



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.

New Year's Eve 2009

Soups

Lobster Bisque \$6

Chicken Vegetable Soup \$5

Onion Soup Au Gratin \$5

Salads

Caesar Salad \$7

House Mix of Baby Greens, Plum Tomatoes and Balsamic Vinaigrette \$6

Arugula Salad with Gorgonzola, Julienne Pears, Prosciutto and Sherry Vinaigrette \$10

Appetizers

Shrimp, Jumbo Lump Crabmeat, Sliced Avocado and marinated Asparagus with Lemon Aioli \$13

Shrimp Cocktail with a Duet of Sauces \$10

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

Lincroft Inn "Signature" stuffed Cremini Mushrooms with Sausage, Pignoli nuts, Reggiano and Swiss Chard served with Marinara \$10

Entrees

Roast Prime Rib of Beef au Jus with Green Beans and Roasted Rosemary Potatoes \$30

Osso Bucco Milanese with Creamy Polenta \$32

Veal Scaloppine served with Sautéed Broccoli Rabe, Parmesan Risotto and Sherry Reduction \$30

Pan Seared Filet Mignon with Horseradish Mashed Potatoes, Grilled Asparagus and Shallot Demi \$32

Penne with Sautéed Shrimp, Scallops, Tomatoes, Garlic and White Wine \$25

Grilled Veal Porterhouse with Fingerling Potatoes and Green Beans \$32

Pan Seared Salmon Fingerling Potatoes, Grilled Asparagus and Lemon Butter \$25

Half Roasted Long Island Duckling with Braised Cippolini Onions,
Wild Rice, Pecans, Mache Salad and a Natural jus \$25

Pan Roasted Breast of Organic Grain Fed Chicken with Wild Mushroom Risotto,
Asparagus and a Mushroom Butter Sauce \$23

Pan Seared Beef Tenderloin Tips with Wild Mushroom Risotto,
Grilled Asparagus and Burgundy Reduction \$26