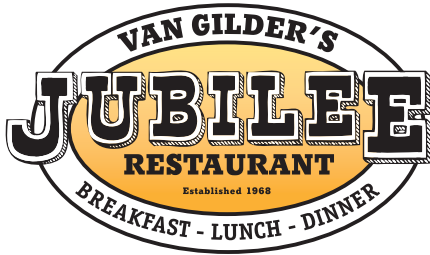




POCONO MOUNTAINS
RESTAURANT MONTH

APRIL 22
THRU
MAY 19, 2019



Complete Breakfast \$9.50

Available Monday - Friday • 7 am - 3pm

Choice of One Beverage, Starter and Entree
Sales tax and gratuity not included.

// BEVERAGE

Choice of One:

Coffee, Hot Tea,
Hot Chocolate or Milk

// STARTERS

Choice of One:

Fruit Juice,
Fresh Fruit Salad,
Fresh Pineapple,
Yogurt Parfait with
Strawberry & Granola
or Cup of Soup

// BREAKFAST ENTREES

Shakshuka

Eggs nestled in a savory tomato and red pepper sauce spiced with cumin, paprika and cayenne. Topped with crumbled feta and baked. Garnished with fresh cilantro and served with flat bread.

Polenta Benedict

Seared polenta cakes topped with grilled tomatoes, two poached eggs, pesto and hollandaise.

Lemon Blueberry Buttermilk Pancakes

Stack of homemade pancakes dotted with fresh blueberries and topped with a lemon blueberry sauce and dollops of whipped cream.

Avocado Toast

Toasted multi grain baguette, smashed avocado, two poached eggs, feta cheese and arugula.

Owaissa Omelette

Goat cheese, plum tomatoes and fresh mushrooms wrapped in two eggs. Served with choice of pancakes or home fries.

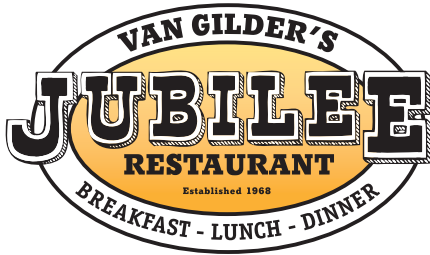


PoconoRestaurantMonth.com



**POCONO MOUNTAINS
RESTAURANT MONTH**

**APRIL 22
THRU
MAY 19, 2019**



Three Course Dinner \$25

Available Monday - Friday starting at 4pm

Choice of Appetizer, Entree & Dessert
Sales tax and gratuity not included.

// FIRST COURSE

French Onion Soup

Crock of homemade french onion soup topped with croutons and melted cheese.

Caesar Salad

Crisp romaine, with garlic croutons & Parmesan cheese tossed in a creamy caesar dressing.

Eggplant Napoleon

Layers of breaded eggplant, fresh mozzarella and tomatoes en casserole with a pink sauce.

Glazed Asian Ribs

Three hand cut ribs, braised then flash fried and glazed with a homemade chili, honey and soy glaze. Topped with sesame seeds and green onions.

// SECOND COURSE

Peach Bourbon Prime Pork Chop

Hand cut 12-14 oz. prime chop with a peach bourbon glaze, served on a bed of Yukon mashed potatoes with fresh vegetables.

Jameson Glazed Salmon

Oven roasted salmon with a Jameson Glaze. Served with rice and vegetable of the day.

Beef Medallions

Tender beef shoulder tenderloin medallions with a choice of red wine fig reduction or chimichurri sauce. Served with mashed Yukon potatoes and vegetable.

Big Easy Alfredo

Sauteed chicken, shrimp and andouille sausage with penne pasta with Cajun alfredo.

Vegetarian Ravioli

Roasted vegetable stuffed ravioli, sautéed fresh vegetables, garlic white wine sauce, side of garlic bread.

// DESSERT COURSE

Homemade Carrot Cake, Chocolate Layer Cake or Warm Apple Crisp with Ice Cream.



PoconoRestaurantMonth.com