



## 1906 PINE CREST INN & RESTAURANT

Affordable Elegance, Gourmet Dining, and Southern Hospitality  
in the Western North Carolina Mountains near Asheville

### Sample Dinner Menu

Our menu changes weekly.

Please call if you have a special request or unique dietary needs.

#### Appetizers

**Pine Crest Egg Roll - 6.95**

With Asian slaw, blackened chicken and peppered brie

**Tempura Fried Calamari - 7.95**

With wasabi mayo sauce and sesame glaze

**Angus Beef Carpaccio - 8.95**

With shaved Parmigiano and extra virgin olive oil

**Baked Vermont Goat Cheese - 7.95**

With a dried fruit compote and a balsamic drizzle

**Maryland Lump Crab Cake - 8.95**

With roasted fennel and a wasabi mayo and Asian dipping sauce

**Parmesan Herb Fried Ciliegine Mozzarella - 6.95**

Tossed with balsamic vinaigrette, tomatoes & baby greens

**Grilled Pizza - 8.95**

With roasted tomato, spinach, fresh basil, portabella mushrooms & goat cheese

#### Soups

**Wild Mushroom Bisque - 4.95**

With croutons

**Corn, Clam & Roasted Pepper Chowder - 4.95**

With country ham and steeped sage cream

## Salads

### **Fresh Mixed Baby Greens Salad - 3.95**

With orange wedges and tomatoes;

Dressings: Ranch, Grand Marnier Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette

### **Romaine Salad - 3.95**

With warm bacon dressing, red onions and bleu cheese crumbles

### **Classic Pine Crest Inn Caesar Salad - 4.95**

With shaved Parmesan, and our homemade croutons & Caesar dressing

### **Proscuitto di Parma and Melon Salad - 4.95**

With extra virgin olive oil and fresh cracked pepper

### **Spinach Salad - 3.95**

With julienne apples, toasted pecans and cider vinaigrette

## Entrees

### **Certified Angus Beef Filet Mignon - 24.95**

#### **Petite Filet Mignon - 18.95**

With whipped potatoes, corn soufflé and sauce Robert

### **Seared Maple Leaf Duck Breast - 17.95**

Pan seared and served with mushroom potato hash and rosemary jus

### **Lake Victoria Perch Filet - 18.95**

Pan seared filet with sauce Piperade & mashed potatoes topped with onion frites

### **Two Textured Ashley Farms Organic Chicken - 16.95**

Pesto infused chicken breast & leg confit served with mashed potatoes and a light herb chicken jus

### **Double Cut Pork Chop - 19.95**

With Tuscan sausage and wild mushroom stuffing

### **Domestic Lamb Chops - 24.95**

With red jalapeno jelly and fresh warm Vermont goat cheese

### **Pasta Arrabbiata - 13.95**

Spicy tomato sauce with Kalamata olives with or without smoked bacon over pappardelle

### **Herb Marinated Grilled Veal Loin Chop - 18.95**

With Jasmine rice and an apple-lingonberry chutney

**Local Rainbow Mountain Trout Amandine - 14.95**

With toasted almonds, oven roasted potatoes and Beurre blanc

**Fresh Jumbo Lump Crab Cakes - 19.95**

Served with tide water slaw, mashed potatoes and mustard sauce

**Grilled Fresh Atlantic Salmon - 16.95**

With a blackened grit cake, asparagus, and an andouille Sausage demi-glace

**Fried Japanese Eggplant - 14.95**

Herb breaded served over tomato basil sauce tossed with penne pasta & topped with goat cheese

**Desserts**

**Crème Brûlée - 5.95**

With caramelized raw sugar

**NY Style Cheesecake - 6.95**

With Blueberry puree

**Key Lime Pie - 6.95**

Made with real Florida Key Lime juice

**Wild Berry Sorbet - 5.95**

With Chambord marinated berries and whipped cream, garnished with a ginger snap cookie

**Chocolate Pecan Ecstasy Cake - 5.95**

With Belgium ganache

**Granny Smith Apple Crisp - 5.95**

With French vanilla ice cream and caramel sauce

*NC Sales tax and a service charge of eighteen percent will be added to your check*

Our coffee is ground especially for the Inn by West End Coffee Co. of Greenville, SC