

CEDAR RUN INN

281 BEULAH LAND RD.
CEDAR RUN, PA. 17727

570-353-6241

**Relax and enjoy the informal country atmosphere of the Inn,
While we make your dining experience special.**

Fine wine listing available upon request.

Appetizers

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| Soup du Jour | \$3.50 |
| House Pate A robust combination of clams and herbs, baked with parmesan cheese. | \$5.25 |
| Linguine Served with Capocola ham, sliced mushrooms, tomatoes, and garlic. | \$4.75 |
| Shrimp Cocktail | \$6.00 |
| Smoked Shad Served with salsa and stone-ground wheat crackers. | \$5.75 |
| Stilton Cheese A mild English, blue-veined cheese, served with apple slices and stone-ground wheat crackers. | \$6.25 |
| Crab Cake Blue crab, mixed with vegetables and herbs, sautéed and finished with seasoned lemon butter. | \$6.75 |

Sorry, No Credit Cards.

Entrees

House Salad, Fresh Vegetable, and Potato or Rice served with each meal.

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| VEGETARIAN Carrots, zucchini, red pepper, onion wedge, broccoli, cauliflower Sautéed in an herb marinade presented on a bed of wild rice. | \$16.75 |
| BREAST OF CHICKEN Dipped in egg and sautéed, finished with a Frangelico cream sauce, garnished with almond slivers. | \$18.75 |
| BREAST OF DUCK Served with a sauce of natural juices, garlic, honey, and a touch of duck sauce. | \$19.75 |
| FILLET OF TILAPIA Seasoned with lemon pepper, baked, finished with an orange sauce, garnished with orange slices. | \$19.75 |
| SEAFOOD COMBINATION Shrimp & sea scallops, lightly sautéed with mushrooms, tomato, garlic and oregano, simmered in white wine with a touch of brown sauce. | \$24.75 |
| SEA SCALLOPS Sautéed with Pineapple, flamed in brandy, finished with whole grain mustard and heavy cream. | \$23.50 |
| FILLET OF SALMON Poached, served on a bed of seasoned spinach with a stuffing of chopped mushrooms, eggs & capers, presented with a raspberry cream sauce. | \$24.50 |
| DELMONICO STEAK (approx. 10 oz.) Charcoal broiled, served with sun-dried tomatoes and scallions, finished with a Madeira wine sauce. | \$19.75 |
| MEDALLIONS OF BEEF TENDERLOIN Char-broiled, served with scallions simmered in dry vermouth, finished with a mustard caper sauce. | \$24.50 |
| LOIN OF PORK Baked, finished with a cranberry-honey glaze, flamed in Applejack brandy. | \$19.75 |