

The Inn at Maple Grove

Est. 1783

Good Spirits for over 200 years

Alburtis, Pennsylvania

(610) 682-4346

We would like to welcome you to The Inn at Maple Grove and introduce you to a special friend of ours, "Charlie", our resident ghost. Charlie is a friend to all who stop at the inn and would like to guide you and your guests through an enjoyable and unforgettable

evening filled with fine spirits and culinary delights.



Appetizers

Stuffed Mushroom Caps.....\$9.00

Scallops.....\$12.95

Made to order with fresh crabmeat and topped with slices of mozzarella cheese.

Cajun

Pan Seared with spicy Cajun seasoning

Clams

Casino.....\$9.00

Shrimp Cocktail.....\$10.00

mix.

Hardy shrimp cooked in spices and herbs and served with our own spicy sauce.

Fresh clams topped and baked with our casino

Escargot and

Mushrooms.....\$9.00

Delicious baked escargot with mushrooms in a

Lump Crabmeat Cocktail.....\$15.95

crispy garlic bread.

Fresh jumbo lump crab served on a bed of lettuce with melted butter or cocktail sauce.

delightful garlic sauce. Served with

Bang Bang

Shrimp.....\$12.95

Rolled in a special spice mixture then deep fried and topped with a sweet and spicy sauce.

***Oysters on the Half Shell.....\$9.00**

Soups

French Onion, served in a crock.....\$5.50

\$3.50.....Bowl \$5.00

Topped with toasted croutons and bubbling cheese.

Soup Du Jour.....Cup

All soups are prepared daily by our chef.

Snapper Soup.....Cup \$3.50.....Bowl \$5.50

All entrees served with any two of the following:

Stuffed Baked Potato, Vegetable Du Jour, Fresh Salad, Baked Potato or the Inn's Famous Fries.

Homemade house dressings are: Creamy Garlic or Bleu cheese for an additional \$.75.

Charbroiled Steaks and Chops

** All well done filets will be butterflied.

*Filet

Mignon.....\$3**

1.95

Fresh cut 10 oz. filet, served with onion rings and Au Jus.

*Junior Filet Mignon**

.....\$27.95

Fresh cut 8 oz. filet, served with onion rings and Au Jus.

**Delmonico Steak*
.....\$30.95

Cooked the way you like it, to perfection.

**N. Y. Strip Steak*
.....\$29.95

21-day aged choice beef, tender and juicy.

**Tenderloin Tips*
.....\$21.95

Pieces of filet, sautéed with onions, peppers and mushrooms in a brown Madeira wine sauce.

Pork Chops
.....\$20.95

Two 1-1/2" thick center cut pork chops served with applesauce.

**Prime Rib* *King Cut* \$35.95 *Queen Cut* \$28.95

Succulent slow roasted. Need we say more.

Tasty Additions for your Steaks and Chops

Béarnaise Sauce...\$1.00

Sautéed Onions...\$1.75

Sautéed Mushrooms...\$2.75

Poultry Specials

Halve of Roasted

Duck.....\$26.95

Crispy skin with our own special black cherry sauce.

Chicken Olivia

.....\$20.95

Chicken and shrimp sautéed in wine sauce then topped with asparagus and béarnaise sauce.

Chicken Parmigiana

.....\$17.95

Floured in egg batter and covered with bread crumbs. Cooked until tender and served over angel hair pasta.

Chef's Veal Delights

Veal Delfino, a house specialty

.....\$30.95

Veal medallions sautéed with shrimp, crabmeat and mushrooms in a Madeira wine sauce, over sliced potatoes.

Veal Parmigiana

.....\$19.95

Floured in egg batter, covered with bread crumbs and topped with mozzarella cheese. Served over angel hair pasta.

Veal Marsala

.....\$21.95

Sautéed fresh veal medallions with fresh mushrooms and a dash of sweet Marsala wine.

Veal Piccata

.....\$21.95

Fresh veal sautéed in our scrumptious lemon butter sauce and served with slices of juicy lemons.

Seafood Specialties

** All well done filets will be butterflied.

*Surf** and Turf*

.....\$49.95

Our 8 oz. filet made to order and an 8 oz. lobster tail served with drawn butter.

****Crabmeat Colorado*****

.....\$31.95

A 6 oz. filet mignon wrapped in bacon and topped with lump crabmeat.

Broiled Seafood Combination

.....\$28.95

With Lobster Tail

.....\$49.95

Includes fresh scallops, flounder, lump crabmeat, crabmeat stuffing, and beautiful fantail shrimp with lemon.

Lobster Tail

.....\$51.95

Two 8 oz. tails served with drawn butter.

Stuffed Flounder

.....\$19.95

Fresh flounder with crabmeat stuffing, topped with hollandaise sauce.

Pan Seared

Scallops.....\$26.95

Beautiful fresh sea scallops pan seared in lemon butter sauce.

Faroe Island Scottish Stuffed

Salmon.....\$22.95

Oven baked and tender with our crabmeat stuffing. Topped with hollandaise sauce.

Shrimp Scampi

.....\$21.95

Fresh shrimp sautéed in our own special wine and scampi sauce over angel hair pasta.

Scallop, Shrimp, and Crabmeat Au Gratin

.....\$26.95

Fresh scallops, shrimp, and lump crabmeat in a casserole topped with two cheeses

Lump Crabmeat

.....\$29.95

Fresh sautéed crabmeat in our delicious butter and lemon sauce.

Broiled Crabcakes

.....\$22.95

Two lightly breaded crab cakes, made with our own crab cake mix, and a dash of lemon butter.

*** May be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

18% gratuity will be added to tables with 8 or more guests.