

# Mt. Nittany Inn

## Dinner Menu

### Appetizers

<i>Cajun FireStix</i>	\$8.00
Spicy, pan-seared chicken strips	
<i>Bacon Wrapped BBQ Shrimp</i>	\$9.00
Served over cucumber & onion salad	
<i>Calamari</i>	\$8.50
Fried; tossed with butter & pepperoncini, pimento, garlic & lemongrass	
<i>Shrimp Cocktail</i>	\$8.00
Five Jumbo Shrimp served with lemon & cocktail sauce	
<i>Mussels Portuguese</i>	\$8.50
Cultured mussels braised in white wine, garlic, tomatoes, fresh herbs & prosciutto	
<i>Wild Mushroom Turnover</i>	\$8.00
Mushroom Duxelle with port wine, baked in filo	
<i>Bruschetta for Two</i>	\$11.00
Portabella mushrooms, asparagus, tomatoes & roasted garlic sautéed with balsamic vinaigrette. Dusted with parmesan & served en crouete.	

### Soups & Salads

<i>Du Jour</i>	<i>Cup</i>	\$3.00
Chef McClenahan's choice		
	<i>Bowl</i>	\$4.00
<i>New England Clam Chowder</i>	<i>Cup</i>	\$3.50
Our famous creamy, hearty chowder		
	<i>Bowl</i>	\$4.50

<i>French Onion</i>	\$5.50
Caramelized onions in a savory beef broth, finished with croutons, swiss, provolone & parmesan makes this our most comforting crock!	
<i>House Tossed</i>	\$5.00
Mixed greens and veggies	
<i>Caesar Salad</i>	\$6.00
Romaine, parmesan & Caesar dressing with croutons & anchovies	
<i>Spinach Salad</i>	\$6.00
Leaf spinach with bacon, tomato, red onion, mushrooms & hard-boiled egg	
<i>Mediterranean</i>	\$7.00
Romaine, black olives, roasted red peppers pepperoncini & pimento with feta	
<i>Our Own Dressings</i>	
Tomato Vinaigrette, Honey Mustard, Buttermilk Ranch, Creamy Cracked Pepper, Thousand Island, Sweet & Sour, Bleu Cheese, Oil & Vinegar, Balsamic Vinaigrette, Raspberry Vinaigrette	

## *Our Specialties*

*All Specialties served with your choice of two side dishes:*

Tossed Salad, Cup of Soup Du Jour, Baked Potato, Freshly cut French Fries, Red Skin Mashed Potatos, Wild Rice with Mushrooms, Vegetable of the Day, Cucumber & Onion Salad

## *Land*

<i>Lemon Chicken</i>	\$17.00
With mushrooms in lemon cream sauce	
<i>Chicken Chesapeake</i>	\$21.00
Sautéed with lump crab, Old Bay & citrus	
<i>Honey Almond Chicken</i>	\$15.00
Almonds, honey & amaretto	
<i>New York Strip Steak</i>	\$24.00
Twelve ounces of premium center cut beef	
<i>Flatiron Steak</i>	\$14.00

Consuming raw or uncooked meats, seafood or egg products may increase your risk of food born illness.

<i>Filet</i>	5 oz.	\$17.00
Hand cut tenderloin of beef...the classic filet		
<i>Filet</i>	8 oz.	\$23.00
<i>Slow Roasted Prime Rib</i>	8oz.	\$16.00
	12 oz.	\$21.00
	16 oz.	\$26.00

Any steak cajun blackened or topped with mushrooms.....No Charge

<i>Veal Oscar</i>		\$25.00
Lump crab, asparagus spears & hollandaise		
<i>Veal Marsala</i>		\$19.00
Mushrooms, tomatoes & onions in a Marsala demi-glace		
<i>Veal Saltimbella</i>		\$23.00
Prosciutto, sage, portabella mushrooms & provolone		
<i>Rack of Lamb</i>		\$27.00
Cruised with french bread crumbs, herbs and pistachios		
<i>Bluegrass Pork</i>		\$19.00
12 oz premium chop with caramelized onions & Bourbon sauce		
<i>Venison</i>		\$22.00
Pan Seared with mushrooms & rosemary in a Port Wine-Dijon cream sauce		

## *Sea*

<i>Crab Cakes</i>		\$23.00
Lump crabmeat, onions, peppers & seasonings broiled pan style		
<i>Sockeye Salmon Filet</i>		\$21.00
Grilled with sweet corn ragout		
<i>Ahi Tuna Steak</i>		\$18.00
Seared medium rare with pesto cream		
<i>Seafood Scampi</i>		\$19.00
Shrimp, scallops & langostinos in butter & white wine with basil, garlic & oregano		
<i>Catfish</i>		\$16.50
Blackened with honey pecan butter, or dredged in cornmeal & deep fried		

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<i>Orange Roughy</i>	\$19.00
Broiled with champagne melba sauce & raspberries	
<i>Lobster Pot</i>	\$17.50
Steamed Langostinos in drawn butter; served en croute	
<i>Seafood Wellington</i>	\$22.00
Shrimp, scallops & crab in mornay sauce - baked in phyllo	

## *Inn Pasta Specialties*

*Served with house salad and garlic bread*

<i>Butternut Squash Ravioli</i>	\$19.00
with roasted garlic tomato sauce	
<i>Your choice of Linguini, Pappardelle or Angel Hair Pasta with Pesto,</i>	\$13.00
<i>Alfredo, Marinara or Vodka Sauce</i>	
Land Option: Chicken, Vegetables .....	
Sea Option: Shrimp, Scallops, Crabmeat .....	
Choose As Many As You Want	\$9.50
<i>Four Mushroom Pasta Toss</i>	\$21.50
With asparagus, roasted garlic, scallions, tomatoes & parmesan tossed with balsamic vinaigrette & linguini	

## *Beverages*

<i>Coke, Diet Coke, Caffeine-free Diet Coke, Sprite, Vault, Root Beer</i>	\$1.99
<i>Ice Tea, Raspberry Ice Tea, Lemonade</i>	\$1.99
<i>Coffee</i>	\$1.79
<i>Hot Tea - Harney &amp; Sons</i>	\$1.79
Choose from Black and White tea sachets, caffeinated and decaffeinated	
<i>Hot Chocolate</i>	\$1.99

An 18% gratuity may be added for parties of 8 or more

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