



RIEGELSVILLE INN

— *restaurant & pub* —

The Riegelsville Inn was built in 1838 to support trade on the Delaware Canal which runs behind the building. Originally a hotel, the Riegelsville Inn would house the barge operators on their trip between Allentown/Bethlehem and Philadelphia.

STARTERS

Baby Arugula Salad | 9

with prosciutto, apple, warm blue cheese cream and a lavender honey-balsamic reduction

Goat Cheese | 14

in a phyllo purse with endive, roasted fruit medley and hazelnut-banyuls vinaigrette

Smoked Salmon Terrine | 14

with cream cheese, a salad of cucumber, egg, tomato, onion, potato and dill with greens and crostini

Oysters on the Half Shell | 17

premium oysters served with cocktail sauce and lemon crown

Seared Tuna | 18

encrusted with cumin and fennel seed with artichoke, avocado and a tomato-olive-cilantro-fennel couscous salad dressed with lemon-soy olive oil

Crab Cocktail | 18

colossal lump crab, cocktail sauce, whole-grain honey mustard and lemon crown



Curry Mussels | 15

with a kaffir lime leaf curry cream, gala apples and broccoli

Selection of Wild Mushrooms | 15

sautéed with a brandy thyme cream sauce and watercress salad in a puff pastry bouche

Escargot | 15

in new potato cups with tomato confit and a garlic-lemon-herb butter

Lobster Ravioli | 16

with pumpkin, mushrooms and parmesan in a brown butter, hazelnut-sage sauce

Oysters Rockefeller | 19

premium oysters served with sautéed spinach, fennel, Serrano ham and lemon juice sabayon sauce

Foie Gras | 26

Hudson Valley Grade A Foie Gras pan seared and as a pate, served with sweet pumpkin bread, roasted fall fruit and a caramel cream sauce

Chef's Special tasting menu is available upon request. Ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
18% gratuity will be charged for parties of six or more*

ENTREES

Garden Trio | 20

variations on fresh seasonal vegetables



Riegelsville Crab Cake | 30

with potato galette, broccoli, cauliflower, roma tomato, portobello mushroom with a mustard-tarragon cream sauce

Salmon in Puff Pastry | 29

with baby potatoes and carrots, turnips, mushroom duxelle and a red wine demi

Striped Bass | 32

with zucchini, mushrooms, squash, carrots, scallions and soba noodles in a red miso broth

Seared Sea Scallops | 30

with traditional saffron and parmesan risotto millanaise, shallots, spinach and mushrooms in a saffron tomato broth

Skate Wing | 30

with bell pepper fondue, wild rice, spinach and mushroom stuffed tomato with herbed anchovy butter

Steamed Seafood Plate | 30

shrimp, scallops, oysters, mussels, lump crab meat and cod with potato, squash and parsnips wrapped in swiss chard with a smoked salmon cream

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Cordon Blue | 22

with wild rice blend, cauliflower, broccoli, carrots, mushroom, with a smoke gouda mornay sauce

Bacon-Wrapped Chicken | 28

dried fruit and herb stuffed, over creamy spinach, mushrooms and onions, whipped sweet potato with rosemary chicken jus

Pork Tenderloin | 28

oven roasted with a lentil-potato-mushroom ragout and sage juniper berry gastrique

Seared Duck Breast and Duck Leg Confit | 32

with wild rice, mushrooms, pink peppercorn parsnips glazed with orange marmalade and a white wine-orange duck stock reduction

Rabbit Saddle Roulade | 32

with parsley whipped potatoes, dried cherries, almonds, green beans and a peppercorn brandy demi

10oz. Strip Loin | 24

cooked to order with our spinach salad and whipped potatoes

Prime Rib | 24

queen cut served with au gratin sweet potato, peppers, tomato, onion, broccoli, mushrooms, cauliflower and au and horseradish cream jus

Filet Mignon | 36

pan-seared, oven-roasted stuffed with mushroom, served with zucchini, squash, carrot, tomato, potato, green bean, radish and a brandy peppercorn cream

Rack of Lamb | 37

lima beans, mushrooms, cherry tomatoes, a potato-turnip dauphinoise and a cabernet wine sauce

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DESSERT

Selection of Ice Cream | 5

ask your server for flavors

Crème Brûlée | 7

classic vanilla custard with a hard caramel crust

Lime Cheesecake | 7

with a blackberry compote and whip cream

Pumpkin Roll | 7

pumpkin pie filling served with caramel sauce and crème an glaise

Warm Cider Pecan Tart | 7

butter tossed pecans, brown sugar crème anglaise and vanilla ice cream

Cinnamon Bread Pudding | 7

with dried fruit and brandy cream sauce

Layered Chocolate Tart | 8

*creamy milk chocolate ganache, chocolate pate, and whip cream
in a chocolate wafer crust*

Chef's Trio | 9

a taste of your favorite dessert selections

AFTER DINNER DRINKS

Single Malts

Glenlivet 12 Year (Highlands)	7.5
MaCallan 12 Year (Highlands)	10
Balvenie 12 Year	10
Oban 14 Year (West Highlands)	14
Lagavulin 16 Year (Islay)	16

Wines

Lustau Almacenista	7
Sandeman Founders Reserve	7
Cockburn Vintage 2001 Porto	12
Quady Electra Muscat 2006	7
Warre's 1999 Vintage Porto	10

Specialties

Irish Coffee	8
Mexican Coffee	8
Espresso Martini	10

Cognac

Courvoisier VS	7.5
Remy Martin VSOP	8.5
B & B	7.5

Liqueurs

Liquor 43	6.5
Amaretto di Amore	6.5
Kahlua	6.5
Baileys	7
Sambuca	7
Chambord	7
Godiva	7
Frangelico	7
Grand Marnier	7.5
Cointreau	7.5
Drambuie	7.5



Cappuccino & Espresso also available