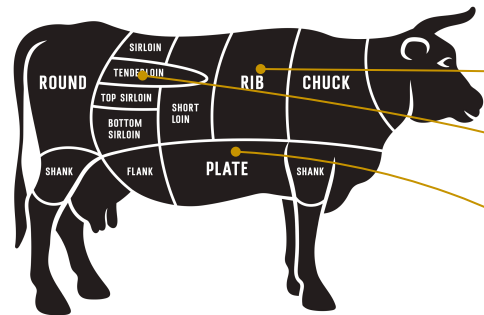


# GRILLED MEATS

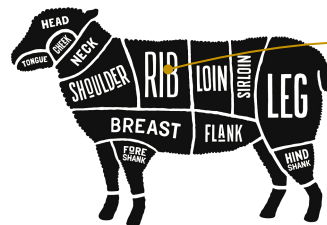
All Grilled Meats are Served with Mashed Potatoes and Our Homemade Chipotle Honey Mustard Sauce  
 — Blacken for Only \$1.50 —



**USDA PRIME** **USDA PRIME Ribeye** \$55.00  
 (18oz Fully Trimmed) Very Well Marbled, Rich, Tender, Juicy, Full-Flavored Steak

**Filet Mignon** \$35.95  
 (10oz Fully Trimmed) Most Tender Cut of Beef; Lean with Subtle Flavor

**Skirt Steak** \$36.95  
 (12oz Fully Trimmed) Very Well Marbled Steak with deep, rich, beefy flavor. The Pine Tavern's Most Popular Cut

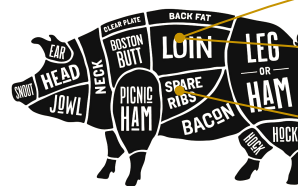


**New Zealand Lamb Chops**  
 6 chops \$28.95 | 10 chops \$42.95 | 15 chops \$59.95  
 Exceptionally Flavored and Tender Meat, Bone In

**Porterhouse Pork Chop** \$24.95  
 A Center Cut Bone in Loin Chop with Both the Soft Subtle Tenderloin and Juicy Strip Loin

**Center Cut Pork Loin** \$21.95  
 Well Marbled Boneless Chop with Tender, Juicy, Flavorful Meat

**St Louis Ribs** 5 Ribs \$18.95 | 10 Ribs \$29.95 | 15 Ribs \$39.95  
 Dry Rubbed Trimmed Spare Ribs Coming from the Belly Side, with Tender, Juicy, Meat



## SUCCULENT PORK

**Porterhouse Pork Chop Encebollado**  
 Grilled Porterhouse Pork Chop Topped with Sautéed Onions and Hot Cherry Peppers; Served with Mashed Potatoes and Vegetables  
 \$28.95

**Pork Cutlet Milanese**  
 Thin Sliced Pork Cutlets Breaded and Pan Fried; Served with Mashed Potatoes, Vegetables, and Homemade Peruvian Green Sauce  
 \$16.95

**Pork Cutlet Tocino**  
 Thin Sliced Pork Cutlets Breaded and Pan Fried and Topped with Sautéed Onions, Shrimp, Mushrooms, and Bacon; Served with Mashed Potatoes, Vegetables, and Homemade Peruvian Green Sauce  
 \$21.95

**Strip Pork Loin Blu**  
 Grilled Boneless Strip Pork Chop topped with Melted Blue Cheese and Caramelized Onion; Served with Mashed Potatoes and Vegetables  
 \$26.95

**Strip Pork Loin Stella**  
 Grilled Strip Pork loin with Onions and Mushrooms in a Brandy Sauce; Served with Mashed Potatoes and Vegetables  
 \$26.95

## FAVORITES

**Tavern Burger**  
 10 oz. Grilled Fresh Ground Beef on a Toasted English Muffin Accompanied with Tavern Fries with your Choice of Toppings  
 Toppings: American Cheese, Mozzarella Cheese, Swiss Cheese, Cheddar Cheese, Crumbled Blue Cheese, Mushrooms, Sautéed Onions, or Bacon  
 \$16.95

**Cherry Port Lamb Chops**  
 Grilled New Zealand Lamb Chops with a Sweet Dried Cherry Port Wine Sauce; Served with Sweet Mashed Potatoes and Vegetables  
 \$36.95

**Porcini Filet Mignon**  
 Grilled 10oz Filet Mignon with Sautéed Shiitake Mushrooms in a Porcini Mushroom Sauce; Served with Mashed Potatoes and Vegetables  
 \$38.95

**Fajitas Mixtas**  
 (Ask your Server about Custom Fajitas)  
 Mixed Fajitas with Skirt Steak, Chicken, and Shrimp Sautéed with Peppers, Onions, and Tomatoes; Served with Pico de Gallo, Avocado, Shredded Cheeses, Sour Cream, Soft Warm Flour Tortillas and Rice  
 \$26.95

# Our Famous PARRILLADAS

**Parrillada de Costillas**  
 Slow Roasted Pork Ribs with Caramelized Onions in a Homemade Honey BBQ Sauce

*Serves One - \$24.95*  
*Serves Two - \$44.95*

**Parrillada Rostado**  
 Grilled Boneless Chicken Breast, Sliced and Sautéed with Zucchini, Potatoes, Onions, and Peppers in a Sweet Chili Honey Sauce

*Serves One - \$24.95*  
*Serves Two - \$44.95*

## PARRILLADA AL PATRON

Mixed Grill of Chicken Breast, Pork Ribs, Chorizo, Skirt Steak, Pork Loin, Thick Cut Bacon, and Sautéed Peppers and Onions; Served with our Special Homemade Sauces

*Serves One - \$36.95*  
*Serves Two - \$67.95*

**Parrillada de Mariscos**  
 Shrimp, Salmon Filet, Clams, Mussels, Whole Calamari, and Scallops, in a Spanish Style Garlic Sauce, with Toasted Garlic Bread

*Serves One - \$36.95*  
*Serves Two - \$67.95*

**Parrillada del Rey**  
 Grilled Lobster, Calamari, Jumbo Shrimp, Octopus, Scallops, Clams, and Mussels with Parsley, Garlic, Fresh Lemon, and Olive Oil

*Serves One - \$59.95*  
*Serves Two - \$109.95*

AND

## - SKIRT STEAK -

THE PINE TAVERN'S MOST POPULAR CUT

**Skirt Steak Pine Tavern Style**  
 Grilled Skirt Steak with Topped with Sautéed Mushrooms and Shrimp; Served with Mashed Potatoes and Vegetables  
 \$41.95

**Skirt Steak Saturno**  
 Grilled Skirt Steak with Shrimp Wrapped with Bacon; Served with Mashed Potatoes and Vegetables  
 \$41.95

**Skirt Steak Five Star**  
 Grilled Skirt Steak with Sautéed Onions, Shrimp, Mushrooms, and Bacon, Topped with Melted Cheese; Served with Mashed Potatoes and Vegetables  
 \$41.95

**Skirt Steak Mexicana**  
 Grilled Skirt Steak Topped with a Two Jumbo Shrimp, Sautéed Onions, Jalapeño, and Tomato; Served with Mashed Potatoes and Vegetables  
 \$42.95

**Skirt Steak Cowboy**  
 Grilled Skirt Steak Topped with Horseradish Cream Sauce and Broiled Thick Cut Bacon; Served with Mashed Potatoes and Vegetables  
 \$41.95

# SEAFOOD

## Fish Filet

### CHOOSE A FISH

SALMON \$24.95  
 5 JUMBO SHRIMP \$23.95  
 \*FILET SOLE \$21.95  
 SCALLOPS \$28.95  
 1.5LB WHOLE LOBSTER \$MP

### CHOOSE A STYLE

GRILLED  
 PAN SEARED  
 BLACKENED +\$1.50  
 OREGANTATA + \$5.00  
 \_CHOICE OF TWO SIDES  
 \* CANNOT BE GRILLED

### Seafood Stew

New Orleans Style Gumbo with Shrimp, Clams, Mussels, Calamari, and Filet in a Savory Cajun Broth; Served with Rice  
 \$24.95

### Salmon Louisiana

Pan Seared Salmon with Sun-Dried Tomatoes, Garlic, and Scallions in a Paprika White Wine Lemon Sauce; Served with Rice and Vegetables  
 \$28.95

### Filet Sole and Jumbo Shrimp Picatta

Egg Battered, Pan Seared, Filet Sole and Jumbo Shrimp in a Lemon, Butter, and White Wine Caper Sauce; Served with Rice and Vegetables  
 \$29.95

### Maple Glazed Salmon

Broiled Maple Glazed Salmon with Belgium Endive and Mustard Mashed Potatoes and Vegetables  
 \$29.95

### Scallops Porcini

Pan Seared Sea Scallops with a Soy Porcini Mushroom Sauce; Served with Shiitake Mashed Potatoes  
 \$34.95

# PAELLAS ESPAÑOLES

**Paella Valenciana with Lobster**  
 Yellow Saffron Rice with Lobster, Clams, Mussels, Shrimp, Scallops, Chorizo, Chicken, and Calamari

*Serves One - \$41.95* *Serves Two - \$79.95*

**Paella Marinera with Lobster**  
 Yellow Saffron Rice with Lobster, Clams, Shrimp, Calamari, Mussels, and Scallops

*Serves One - \$39.95* *Serves Two - \$76.95*

**Paella De Verduras**  
 Yellow Saffron Rice with Zucchini, Mushrooms, Chopped Spinach, String Beans, Peas, Peppers, and Onions

*Serves One - \$24.95* *Serves Two - \$46.95*

**Paella Archero**  
 Yellow Saffron Rice with Skirt Steak, Clams, Mussels, Shrimp, Scallops, Chorizo, and Calamari

*Serves One - \$41.95* *Serves Two - \$79.95*



# APPETIZERS

### Garlic Bread

Sliced Bread Toasted with our Homemade Garlic Butter  
\$3.50

### Ginger Scallion Pork

Thinly Sliced Pork Loin Sautéed with Ginger, Scallions, and Caramelized Hoisin Sauce  
\$12.95

### Honey BBQ Nuggets

Beer Battered Cubed Chicken Breast with Honey BBQ Sauce; Served with Blue Cheese  
\$12.95

### Jumbo Shrimp

Cocktail OR Blackened  
\$16.95

### Fried Calamari

Beer Battered Fried Calamari Served with Garlic Aioli and Red Tomato Sauce  
\$14.95

### Boom Boom Shrimp

Fried Beer Battered Shrimp over Spicy Mayo  
\$14.95

### Swedish Meatballs

Meatballs in a Sweet Brown Sauce Topped with Frizzled Onions  
\$10.95

### Escargot

Land Snails in the Shell with a Butter Parsley Sauce; Served with Toasted Garlic Bread  
\$16.95

### Grilled Calamari

Grilled Whole Calamari with Tentacles, Sautéed with Jalapeño and Olive Oil; Served with Toasted Garlic Bread  
\$14.95

### De Selimunte Bread

Focaccia Bread with Melted Mozzarella, Topped with Prosciutto and Marinated Sliced Tomatoes  
\$12.95

### Flat Bread Bianco

Focaccia Bread with Caramelized Onions, Garlic, Melted Mozzarella, and Ricotta Cheese  
\$12.95

### Buffalo Wings

Asian, Buffalo, or Honey BBQ  
\$14.95

### Chorizo Flambé

Skewered Chorizo Served Flaming; Served with Toasted Garlic Bread  
\$12.95

### Italian Sausage

Sautéed Homemade Fennel Sausage with Peppers and Onions in Garlic Sauce; Served with Toasted Garlic Bread  
\$12.95

### Empanadas

Two Beef Empanadas, Fried and served with our Homemade Aji Sauce  
\$8.00

### Shrimp in Garlic Sauce

Sautéed Shrimp with Garlic, White Wine, and Parsley; Served with Toasted Garlic Bread  
\$14.95

### Guacamole and Chips

Made To Order and Served with Fresh Corn Chips  
\$12.95

### Grilled Octopus

Sliced and Served on Hot Cast Iron, with Olive Oil and Toasted Garlic Bread  
\$15.95

### Baked Goat Cheese

With Endive, Julienne Pear, Dried Cranberries, Pistachios, and a Balsamic Glaze  
\$12.95

### Thick Cut Bacon

Cut Fresh then Broiled  
\$5.00 each

### Buffalo Chicken Dip

Mixed with Melted Creamy Cheeses and Buffalo Sauce; Served with Fresh Corn Chips  
\$10.95

### Clams Pine Tavern Style

Steamed Clams with Chopped Tomatoes in a Lemon, Butter, White Wine Sauce; With Toasted Garlic Bread  
\$14.95

### Steamed Prince Edward Island Mussels

In Your Choice of:  
Garlic White Wine Broth  
Asian Chili Broth  
\$14.95

# Pastas

### Linguini Frutti Di Mare

Linguini Pasta with Clams, Mussels, Calamari, Shrimp, and Scallops in a Red Tomato Sauce  
\$24.95

Add 1/2 Lobster - \$MP

### Fettuccini Pine Tavern

Fettuccini with Jumbo Shrimp and Chopped Tomatoes in a Lemon, Butter, and White Wine Sauce  
\$24.95

### Rigatoni Cayenne

Rigatoni Pasta with Diced Chorizo, Shrimp and Peas in a Spicy Sherry Cream Sauce  
\$21.95

### Linguini with Clams and Sausage

In a Light Pink, White wine, Garlic Sauce  
\$21.95

### Creamy Spaghettini

Thin Spaghetti and Blackened Scallops with Sun-dried Tomatoes in a Creamy Alfredo Sauce  
\$27.95

# Classics

### Penne a la Vodka

With Prosciutto and Peas  
\$16.95

With Grilled Chicken/Shrimp  
+ \$5 / \$6

### Fettuccini Alfredo

\$15.95

With Grilled Chicken/Shrimp  
+ \$5 / \$6

### Linguini al Pesto

With Jumbo Shrimp in a Pesto Cream Sauce  
\$24.95

### Rigatoni Bolognese

Rigatoni Pasta in a Tomato, Meat Sauce with Italian Sausage  
\$21.95

### Spaghettini with Meatballs

In Red Tomato Sauce with Homemade Meatballs  
\$16.95

# POULTRY

### Grilled Chicken

Grilled Chicken Breast; Served with Rice and Vegetables  
\$17.95

### Blackened Chicken Encebollado

Seared Blackened Chicken Breast Topped with Sautéed Onions and Hot Cherry Peppers; Served with Mashed Potatoes and Vegetables  
\$21.95

### Chicken Marsala

Pan Seared Chicken Breast with Mushrooms in Marsala Sauce; Served with Rice and Vegetables  
\$24.95

### Chicken and Shrimp Francaise

Egg Battered, Pan Fried Chicken Breast and Shrimp in a Lemon, Butter, White Wine Sauce; Served with Rice and Vegetables  
\$26.95

### Chicken and Rice

Yellow Saffron Rice mixed with Cubed Chicken; Served with a Garden Salad  
\$17.95

### Chicken Amigo

Pan Seared Chicken Breast with Artichokes, Scallions, Sun Dried Tomatoes, and Mushrooms in a Brandy Sauce; Served with Rice and Vegetables  
\$24.95

### Chicken and Sausage in Garlic Sauce

Pan Seared Chicken Breast with Sweet Italian Sausage and Cubed Potatoes in a Spanish Style Garlic Sauce; Served with Rice and Vegetables  
\$24.95

### Chicken Parmigiana

Breaded Pan Fried Chicken Breast with Tomato Sauce and Melted Mozzarella Cheese; Served with Spaghetti Pasta  
\$22.95

### Chicken Louisiana

Pan Seared Chicken Breast with Sun Dried Tomatoes, Garlic, and Scallions in a Paprika White Wine Lemon Sauce; Served with Rice and Vegetables  
\$22.95

# SALADS

### Seafood Salad

Clams, Calamari, Shrimp, Octopus, and Mussels in a Lemon and Pepper Vinaigrette mixed with Romaine Lettuce  
\$21.95

### Apricot Arugula Salad

Arugula with Grilled Chicken, Goat Cheese, Crushed Pistachios, Orange Segments, Dried Cranberries, Tomato, Red Onion, Apricot Vinaigrette  
\$21.95

### Avocado Salad with Beef and Jumbo Shrimp

with Your Choice of Dressing  
\$23.95

### Grilled Chicken Caesar Salad

Romaine Lettuce, Crisp Garlic Croutons, and Shaved Parmesan Cheese Tossed with Homemade Caesar Dressing Topped with Sliced Grilled Chicken Breast  
\$18.95

### BLT Salad

Romaine Lettuce with Ranch Dressing, Shredded Cheeses, Chopped Bacon, Tomatoes, and Fried Breaded Chicken Breast  
\$18.95

### Salmon Goat Cheese Salad

Mixed Greens with Tomatoes, Red Onions, Julienne Carrots, and Goat Cheese; Topped with Fresh Salmon Filet and Served with Balsamic Vinaigrette  
\$23.95

# Dressings

BALSAMIC VINAIGRETTE

LITE ITALIAN

LEMON VINAIGRETTE

CAESAR

MAPLE VINAIGRETTE

CREAMY ITALIAN

RASPBERRY VINAIGRETTE

APRICOT VINAIGRETTE

RUSSIAN

OIL AND VINEGAR

RANCH

CHUNKY BLUE CHEESE

## SIDES

- Garlic Mashed Potatoes -  
- Mashed Potatoes w/ Gravy -  
- Mashed Potatoes -  
- Tavern Fries -  
- Yellow Saffron Rice -  
- Maple Sweet Potato -  
- Vegetables -  
- Mac N'Cheese -  
- Sautéed Spinach +\$1.50 -  
- Creamed Spinach +\$3.00 -  
- Sautéed Strings Beans with Potatoes -

SMALL: \$5.00

LARGE: \$8.00

## Kids

Chicken Fingers

Mozzarella Sticks

Pizza

Kids Pasta

Kids Meatballs

Mac'n Cheese