Syrah combined with Malbec and Zinfandel. Aged in Rye Whiskey barrels for 45 days to produce a rich red wine with blackberry and blueberry flavors mixed with smoky tobacco and rye whiskey overtones.

Sauvignon Blanc, Nobilo, Marlborough, New Zealand – 2015 \$22

Fresh, crisp and clean with generous flavors of ripe tropical fruits, especially passionfruit and pineapple. It features balanced acidity and a generous finish. An excellent choice with our chicken and seafood dishes

Appetizers

Shrimp Cocktail \$9.95

5 large shrimp with our special cocktail sauce

Scallops Wrapped in Bacon \$9.95

Tender sea scallops wrapped in crispy lean

Soft Pretzel Sticks \$5.00

Three soft Bavarian style pretzel sticks, served warm with spicy mustard and beer cheese dipping sauce

Warm Spinach and Artichoke Dip \$7.95

Melted mozzarella cheese, pita crisps and grilled bread

Spicy, Crispy Wonton Shrimp \$10.95

White shrimp are topped with a dab of wasabi, wrapped in wonton, fried, and served with a side of cocktail sauce

Margherita Flat Bread Pizza \$7.95

A grilled thin crust topped with tomatoes, sauce, fresh mozzarella and fresh basil. Topped with lightly seasoned baby arugula

Breaded Cheese Ravioli \$6.95

Tender pasta pockets filled with ricotta cheese, breaded and fried. Finished with a sprinkle of parmesan cheese and served with a side marinara sauce

Miniature Crab Cakes \$10.95

Six bite size portions of our famous jumbo lump cakes, broiled and served with remoulade and cocktail sauces

French Onion Soup \$5.50

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

Crab, Shrimp, and Lobster Bisque \$6.25

Blue crabmeat, shrimp, and lobster meat simmered in a rich broth with aged cognac, sherry, and finished with cream. By the crock only

Entrees

All of our entrees, except as noted, include your choice of side salad (house, Caesar, or faith), freshly baked rolls and butter, your choice of baked potato, rosemary roasted red potatoes, whole grain rice pilaf and fresh green beans

Slow Roasted Certified Angus Prime Ribs of Beef au Jus

Slow roasted for 10 hours, carved to your liking, topped with au jus, and served with a side of horseradish sauce

13 ounce \$25.95 10 ounce \$20.95

8 ounce Filet Mignon \$27.95

The tenderest cut, grilled to your liking and served with burgundy demi-glace

10 ounce Montreal Flat Iron Steak \$18.25

Our most popular steak; lean, tender and flavorful. Dusted with Montreal seasoning, grilled to your liking, and topped with sherried mushrooms

Rack of New Zealand Lamb \$26.95

A 12 ounce rack of New Zealand lamb is grilled to your liking, sliced, and served with a rosemary demi-glace

Chicken and Crab in Lemon Butter Sauce \$22.95

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

Chicken in Lemon Butter Sauce \$17.95

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

Chicken Italiano \$17.95

Boneless breast of chicken is hand breaded in panko crumbs and fresh basil, sautéed, and served on a bed of trottolo pasta, tossed in our light tomato sauce

Shrimp and Scallop Scampi \$19.95

Large shrimp and "dry" sea scallops are sautéed and served over a bed of linguine topped with fresh parsley in a garlic butter, lemon and white wine sauce

Panko Crusted Ahi Tuna with Hoisin Lime Sauce

Ahi tuna steak is seared on our flat grill, topped with hoisin (Japanese BBQ sauce), panko crumbs, lime and honey, and finished in the oven. Served with a marinated cucumber and rice noodle salad

6 oz (1 steak) \$14.95 12 oz (2 steaks) \$20.95

Irish Whiskey Glazed Grilled Salmon \$18.95

8 ounces Atlantic salmon is marinated in an Irish Whiskey, soy sauce, brown sugar and ginger sauce, grilled and served over grilled fresh green beans.

Jumbo Crab Cakes \$22.95

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

Seafood Sampler \$22.95

A platter with broiled shrimp, scallops, scrod, and our famous crabcake. Served with drawn butter

Stuffed Eggplant Florentine Parmesan \$14.25

Thinly sliced eggplant is lightly breaded, fried, and filled with spinach and ricotta cheese. It is baked, topped with our marinara sauce and fresh mozzarella cheese. Includes a side of linguine

Meal Sized Salads and Sandwiches

Sandwiches include a pickle spear and French Fries

Dinner Caesar Salad \$7.75 - With Grilled Chicken \$9.50

Crispy romaine tossed with Caesar dressing, red onions, grated parmigiana cheese, and croutons.

Oriental Cashew Chicken Salad \$9.50

Grilled breast of chicken served over a bed of garden greens with mandarin oranges, cashews, tortilla strips and sharp cheese. Includes sesame-ginger dressing

Grilled Chicken Sandwich \$9.45

Six ounces of grilled chicken – plain, BBQ or buffalo. Served on a Kaiser roll with lettuce and tomato

Crabcake Sandwich \$12.45

Our famous crabcake served on a toasted Kaiser roll with a side of remoulade sauce