



WASHINGTON CROSSING INN

GALENTINE'S NIGHT OUT

Thursday, Feb 12

COCKTAILS FIRST, DECISIONS LATER.

Love you, Mean it Mule 15

raspberry vodka, raspberry liqueur, ginger beer, lime

Rosé All Day Paloma Spritz 15

reposado tequila, grapefruit syrup, rosé, soda

Group Chat 15

tito's, muddled strawberries and lemon, st. germain, soda

Caffeinated & Complicated 16

vanilla vodka, licor 43, borghetti espresso liqueur, espresso

Moet and Chandon Brut Rose (187ml) 18

Veuve Cliquot Yellow Label Brut 22

bottle \$95

PRETTY PLATES, BIG ENERGY

Hot Girl Flatbread 16

vodka sauce, pepperoni, burrata, hot honey

Say Cheese (and Mean It) 18

baked brie, pistachio, lavender honey, crostini

Cheese Before Boys 18

artisan cheese trio, fig jam, marcona almonds, crackers

Fries Before Guys 8

rosemary parmesan, garlic aioli

Single Girl Sliders 9

beef on brioche, aged cheddar, pickle

Taco 'Bout It 16

(3) portobello mushroom street tacos

Sweet Treat to Share, or Not 12

rich chocolate mousse, strawberries for dipping



A 20% gratuity will be added for parties of eight or more. If using a credit card, there is a 3.5% processing fee.

Not to be combined with any other discount; menu subject to change without notice.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We proudly support locally farmed produce, aqua-culture, and artisan food producers

WASHINGTON CROSSING INN VALENTINE'S DAY MENU

Friday, Feb. 13 & Saturday, Feb. 14 • 4-9pm | Sunday, Feb 15 • 4-8pm

\$105 pp plus tax & gratuity

If using a credit card, there is a 3.5% processing fee

WELCOME FLUTE OF CHAMPAGNE

FIRST COURSE

Amuse Bouche

jumbo shrimp with corn and avocado salsa

SECOND COURSE

Washington Crossing Salad

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

Caesar Salad

romaine heart, cherry tomato, croutons,
shaved grana padano, parmesan dressing

Shrimp Cocktail

jumbo white shrimp, horseradish cocktail sauce,
lemon GF, DF

Lobster Bisque

Baked Oysters

panko breadcrumbs, spinach,
garlic herb butter sauce

Fried Calamari

hot cherry pepper, green onion,
marinara, dill sour cream

PASTA COURSE

Rigatoni Alla Vodka

tomato cream sauce, prosciutto, parsley, parmesan, shaved grana padano

Can be prepared vegetarian

FOURTH COURSE

Grilled Filet Mignon (8 oz.)

scalloped potatoes, vegetable bundle,
red wine demi-glace

Vegan Chickpea Loaf

grilled asparagus, roasted herb fingerling potatoes,
mole blanco sauce V, VE, GF

Grilled Bone-In Veal Chop

hollandaise sauce, baked potato,
roasted brussels sprouts GF

Chicken Roulade

fontina cheese, spinach, sun dried tomato pesto,
madeira shitake mushroom sauce,
blended rice, sautéed garlic broccoli rabe

Crab-Stuffed Lobster Tail

mashed potatoes, sautéed garlic broccolini

Citrus-Glazed Sautéed Halibut

cauliflower rice, haricot verts GF

DESSERT

Opal Noire

chocolate sponge, milk chocolate mousse,
strawberry cremeux

White Satin Raspberry Tart

white chocolate ganache with orange
& raspberry in a buttery sable tart

Flourless Chocolate Cake

decadent & rich flourless chocolate cake, dark chocolate ganache GF

FRENCH MACARONS FOR TWO

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan

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There is a sharing charge of 25%. A 20% gratuity will be added for parties of eight or more.

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VALENTINES WEEKEND BAR MENU

2/13-2/15

Washington Crossing Garlic Bread \$13

herbs, parmesan, EVOO, italian long hot peppers, kalamata olives, roasted garlic
half portion \$7

Washington Crossing Salad \$16

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

Caesar Salad \$14

romaine heart, cherry tomato, crouton, shaved grana padana, parmesan dressing V

Lobster Bisque \$14

lobster, cream, sherry

Baked Oysters \$16

panko breadcrumbs, spinach, garlic herb butter sauce

Shrimp Cocktail \$16

jumbo white shrimp, horseradish cocktail sauce, lemon GF, DF

Fried Calamari \$17

hot cherry pepper, green onion, marinara, dill sour cream

Traditional Lamb Lollipops \$22

green onion, apricot balsamic reduction GF, DF

Caramelized Onion and Mushroom Flatbread \$16

gruyere cheese, parmesan, truffle oil drizzle V