

The Pinehurst Inn

Featured this week:

"Manly Man" Meatloaf - \$12

It's hearty. It's beefy. It's delicious. And it keeps on coming until you can't eat any more. It's our "Manly Man" meatloaf!

These are "individual serving" meat loaves. People were saying "Oh, what cute little meat loaves!" We don't want our meatloaf to be "cute". We want our meatloaf to say "I am a genuine, hearty, fill-me-up, tastes great, satisfying comfort food".

Thus the name "Manly Man". And yes, we do serve it to girls. In fact, we will serve it to anyone that loves a good meatloaf!

Your meatloaf comes with fresh salad, English Muffin Bread, mashed potatoes and classic green beans with corn. And if it doesn't fill you up, ask for more! Quantities are limited.

Domestic Beer \$3 - Imported Beer \$5 - Wine \$5/glass. BYOB corkage \$10

Ice Tea, Lemonade, Root Beer, Milk, Juice, Hot Tea, coffee \$2

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Entrées

All Entrées include our Famous English Muffin bread and garden salad.

USDA choice 10-oz New York strip steak - \$18

Accompanied by potato and fire-roasted vegetables.

We use only USDA "choice" meat, hand-cut and weighed to ensure it's at least 10 ounces. We dredge it in our secret mixture of savory seasonings, then grill it over 600 degree coals until it reaches your requested level of "doneness".

"Rare" is cool in the middle, red throughout. (With a good vet and three days it will be back on it's feet!) Medium Rare is pink throughout. Medium is pink just in the middle. Medium well is very little pink. Well done is completely cooked throughout. (We do NOT guarantee your steak will be juicy and tender if you order it "Medium Well" or "Well Done"!)

Too much meat? Our 6-oz New York strip steak is just \$15

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Pan-seared Wild Alaskan Salmon - \$16

Wild salmon! (It was their last fling before going back to "school")

Seriously now, we lightly season these succulent 6-8oz filets with our lemon/spice mix, then sear them to trap the delicious juices inside. The meat is perfectly pink, flakey and moist.

Accompanied by fire-roasted vegetables and a pilaf made of Portobello mushroom, onion, sour cream and wild rice.

Wild Alaskan Halibut - \$22

Try the hal-i-but just for the hal-of-it! (No groaning please)

These 6-8oz filets are lightly crisped on the outside, and white, flakey and juicy on the inside. We serve them up with a side of exotic mango/lime salsa that has a mildly spicy "heat". Accompanied

by fire-roasted vegetables and a pilaf made of Portobello mushroom, caramelized onion, sour cream and wild rice.

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Parmesan Herb Encrusted Breast of chicken - \$14

This 6-oz breast is pounded flat, dipped in Grandma's old-time savory herb and cheese mix then pan-cooked to mouth-watering perfection and topped with grated parmesan. Accompanied by wild rice and roast vegetable medley. Add marinara for \$2.

chicken Picatta - \$14

This 6-oz chicken breast is pounded flat, lightly breaded and pan-seared. Then into the oven while we take the pan drippings and stir in white wine, butter, lemon juice and capers to make a delightful Picatta sauce. Your chicken is then served up under the sauce, accompanied by wild rice and roast vegetable medley.

Organic Spinach and cheese Ravioli .. \$9

Yummy medallions of pasta bursting with tasty spinach and four (count 'em.. four!) scrumptious cheeses in a classic marinara sauce.

Vegetarians can celebrate! (Vegans can go to Ashland)

Accompanied by fire-roasted veggies.

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"Great Value" Meals

Spaghetti with Meat Sauce .. \$6

A heaping plate of spaghetti, smothered in a red sauce that is chock-full of Italian sausage and vegetables. Add a fresh green dinner salad for just \$2 more.

Plain Old (Yawn) cheeseburger .. \$6

1/3 pound of flavor-full ground angus beef on a toasted bun with lettuce, tomato, onion and pickle, and a heap of Miss Vicki's extra crunchy kettle potato chips. Add guacamole for \$1 and/or bacon for \$2. Add a fresh green dinner salad for just \$2.

For Kids and anyone else that is a kid at heart .. \$6

chicken tenders, with real Kraft® Macaroni and cheese (You know.. the kind in the blue box that mom makes!). Includes carrot sticks with creamy ranch dressing. Yum!

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Leave room for Dessert!!!

Ice cream: A bowl of any flavor you like as long as it's vanilla... \$3

Sorbet: A bowl of any flavor you like as long as it's Mandarin
Orange/Raspberry/Lemon.. \$3

Root Beer Float: A tall, frosty glass, loaded with three scoops
of vanilla ice cream drowning in real root beer... \$5

Ice cream Sundae: 3 scoops of Vanilla Ice cream dripping with
either real Hershey's chocolate syrup or Nutella chocolate
Hazlenut cream, topped with whipped cream and a cherry... \$5

More dessert on the next page!

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More Dessert!

English Muffin custard: This is a delicious bread pudding made from the English Muffin Bread that we bake fresh here every day. It's broken into bite-sized chunks, mixed with sugar and eggs, and baked in a delightful custard. Served with apple-cinnamon sauce, whipped cream, and a dash of fresh ground nutmeg. Ask for it warm! \$5 Ala mode... \$7

Swedish crème: An addictive, not-too-sweet, delicious blend of creamy ingredients, with hardly any sugar. Kinda like a vanilla/sour cream pudding. Topped with fresh fruit and whipped cream.. \$5

chocolate Purgatory: A Ghirardelli chocolate brownie with baked-in chunks of dark chocolate, floating in a splat of real Hershey's chocolate syrup, with swedish cream topped with a bite of dark chocolate and more chocolate syrup. Once you are into it, people have to pray to get you out! ..\$5 Ala mode... \$7

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