

Appetizers

Crispy Calamari Tempura ~ \$12

Served with spicy peanut noodles and seaweed salad with chili-lime aioli

Mussels Mariniere ~ \$10

Steamed mussels in a white wine butter broth flavored with Anisette

Caribbean Crab Parfait ~ \$14

Petite lump crab salad flavored with coconut served with plantain chips

Foie Gras ~ \$16

Sautéed foie gras and rhubarb compote on toasted brioche

Escargots ~ \$14

Snails in a garlic, hazelnut, and champagne butter sauce served in a puff pastry shell

Lobster Bisque flavored with Scotch ~ \$15

Served tableside with shrimp

Dinner Tuesday-Saturday

6:00pm and 8:30pm

610-431-2800

www.gilmoresrestaurant.com

Entrees

Steak Frey ~ \$25

Sautéed hanger steak with caramelized Belgium endive, dried cranberries, and blue cheese Hollandais

Crispy Thai Tilapia ~ \$28

Mustard and Panko breadcrumb crusted filet, soy, ginger, honey, lemon

Escalope de Veau au Madère ~ \$29

Veal scaloppini in a Madeira cream sauce with shiitake mushrooms

Poulet Wellington ~ \$25

Breast of chicken with mushroom duxelle, wrapped in puff pastry, with sauce Perigourdine

Desserts

Milk Chocolate Mousse in a Hand Blown Sugar

Candy Apple ~ \$8

Artisian Cheese Plate ~ \$8

Sorbet or Ice Cream ~ \$8

This is a sample menu