



Phone: (732) 747-0890 Fax: (732) 747-8899 | 700 Newman Springs Road Lincroft, N.J.

We serve Lunch daily: 11:30a.m to 4:00p.m., Dinner: Mon.-Thurs.: 4:00-10:00 p.m., Fri. & Sat.: 4:00-11:00 p.m. & Sunday: 4:00 to 9:00 p.m. & Our Tavern Menu is available at the bar all day until close.

Mother's Day 2010

Soups

Lobster Bisque \$6

Cream of Butternut Squash \$6

Cream of Broccoli \$6

Salads

Caesar Salad \$6

Field Greens tossed with Plum Tomatoes and Balsamic Vinaigrette \$6

Arugula Salad with Julienne Prosciutto Di Parma, Pears
and Gorgonzola Cheese, Tossed with Red Wine Vinaigrette \$12

Appetizers

Shrimp and Lump Crabmeat Cocktail with a Duo of Sauces \$12

Crab Cakes with Herb Salad and Red Pepper Aioli \$12

Lincroft Inn Signature stuffed Mushrooms
Crimini Mushrooms stuffed with Italian Sausage, Swiss chard,
Reggiano Cheese and Pine Nuts \$12

Fried Calamari tossed with Plum Tomatoes, Pine Nuts, Black
Olives, Pancetta, Capers, Garlic and Extra Virgin Olive Oil \$10

Entrees

Roast Loin of Pork with Country Sausage Bread Stuffing,
Mashed Potatoes, Braised Red Cabbage and Pan Gravy \$24

Pan Roasted Filet Mignon with Mashed Potatoes,
Creamed Spinach and Shallot Demi \$30

Roast Prime Rib of Black Angus Beef Au jus with Roasted
Rosemary Potatoes and Green Beans \$28

Sautéed Flounder in a Light Egg Batter with Shallots, Garlic,
Asparagus and Tomato in Lemon Parsley Butter Sauce \$26

Half Roasted Long Island Duckling with Braised Cippolini Onions,
Potato Pancake, Mache Salad and a Natural jus \$26

Tenderloin Tips of Beef with Jumbo Lump Crabmeat Creamy Polenta
and a Sherry Reduction \$26

Pan Seared Salmon over a Salad of Quinoa, Pine Nuts, fresh Basil,
Red Onion, Extra Virgin Olive Oil and Lemon Juice \$26

Veal Scaloppine with a Natural Sherry Redux, Grilled Asparagus
and Wild Mushroom Risotto \$30

Penne with Sautéed Shrimp in aVodka Sauce \$24

Bell and Evans Organic Chicken Breast stuffed with Fontina Cheese, Shallots, Swiss chard
oven Roasted Tomatoes served with Parmesan Risotto and a light Pomodoro sauce \$25