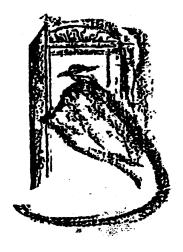
The Inn at Maple Grove

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



Appetizers

evening filled with fine spirits and culinary delights.

Stuffed Mushroom Caps\$9.	00 Cajun		
Scallops\$12.95 Made to order with fresh crabmeat and topped with slices of mozzarella cheese.	Pan Seared with spicy Cajun seasoning		
with slices of mozzarella cheese. Clams			
Casin	o\$9.00		
	Fresh clams topped and baked with our casino		
mix.			
Hardy shrimp cooked in spices and herbs			
and served with our own spicy sauce.	Escargot and		
Mushrooms\$9.00			
Delicious baked escargot with mushrooms in a Lump Crabmeat Cocktail\$1.	5.95 delightful garlic sauce. Served with		
crispy garlic bread.	delighter game dades. Cerved With		
Fresh jumbo lump crab served on a bed of			
lettuce with melted butter or cocktail sauce.	Bang Bang		
Shrimp\$12.95			
**	Rolled in a special spice mixture then deep fried		
*Oysters on the Half Shell\$	9.00 and topped with a sweet and spicy sauce.		
	ups		
French Onion, served in a crock\$5.50 \$3.50Bowl \$5.00	Soup Du JourCup		
Topped with toasted croutons and bubbling cheese.	All soups are prepared daily by our chef.		
Snapper SoupCi	ip \$3.50Bowl \$5.50		
Stuffed Baked Potato, Vegetable Du Jour, Fresl	any two of the following: h Salad, Baked Potato or the Inn's Famous Fries. Garlic or Bleu cheese for an additional \$.75.		
	eaks and Chops		
**Filet	ets will be butterflied.		
	\$3		
1.95			
Fresh cut 10 oz. filet, served with onion rings and Au Jus.			
*Junior Filet Mignon**			
<u> </u>	\$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		
21-day aged choice beef, tender and juic	 y.	\$29.95
*Tenderloin Tips		***
Pieces of filet, sautéed with onions, pepp	ers and mushrooms in a brown Madeira	
Pork Chops		
Two 1-1/2" thick center cut pork chops se	erved with applesauce.	\$20.95
*Prime Rib	-	\$35.95Queen
Tasty Ac	dditions for your Steaks and	Chops
	Sautéed Onions\$1.75 Poultry Specials	
Halve of Roasted		
Duck Crispy skin with our own special black ch		\$26.95
Chicken Olivia		
Chicken and shrimp sautéed in wine sauc	ce then topped with asparagus and béarr	\$20.95 naise sauce.
Chicken Parmigiana		
Floured in egg batter and covered with br	read crumbs. Cooked until tender and se	
	Chef's Veal Delights	
Veal Delfino, a house special	ťτν	
Veal medallions sautéed with shrimp, cra	bmeat and mushrooms in a Madeira win	e sauce, over sliced potatoes.
Veal Parmigiana 		\$19.95
Floured in egg batter, covered with bread		
Veal Marsala		***
Sautéed fresh veal medallions with fresh		•
Veal Piccata		
Fresh veal sautéed in our scrumptious les	mon butter sauce and served with slices	
	Seafood Specialties ** All well done filets will be butterflied.	
Surf** and Turf		

*Crabmeat Colorado**
Broiled Seafood Combination
\$28.95 With Lobster Tail
Lobster Tail
Two 8 oz. tails served with drawn butter.
Stuffed Flounder
Fresh flounder with crabmeat stuffing, topped with hollandaise sauce.
Pan Seared Scallops
Faroe Island Scottish Stuffed Salmon\$22.95 Oven baked and tender with our crabmeat stuffing. Topped with hollandaise sauce.
Shrimp Scampi
Fresh shrimp sautéed in our own special wine and scampi sauce over angel hair pasta.
Scallop, Shrimp, and Crabmeat Au Gratin
Fresh scallops, shrimp, and lump crabmeat in a casserole topped with two cheeses
Lump Crabmeat
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.