

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

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.

VEGETARIAN Carrots, 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.	\$25.50
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 finished with a tarragon cream sauce, presented in a puff pastry shell.	\$24.75
SEA SCALLOPS Flamed in ginger brandy, sautéed with cantaloupe and hazelnuts, with lemon butter.	\$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, presented with chopped scallions & mushrooms, finished with a mederia 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, served with a rich Swiss Cheese Brunoise Sauce, garnished with sliced apples flamed in Apple Schnapps.	\$19.75