

Mother's Day 2017

A la Carte - Includes Choice of Salad, Sorbet and Entrée Five-course Fixed Price Menu

Choice of Soup and Salad, Sorbet, Entrée and Dessert - add 14 Dollars to any Entrée Price

Featured Drinks

Cameron Lemonade – Vodka, Chambord, Lemonade	9
Kir Royal – Blackcurrant Liquor and Champagne	9
Cosmopolitan – Vodka, Roses Lime, Triple Sec & Cranberry Juice	9
Oban – Single Malt Scotch	17
Knob Creek Bourbon – Small Batch Kentucky Straight Bourbon	12

Appetizer

Mushroom Fontina Strudel - Pennsylvania Mushrooms, Shallots and Fontina Cheese in Flakey Puff Pastry Finished with Brown Butter Vinaigrette	8
Brie and Pear Quesadilla – Brie Cheese And Roasted Pears in a Grilled Flour Tortilla, Topped with Mulled Wine Syrup and Spiced Walnuts	8
Tempura Shrimp - Three Jumbo Tempura Battered Shrimp with Hot and Sour Dipping Sauce	10

Soup or Salad ~ \$8

(One soup or salad Included with a la carte entre)

Creamy Seafood Chowder – A Rich Cream Soup with Shrimp, Lobster, and Tilapia	
House Salad – Mesclun Greens, Tomatoes, Feta Cheese and Pine Nuts Tossed with our Balsamic Vinaigrette	
Spinach and Bacon Salad – Tender Baby Spinach, Hard Cooked Egg, Candied Bacon, Grape Tomatoes, Warm Bacon Dressing	

Intermezzo

Raspberry Sorbet

Entrée

(Entrees are served with appropriate starch and vegetable)

<u>Petit Filet of Beef and Crab Cake *</u>	39
Grilled 5oz Filet of Beef Crispy Ale Onions, Port Wine Demi-Glace, Jumbo Lump Crab Cake, Roasted Sweet Pepper Aioli	
<u>Grilled Snapper</u>	33
Red Snapper Flame Grilled with Fresh Arugula, Lemon Olive Oil, Feta Cheese and Olive Tapenade	
<u>Chicken Marsala</u>	29
Pan Seared Frenched Chicken Breast set atop a Parmesan Polenta Cake topped with Wild Mushroom Marsala Wine Sauce	
<u>Grilled Pork Loin Chop</u>	29
Boneless Pork Loin Chop topped with Caramelized Apples and Granny Smith Agrodolce	
<u>Eggplant Roulettes (Vegetarian)</u>	28
Breaded Eggplant, Ricotta Cheese, Marinara, Aged Provolone, Penne Pasta, Broccoli	

Dessert ~ \$8

Bananas Foster Bread Pudding – French Bread in A Custard of Bananas, Spiced Rum, And Caramel, Served Warm with Rum Ice Cream
Crème Brûlée – Rich and Velvety Sweet Vanilla Bean Custard Topped with a Layer of Hard Caramelized Sugar
Chocolate-Toffee Torte – Toffee Laced Dark Chocolate Ganache in a Graham Cracker Crust
Strawberry Mousse – Light Fluffy Strawberry Mousse Topped with White Chocolate Shavings

6% Sales Tax and 20% service fee will be applied to all checks

Sorry No Substitutions or Alterations

No Split Entrees - One Check per Table

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Children's Menu - 19

(Plus Tax and Service Fee)

Salad

(included)

Apple Sauce

Intermezzo

Raspberry Sorbet

Entree

Chicken Tenders – Fritter Style Fried Chicken Tenders, Tater Tots, Veggie Dippers

Pasta Marinara – Chef's Choice Pasta Tossed with Classic Marinara Sauces

Cheese Pizza – Individual Pizza Pies with a layer of Pizza sauce Topped with Mozzarella and Veggie Dippers

Dessert

Brownie with Ice Cream



Cameron Estate Inn
&
Restaurant

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