Three Course
Prix Fixe Dinner Menu

Mondays 4pm - 8pm | Tuesdays - Thursdays 4pm - 9pm
$45 per person plus tax & gratuity

Appetizers

select one

Washington Crossing Salad
mixed greens, spiced pecans, cranberries, goat cheese, fig vinaigrette GF, V

Soup du Jour

George's Fried Calamari
hot pepper, green onion, marinara, dill sour cream

Artichoke Francese (3)
artichokes coated with egg batter with garlic lemon-butter sauce

Entrees

select one

Seafood Scampi Pasta
white wine, garlic and butter sauce, fettuccine, shrimp and clams

Grilled NY Strip Steak (8oz)
topped with herbed butter. steamed broccoli, garlic mashed potatoes GF

Chicken Roulade with Mushroom Sauce
stuffed with spinach, provolone cheese & sun-dried tomato paste.
herbed fingerling potatoes, roasted brussels sprouts

Dessert

Ice Cream GF

Homemade Chocolate Mousse
with whipped cream, garnished with fresh strawberries GF

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
There is a sharing charge of 25%. A 20% gratuity will be added for parties of eight or more.
If using a credit card, there is a 3.5% processing fee. Menu subject to change without notice.
Plus tax, gratuity, and credit card processing fee.

215-493-3634 | www.washingtoncrossinginn.com

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