

English Room

Traditional Dinner Menu

Appetizers

House Smoked Salmon
With Traditional Garnish \$11

Sautéed Jumbo Lump Crab Cake
Tomato Chutney & Honey Balsamic Reduction \$13

Grilled Octopus
Tossed with Balsamic and Mediterranean Herbs \$10

Lobster Bisque
Lobster Meat, Crème Fraîche & Sherry Wine \$9

Classic Jumbo Shrimp Cocktail \$14

Baked Brie & Arugula Salad
Pear-Balsamic Preserve \$9

Salads

Roast Bosc Pear with Mixed Greens
Candied Walnut, Bleu d'Auvergne Cheese, & Aged Balsamic Vinaigrette \$8

Classic Caesar Salad \$7
Add Grilled Chicken \$13
Add Grilled Shrimp \$16

Chopped Shrimp & Lobster Salad \$18
With Avocado, Tomato, & Toasted Brioche

Main Courses

Pan Seared Veal Medallions
Home Made Gnocchi & Wild Mushrooms \$27

Crisp Atlantic Salmon
Pesto Mashed Potatoes & Leek Fondue \$22

Sautéed Dover Sole
Mashed Potatoes & Cabbage au Gratin \$39

Grilled Filet Mignon
Duchess Potato, Mushrooms & Port Wine Reduction \$32

Roast Boneless Half Chicken
Drizzled with E.V.O.O. & Rosemary Thyme Roast Potatoes \$24

Roast Rack of Lamb
Artichoke Goat Cheese Ravioli & Lamb Osso Bucco Ragout \$37



~ 18% gratuity will be added to parties of 6 or more ~



White Hart Pub Menu

Appetizers

Moules Frites Sautéed Mussels in Shallot White Wine Sauce, & side of Fries.....	\$9
Vidalia Onion Rings Smoked Tomato-Basil Dip	\$7
Shrimp Carpaccio With Arugula, Capers, & Onions	\$10
Fried Calamari Asian Dipping Sauce	\$9
French Onion Soup	\$6
Buffalo Wings Blue Cheese Dressing & Celery.....	\$8
Baked Feta Cheese Tomatoes & Oregano	\$7
Escargot Bourguignon Hotelier Butter, & Toast Points.....	\$10

Salads

Greek Salad Tomato, Onion, Cucumber Kalamata Olives, & Feta Cheese	\$11
Greek Salad with Grilled Shrimp.....	\$18
Chicken or Beef Cobb Salad Tomato, Bacon, Avocado, Blue Cheese, Romaine Lettuce Ranch Dressing	\$16

Sandwiches

“All Sandwiches Come with Shoe String Potatoes or Potato Chips”

Deer Path Inn Club Sandwich Chicken Breast, Crisp Bacon, Lettuce, & Tomato.....	\$10
NY Steak Sandwich Onions, Mushrooms, & Provolone Cheese	\$15
Grilled Chicken Breast on Ciabatta Bread Pesto Spread, Roast Pepper, & Swiss Cheese	\$12
Classic Ruben Sandwich Corned Beef, Sauerkraut.....	\$13
White Hart Pub Burger Lettuce, Tomato, Cheddar Cheese, & Onions.....	\$12

Pasta & Pizza

“Venice” Harris Bar Fettuccini Baked Fettuccini & Prosciutto Alfredo.....	\$14
Farfalle Pasta & Smoked Salmon Asparagus & Vodka Sauce	\$16
Orecchiette Pasta with Italian Sausage Mushroom Tomato Cream Sauce	\$15
Chicken Parmesan Angel Hair Pasta & Tomato Sauce	\$14
Home Made 4-Cheese Ravioli Tomato Cream Sauce.....	\$16
Home made Lobster & Crab Ravioli Lobster and tomatoes Cream Sauce	\$18
Home Made Ravioli Di Zucca Mascarpone and Caramelized Butternut Squash Tossed with Cranberries, Hazelnuts, & a touch of Cinnamon	\$17
Pizza Margherita Mozzarella Cheese, Tomato Sauce, & Basil	\$10
Pizza Del Giorno Chef’s Creation of Pizza of the Day.....	

Pub Entrées

Steak Frites “Prime Rib Eye Steak” Shoe String Potatoes & Shallots White Wine	\$18
Fried Amish Chicken Mashed Potatoes & Gravy	\$16
Turkey Pot Pie	\$10
Spicy Chicken Enchiladas Lettuce, Radishes, Tomatoes & Sour Cream	\$11
Prime Steak Quesadillas Pico-di-Gallo, Sour Cream & Guacamole	\$16
Fish & Chips Beer Battered Cod Fish & Tartar Sauce	\$12



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