

# HISTORIC INNS OF PHOENIXVILLE DINNER & TOUR

## MENU

### The Pickering Creek Inn

(formerly the Mansion House)

#### **Appetizers**

##### *French Onion Soup*

The classic, topped with a three cheese crouton.

##### *Fried Oysters*

Served atop a spinach salad and drizzled with citrus vinaigrette.

##### *Baby Greens Salad*

Served with a mustard-tarragon dressing, tomato and cucumber.

#### **Entrees**

##### *Sautéed Crabcakes*

Topped with a mustard remoulade and served with roasted rosemary potatoes.

##### *Beef Short Ribs*

Red wine braised ribs served with mashed potatoes.

##### *Grilled Lancaster Chicken*

Served in a roasted garlic sauce and a mélange of vegetables.

#### **Dessert**

##### *Crème Brulee*

Rich custard topped with caramelized sugar.

##### *Tiramisu*

Traditional Italian dessert made with lady fingers, coffee liquor and mascarpone cream cheese.

##### *Cappuccino Parfait*

Rich cappuccino flavor in a parfait.

### Columbia Bar & Grille

#### **Appetizers**

##### *Handmade Pierogi*

With crispy bacon lardons, caramelized onions and apples, and pork jus.

##### *Vegetable Spring Rolls*

Spicy Thai dipping sauce.

##### *Pistachio Goat Cheese Salad*

Warm pistachio crusted goat cheese, mixed greens, cucumber, carrots, red radish, Mandarin oranges, grapes, and balsamic vinaigrette.

#### **Entrees**

##### *Pan Roasted Salmon*

Red wine tarragon reduction, braised fennel, beets and red cabbage.

##### *Grilled Rib Eye*

12 oz. steak served with hand cut French fries and sauce béarnaise.

##### *Grilled Chicken Alfredo*

Fresh handmade linguine and Alfredo sauce, topped with grilled chicken.

#### **Dessert**

##### *Blackout*

Chocolate mousse & fudge cake crumbles.

##### *Bread Pudding du Jour*

Served warm with crème Anglaise.

##### *Crème Brulee*

Rich custard topped with caramelized sugar.