



# RIEGELSVILLE INN

— *restaurant & pub* —

The Riegelsville Inn was built in 1838 to support trade on the Delaware Canal which runs behind the building. Originally a hotel, the Riegelsville Inn would house the barge operators on their trip between Allentown/Bethlehem and Philadelphia.

## STARTERS

### Artisan Cheese Board | 16

*chef's selection of cheeses and accompaniments—ask for today's selection*

### Oysters on the Half Shell | 18

*chef's selection of oysters—two each of three different varieties*

### Baja Scallops | 16

*seared diver scallops, cucumber nest, wakame salad, fennel, avocado, lemon vinaigrette*

### Foie Gras Rillettes | 13

*trio of poppy seed, fig and walnut, honey-wheat crostini, port wine grapes, dijon mustard, truffled arugula*

### Gulf Coast Shrimp | 14

*poached shrimp, dijon greens, avocado, jalapeno, lemon, lime, cilantro, mango puree*

### Blue Crab Cocktail | 18

*jumbo lump crab, duo of honey-dijon and cocktail sauces, lemon crown*



### Oysters Florentine | 19

*champagne-saffron creamed spinach filling, crumbled bacon, fresh chive*

### Snails & Scallions | 16

*escargot sautéed in herbed garlic butter, scallion nest, tomato-parmesan crème*

### Shrimp Scampi Skewers | 18

*gulf shrimp, chorizo sausage, new potato, shallot, garlic and white wine butter sauce*

### Lamb Loli-Chops | 16

*potato crusted and herb breaded New Zealand lamb chops, goat cheese crème, red wine demi-glace, green onion*

### Foie Gras | 20

*seared foie gras, strawberry rhubarb pie, savory onion jam*

## a SOUP & SALADS

### French Onion Gratiné | 7

*traditional recipe, house crostini, broiled gruyere*



### Garden Greens | 7

*cucumber ring, greens, tomato, crouton, goat cheese, house vinaigrette*

### Caesar | 7

*romaine, parmesan, house made Caesar, croutons*

### Arugula | 9

*figgy bread hollow, dried cherry, crumbled feta cheese, red onion, mint and walnut pesto*

### Spinach | 9

*spiced phyllo cup, chic peas, asparagus spears, quinoa, radish, almond, apricot, lemon-dill yogurt dressing*



### Optional Salad Additions

*grilled chicken, marinated tofu | 5*

*shrimp, scallops, salmon, crab cake, steak, tuna | 10*

## ENTRÉES

### Spring Chicken | 28

*ricotta stuffed chicken breast, asparagus, artichoke heart, radish, shallot, potato and goat cheese croquette*

### Cassoulet | 32

*seared duck breast, leg confit, braised pork belly, country sausage, great northern bean, mirepoix, garlic, herbs*

### Tenderloin of Beef | 36

*Roasted and sliced filet of beef, parsley whipped potato, baby carrot, haricot vert, white wine & thyme demi-glace*

### Lamb, and a Nice Chianti | 24 (half) 42 (full)

*red and golden beets, parmesan baby potatoes, braised fava beans, wild mushroom puree, chianti demi-glace*

Prix fixe | 49 (one appetizer, one entrée, one dessert). Ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
20% gratuity will be charged for parties of six or more*

Peppercorn Pork | 30

*bacon wrapped tenderloin, roasted turnips, mushrooms, scallion mashed potato, apricot brandy-peppercorn demi-glace*

Georgia Ribeye | 30

*12oz grilled ribeye steak, Vidalia onion ring, garlic whipped potato, peas & carrots, sherry-mushroom demi-glace*



Salmon & Salmon | 28

*pan seared salmon fillet wrapped in sliced smoked salmon, sautéed bok choy, mashed red potatoes, red onion marmalade, white wine and thyme beurre blanc, crème fraîche*

Laguna Scallops | 32

*pan seared diver scallops, smoky chive and bacon butter, cauliflower puree, kumquat, wild rice pilaf*

River Trout | 28

*farm raised rainbow trout, Louisiana crayfish stuffing, baby potato medley, mushroom, swiss chard, mushroom, herbed lemon butter*

Crab Cakes | 30

*pan fried crab cakes, green vegetable and mushroom risotto, creamy sauce beurre rouge, shaved parmesan*

Sand and Sea | 36

*4 ounce filet of beef, white shrimp, bacon crusted scallop, parsley whipped potato, baby carrot, haricot vert, white wine and thyme infused demi-glace*



Spring Quiche | 16

*crustless—broccoli, potato and cheddar cheese, green salad, fresh rolls, rosemary butter*

Tofu & Quinoa Stir-Fry | 22

*marinated tofu, quinoa, beet, spinach, almond, lemon, cilantro, dried cherries, extra virgin olive oil*

Vegetable Risotto | 19

*sautéed seasonal vegetables, creamy risotto, shaved parmesan cheese, fresh herbs*

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## DESSERT

Selection of Ice Cream | 5

*ask your server for today's flavors*

Crème Brûlée | 7

*classic vanilla bean custard with caramelized sugar crust served with whipped cream and berries*

Lime Cheesecake | 7

*Philadelphia style cheesecake infused with fresh lime paired with whipped cream and blackberry compote*

Strawberry Rhubarb Pie | 8

*vanilla bean ice cream, strawberry coulis, mint leaves, powdered sugar dusting*

Lemon Genoise | 8

*lemon curd, almond sponge cake, Chambord whipped cream, raspberry coulis*

Cinnamon Bread Pudding | 8

*classic recipe infused with cinnamon, dried fruit and brandy cream sauce*

Layered Chocolate Tart | 9

*creamy milk chocolate ganache, chocolate pate, and whipped cream with a chocolate wafer crust*

Chef's Trio | 11

*a taste of your favorite desert selections—choose three from the list above*

## AFTER DINNER DRINKS

### Single Malts

Glenlivet 12 Year (Highlands)	7.5
MaCallan 12 Year (Highlands)	10
Balvenie 12 Year	10
Oban 14 Year (West Highlands)	14
Lagavulin 16 Year (Islay)	16

### Wines

Lustau Almacenista	7
Sandeman Founders Reserve	7
Cockburn Vintage 2001 Porto	12
Quady Electra Muscat 2006	7
Warre's 1999 Vintage Porto	10

### Specialties

Irish Coffee	8
Mexican Coffee	8
Espresso Martini	10

### Cognac

Courvoisier VS	7.5
Remy Martin VSOP	8.5
B & B	7.5

### Liqueurs

Liquor 43	6.5
Amaretto di Amore	6.5
Kahlua	6.5
Baileys	7
Sambuca	7
Chambord	7
Godiva	7
Frangelico	7
Grand Marnier	7.5
Cointreau	7.5
Drambuie	7.5



*Cappuccino & Espresso also available*