

Lunch

Soup of the Day	\$ 7
Creole Onion Soup With Gruyère, provolone and Locatelli cheeses	\$ 8
Boston Bibb Salad	\$ 8
With fresh citrus, toasted almonds, goat cheese and blood orange vinaigrette	
Arugula, Endive and Pear Salad	\$ 9
With roasted red onions and toasted hazelnut dressing	
House Salad	\$ 8
A mix of red and green leaf lettuce with cherry tomatoes, red onion and cucumber; Served with a choice of creamy parmesan dressing or balsamic vinaigrette	
Horseradish Stuffed Shrimp	\$12
Wrapped in smoked bacon with honey mustard sauce	
Grilled Chicken and Stilton Cobb Salad	\$13
A house blend of greens with chopped egg, bacon, avocado and tomato	
Frisée and Crispy Duck Confit Salad	\$12
With verjus vinaigrette, seedless grapes and spiced pecans	
Basket of French Fries	\$ 5
Served with malt vinegar or catsup	
Beer Battered Onion Rings	\$ 6
Served with Ranch dressing	
Quiche of the Day	\$ 9
Served with a side house salad	
Charleston Meeting Street Crab, <i>Our Signature Dish</i>	\$17
Classic au gratin with reduced cream, sharp cheddar cheese and sherry	
Steamed Prince Edward Island Mussels	\$16
From Chef's repertoire	
Roasted Pork Sandwich	\$11
With provolone cheese, pan jus and broccoli rabe; served with French fries	
Grilled One-Half Pound All Beef Burger	\$12
Topped with double cheddar cheese, grilled red onions, lettuce, tomato and Kosher dill pickle	
House-Smoked Barbequed Beef Brisket	\$10
Served with fresh horseradish sauce and red cabbage slaw on chipotle brioche loaf	
Fish & Chips	\$12
With tartar sauce and malt vinegar; served with red cabbage-jicama slaw	
Jumbo Lump Crab Cake	\$16
Served with roasted red pepper beurre blanc and fresh basil coulis	
Molasses Rum and Pepper Painted Salmon Fillet	\$16
With sweet potato pancake and banana salsa	
Mushroom Stuffed Chicken Breast	\$15
Served with Tasso pan jus and potato pancake	
Braised Short Ribs	\$14
With buttered egg noodles and broccoli rabe	
House-Made Gnocchi	\$12
With Italian white beans, sautéed spinach, wild mushrooms and a Zinfandel reduction	

Sunday Champagne Brunch

1st Course Choice of:

- Caramelized Grapefruit with Kirshwasser, a cherry liqueur
- Warm Apple Crêpes Flambéed in cinnamon sugar & brandy, with cranberry coulis
- Fresh Berry Yogurt and House-Made Granola
- Bailey's Pâté and Smoked Salmon Mousse with Toast Points
- Smoked Salmon Lox and Bagel With capers, onions and cream cheese

2nd Course Choice of:

- Classic Eggs Benedict Served with home fries
- Shirred Eggs Florentine Eggs baked in a casserole dish with creamed spinach;
Served with home fries and choice of breakfast meat
- Huevos Rancheros Fried egg on top of refried beans with sour cream and salsa verde
- Steak & Eggs Petite filet with 2 eggs any style; served with mushroom demi-glace and home fries
- Create Your Own Omelet Choice of diced ham, red & green peppers, onion, mushrooms, tomato, spinach and cheddar cheese; served with home fries and choice of breakfast meat
- Scotch Woodcock (*Smoked salmon with scrambled eggs*)
Served with home fries and choice of breakfast meat
- Pecan Waffles
With real maple syrup and orange butter; served with choice of breakfast meat
- Jumbo Lump Crab Cake
With roasted red pepper beurre blanc and fresh basil coulis; served with rice pilaf and seasonal vegetables
- Chicken Curry
Slow cooked chicken curry stew with Indian spices, ginger and coconut milk;
Served with jasmine rice
- Charleston Shrimp & Grits
Sautéed shrimp, spicy tomato cream sauce and white cheddar grits; served with seasonal vegetables
- Grilled One-Half Pound All Beef Burger
Double cheddar cheese, crispy fried red onions, lettuce and tomato;
Served with French fries
- Sunday Roast: *Ask your server*
Served with mashed potato pancake and fresh seasonal vegetables

3rd Course:

Scrumptious Dessert Buffet in our Lantern Lounge
Coffee, Tea, Juices and Champagne included

Prix Fixe \$35 per person

(Children under twelve \$18; two and under eat free)

Black Bass Hotel



Winter Menu

Where Memories Happen

3774 River Road Lumberville, Pa 18933

For Reservations Call 215-297-9260

www.BlackBassHotel.com

Dinner

Soup of the Day	\$ 7
Spicy Crab Chowder With house-made cracker	\$ 8
House Salad	\$ 8
A blend of iceberg, romaine and baby greens with cherry tomatoes, red onion and cucumber; Served with choice of creamy parmesan dressing or balsamic vinaigrette	
Arugula, Endive and Pear Salad	\$ 9
With roasted red onions and toasted hazelnut dressing	
Boston Bibb Salad	\$ 8
With fresh citrus, toasted almonds, goat cheese and blood orange vinaigrette	
Frisée and Crispy Duck Confit Salad	\$12
With verjus vinaigrette, seedless grapes and spiced pecans	
<hr/>	
Horseradish Stuffed Shrimp	\$14
Wrapped in smoked bacon with honey mustard sauce	
Savory Moroccan Baklava	\$11
Mediterranean spiced ground lamb with feta cheese, pistachios and onions in a phyllo pastry	
Wild Mushroom Risotto	\$11
With toasted pine nuts, wild mushrooms and a Zinfandel reduction	
Salt and Peppered Crispy Squid	\$12
With shallot, garlic and sweet pepper cracklings	
Jumbo Lump Crab Cake	\$15
Served with roasted red pepper beurre blanc and fresh basil coulis	
<hr/>	
Charleston Meeting Street Crab, <i>Our Signature Dish</i>	\$32
Classic au gratin with reduced cream, sharp cheddar cheese and sherry	
Sautéed Sea Bass with White Bean Purée	\$36
With black olive and sundried tomato tapenade, and roasted red pepper sauce	
Salmon Fillet in Red Thai Curry	\$28
With sweet peppers, sliced mushroom and basil chiffonade	
Potato Crusted Tilapia	\$28
Served with sautéed spinach and house-smoked salmon beurre blanc	
Seared Sea Scallops with House-Cured Pork Belly	\$28
With caramelized fennel, potato pavé and brandied apricot glaze	
Swordfish Saltimbocca	\$30
In a creole meuniere with house-made gnocchi and sage potato chips	
Classic Beef Wellington	\$36
Layered with mushroom duxelle and Foie gras; wrapped in puff pastry; served with a port wine demi-glace	
The Bass't 16 oz New York Strip	\$38
With Stags' Leap Merlot demi-glace; served with mashed potatoes	
Pecan Herb Crusted Rack of Lamb	\$34
With creamed shallot demi-glace and braised endive	
Coffee Lacquered Duck	\$29
Roasted half duck; served with pear ginger chutney and coffee sauce	
Roasted Stuffed Pork Loin	\$27
Stuffed with walnuts and dried cherries; served with parsnip purée and ratatouille	
Veal Shank Osso Bucco	\$32
Served with pesto risotto and gremolata	
House-Made Wild Mushroom Ravioli	\$21
Served in smoked garlic and rosemary-scented cream	

Tavern

Soup of the Day	\$ 7
Creole Onion Soup	\$ 8
With Gruyère, provolone and Locatelli cheeses	
<hr/>	
Savory Moroccan Baklava	\$11
Mediterranean spiced ground lamb with feta cheese, pistachios and onions in a phyllo pastry	
House Salad	\$ 8
A mix of red and green leaf lettuce with cherry tomatoes, red onion and cucumber; Served with a choice of creamy parmesan dressing or balsamic vinaigrette	
Spinach and Crabmeat Dip	\$ 9
Served with grilled pita chips	
Beer Battered Onion Rings	\$ 6
Served with Ranch dressing	
Basket of French Fries	\$ 5
Served with malt vinegar or catsup	
<hr/>	
Frisée and Crispy Duck Confit Salad	\$13
With potato pavé, seedless grapes and spiced pecans in verjus vinaigrette	
Grilled Salmon Salad with Honey Orange Dressing	\$14
A house blend of winter greens, dried plums and pistachios	
Steamed Prince Edward Island Mussels	\$12
From Chef's repertoire	
Fish & Chips	\$12
With tartar sauce and malt vinegar; served with red cabbage-jicama slaw	
Roasted Pork Sandwich	\$11
With provolone cheese, pan jus and broccoli rabe; Served with French fries	
House-Smoked Barbequed Beef Brisket	\$10
Served with fresh horseradish cream and red cabbage-jicama slaw	
Grilled One-Half Pound All Beef Burger	\$11
Topped with double cheddar cheese, crispy fried red onions, lettuce, tomato and Kosher dill pickle; Served with French fries	
Mushroom Stuffed Chicken Breast	\$15
Served with Tasso pan jus and potato pancake	
Braised Short Ribs	\$14
With buttered egg noodles and broccoli rabe	
House-Made Gnocchi	\$12
With Italian white beans, sautéed spinach, wild mushrooms and a Zinfandel reduction	