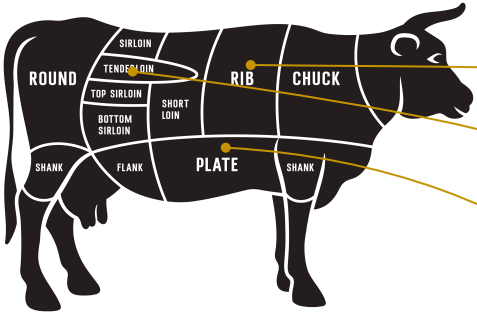


GRILLED MEATS

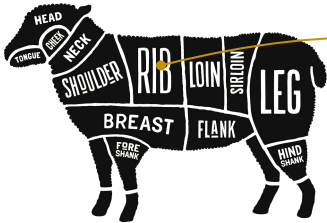
All Grilled Meats are Served with Mashed Potatoes and Our Homemade Chipotle Honey Mustard Sauce
— Blacken for Only \$1.50 —



USDA PRIME Ribeye \$49.95
(18oz Fully Trimmed) Very Well Marbled, Rich, Tender, Juicy, Full-Flavored Steak

Filet Mignon \$32.95
(10oz Fully Trimmed) Most Tender Cut of Beef; Lean with Subtle Flavor

Skirt Steak \$34.95
(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 10oz. \$19.95 16oz. \$24.95
A Center Cut Bone in Loin Chop with Both the Soft Subtle Tenderloin and Juicy Strip Loin

Center Cut Pork Loin \$19.95
Well Marbled Boneless Chop with Tender, Juicy, Flavorful Meat

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

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
\$39.95

Skirt Steak Saturno
Grilled Skirt Steak with Shrimp Wrapped with Bacon; Served with Mashed Potatoes and Vegetables
\$39.95

Skirt Steak Five Star
Grilled Skirt Steak with Sautéed Onions, Shrimp, Mushrooms, and Bacon, Topped with Melted Cheese; Served with Mashed Potatoes and Vegetables
\$39.95

Skirt Steak Campesina
Grilled Skirt Steak Topped with a Creamy American Cheddar with Shrimp, Topped with a Sweet Garlic and Roasted Pepper Sauce; Served with Mashed Potatoes and Vegetables
\$39.95

Skirt Steak Cowboy
Grilled Skirt Steak Topped with Horseradish Cream Sauce and Broiled Thick Cut Bacon: Served with Mashed Potatoes and Vegetables
\$39.95

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
\$15.95

Cherry Port Lamb Chops
Grilled New Zealand Lamb Chops with a Sweet Dried Cherry Port Wine Sauce; Served with Sweet Mashed Potatoes and Vegetables
\$34.95

Porcini Filet Mignon
Grilled 10oz Filet Mignon with Sautéed Shiitake Mushrooms in a Porcini Mushroom Sauce; Served with Mashed Potatoes and Vegetables
\$36.95

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
\$24.95

Our Famous

PARRILLADAS

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

Serves One - \$24.95

Serves Two - \$44.95

Parrillada Rostado
Boneless Chicken Breast and Thighs, Cut up 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 - \$34.95

Serves Two - \$64.95

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

Serves One - \$34.95

Serves Two - \$64.95

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

Serves One - \$49.95

Serves Two - \$95.95

SUCCULENT PORK

Porterhouse Pork Chop Encebollado
Grilled Porterhouse Pork Chop Topped with Sautéed Onions and Hot Cherry Peppers; Served with Mashed Potatoes and Vegetables
10oz - \$23.95 16oz - \$28.95

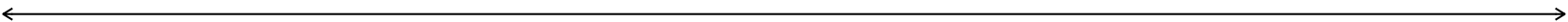
Pork Cutlet Milanese
Thin Sliced Pork Cutlets Breaded and Pan Fried; Served with Mashed Potatoes, Vegetables, and Homemade Peruvian Green Sauce
\$16.95

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
\$24.95

Strip Pork Loin Stella
Grilled Strip Pork loin with Onions and Mushrooms in a Brandy Sauce; Served with Mashed Potatoes and Vegetables
\$24.95

Strip Pork Loin Jala
Blackened Strip Pork Loin Topped with Sautéed Jalapeño and Onions; Served with Mashed Potatoes and Vegetables
\$24.95



SEAFOOD

Fish Filet



CHOOSE A FISH

SALMON \$22.95

5 JUMBO SHRIMP \$18.95

*FILET SOLE \$21.95

5 U-10 SCALLOPS \$26.95

*COD FISH \$24.95

CHOOSE A STYLE

GRILLED

BLACKENED +\$1.50

PAN SEARED

CHOICE OF TWO SIDES

* CANNOT BE GRILLED

Paella Valenciana with Lobster
Yellow Saffron Rice with Half of a Lobster, Fresh Clams, Shrimp, Mussels, Scallops, Chorizo, Chicken, and Calamari
\$32.95

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
\$26.95

Scallops Porcini
Pan Seared U-10 Sea Scallops with a Soy Porcini Mushroom Sauce; Served with Shiitake Mashed Potatoes
\$32.95

Paella Marinera with Lobster
Yellow Saffron Rice with Half of a Lobster, Fresh Clams, Shrimp, Calamari, Mussels, and Scallops
\$32.95

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
\$28.95

Maple Glazed Salmon
Broiled Maple Glazed Salmon with Belgium Endive and Mustard Mashed Potatoes and Vegetables
\$28.95

Cod Fish with Clams
Pan Seared Cod Fish with Clams, Mussels, Shrimp, Zucchini, and Artichoke Hearts in a Creamy, Parsley, Lemon Sauce
\$29.95

APPETIZERS



- Garlic Bread**
Sliced Bread Toasted with our
Homemade Garlic Butter
\$2.50
- Blackened Jumbo Shrimp**
Served on a Hot Cast Iron Skillet
\$14.95
- Fried Calamari**
Beer Battered Fried Calamari
Served with Garlic Aioli and Red
Tomato Sauce
\$14.95
- Swedish Meatballs**
Meatballs in a Sweet Brown Sauce
Topped with Frizzled Onions
\$10.95
- Flat Bread Bianco**
Flat Bread with Caramelized
Onions, Garlic, Melted Mozzarella,
and Ricotta Cheese
\$12.95
- De Selimunte Bread**
Flat Bread with Melted Mozzarella,
Topped with Prosciutto and
Marinated Sliced Tomatoes
\$12.95
- 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
- Shrimp in Garlic Sauce**
Sautéed Shrimp with Garlic, White
Wine, and Parsley; Served with
Toasted Garlic Bread
\$12.95
- Empanadas**
Two Beef Empanadas, Fried and
served with our Homemade Aji
Sauce
\$8.00
- Guacamole and Chips**
Made To Order and Served with
Fresh Corn Chips
\$12.95
- Cod Fish Fritters**
Fried Beer Battered Cod Fish and
Pickles; Served with Tartar Sauce
\$14.95
- Chorizo Flambé**
Skewered Chorizo Served Flaming;
Served with Toasted Garlic Bread
\$12.95
- 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
Saffron Lemon Cream Broth
\$14.95
- Boom Boom Shrimp**
Fried Beer Battered Shrimp over
Spicy Mayo
\$14.95
- Buffalo Wings**
Asian, Buffalo, or Honey BBQ
\$14.95
- Grilled Octopus**
Sliced and Served on Hot Cast
Iron, with Olive Oil and Toasted
Garlic Bread
\$14.95
- Baked Goat Cheese**
With Endive, Julienne Pear, Dried
Cranberries, Candied Pistachios,
and a Balsamic Glaze
\$12.95
- Thick Cut Bacon**
Cut Fresh then Broiled
\$5.00 each
- Sautéed Italian Sausage**
Served with peppers and Onions;
Served with Toasted Garlic Bread
\$10.95
- Buffalo Chicken Dip**
Mixed with Melted Creamy
Cheeses and Buffalo Sauce; Served
with Fresh Corn Chips
\$10.95

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
\$18.95
- Avocado Salad with Beef and Jumbo Shrimp**
with Your Choice of Dressing
\$19.95
- Grilled Chicken Caesar Salad**
Romaine Lettuce, Crisp Garlic Croutons, and Shaved
Parmesan Cheese Tossed with Homemade Caesar Dressing
Topped with Sliced Grilled Chicken Breast
\$16.95
- BLT Salad**
Romaine Lettuce with Ranch Dressing, Shredded Cheeses,
Chopped Bacon, Tomatoes, and Fried Breaded Chicken
Breast
\$16.95
- 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
\$21.95

- Dressings*
- BALSAMIC VINAIGRETTE
- RUSSIAN
- RANCH
- CAESAR
- LITE ITALIAN
- CREAMY ITALIAN
- LEMON VINAIGRETTE
- RASPBERRY VINAIGRETTE
- APRICOT VINAIGRETTE
- OIL AND VINEGAR
- MAPLE VINAIGRETTE
- CHUNKY BLUE CHEESE

PASTA

- 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
\$21.95
- Rigatoni Bolognese**
Rigatoni Pasta in a Tomato,
Meat Sauce with Italian
Sausage
\$18.95
- Spaghettini with Meatballs**
In Red Tomato Sauce with
Homemade Meatballs
\$16.95

- Linguini Frutti Di Mare**
Linguini Pasta with Clams,
Mussels, Calamari, Shrimp, and
Scallops in a Red Tomato Sauce
\$24.95
- Fettuccini Pine Tavern**
Fettuccini with Jumbo Shrimp and
Chopped Tomatoes in a Lemon,
Butter, and White Wine Sauce
\$21.95
- Rigatoni Cayenne**
Rigatoni Pasta with Diced
Chorizo, Shrimp and Peas in a
Spicy Sherry Cream Sauce
\$18.95
- 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 Lemon Cream Sauce
\$24.95

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
\$19.95
- Chicken Marsala**
Pan Seared Chicken Breast with Mushrooms in Marsala Sauce; Served with
Rice and Vegetables
\$21.95
- Chicken and Shrimp Francaise**
Egg Battered, Pan Fried Chicken Breast and Shrimp in a Lemon, Butter, White
Wine Sauce; Served with Rice and Vegetables
\$24.95
- Chicken and Rice**
Yellow Saffron Rice mixed with Cubed Chicken; Served with a Garden Salad
\$16.95
- Chicken Amigo**
Pan Seared Chicken Breast with Artichokes, Scallions, Sun Dried Tomatoes,
and Mushrooms in a Brandy Sauce;
Served with Rice and Vegetables
\$21.95
- Chicken in Garlic Sauce**
Pan Seared Chicken Breast with Cubed Potatoes in a Spanish Style Garlic
Sauce; Served with Rice and Vegetables
\$21.95
- Chicken Parmigiana**
Breaded Pan Fried Chicken Breast with Tomato Sauce and Melted Mozzarella
Cheese; Served with Spaghetti Pasta
\$21.95
- Chicken and Sausage Limón**
Pan Seared Chicken Breast and Sweet Italian Sausage with Lemon Cream
Sauce; Served with Rice and Vegetables
\$21.95
- 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
\$21.95

SIDES	Small: \$5.00		Large: \$8.00	
	Garlic Mashed Potatoes	Yellow Rice	Sautéed Spinach +\$1.50	
	Mashed Potatoes w/ Gravy	Maple Sweet Potato	Mac N'Cheese	
	Mashed Potatoes	Vegetables	Tavern Fries	

Kids	Chicken Fingers	Pizza	Kids Meatballs
	Mozzarella Sticks	Kids Pasta	Mac'n Cheese