

# The Margarita at Pinecreek

## This Evening's Menu

### Soup Du Jour

Served with The Margarita's Fresh Bake Dinner Bread \*

### Salad

The Margarita's House Sesame Salad (gf)\*  
w/ Edamame, Carrot, Cucumber, Tomato & Crisp Wontons

Persimmon Vinaigrette, Fresh Green,  
Roasted Beets, Citrus, Feta & Candied Nuts (gf)

### Entrees

#### **Pan-Roasted Miso-Sake Glazed Black Cod (gf) \***

Basmati Rice, Sesame Spiked Cucumber-Edamame-Asparagus Salad, Soy Drizzle & Grilled Orange  
~Terra Alpina Pinot Bianco

#### **Grilled Manhattan Steak (gf)\***

Mashed Potatoes, Gaujillo Chile-Smoky Bacon Sauce, Gaucho Butter & braised Spinach  
~ St. Cosme Cote Du Rhone Rouge

#### **Potato Gnocchi w/ Truffled Mushroom Fricassee**

Broccolini, Cauliflower, Crisp Wild Mushroom & Grilled Endive  
~Borgo Scopeto Chianti Classico

#### **Roasted Breaded Pork Chop "Saltimbocca" Style (gf) \***

Creamy Polenta, Smoky Prosciutto, Emmenthaler, Apple-Brussels Slaw & Lemon-Mustard Jus  
Parducci Petit Sirah

### Desserts

Dulce De Leches Panna Cotta w/ Espresso Cream & Shortbread (gf)\*

Lemon-Poppy Pound cake, Lemon Curd & Blueberries \*

Chocolate-Rum Bread Pudding w/ Crème Anglaise \*

\*\*\*\*\*

~Price Fixe Menu Options~

~Four Course \$57

~Three Course \$52

~Wine Pairing/Tasting Options

~Two Wines \$18

~Three Wines \$25

(gf) Our Kitchen is not 100% Gluten Free; these dishes can be made gluten friendly  
\* Consuming raw or undercooked foods may increase a risk of food related illnesses

\* Please notify our staff of any Dietary/Allergen Restrictions, Thank you

~Gratuity added to parties of 6 or more & separate checks

## Shared Appetizers



<b>Blue Crab Dip w/ Artichoke &amp; Spinach (gf) *</b> Veggies, Pita, Tortillas	\$16
<b>Charcuterie Plate <u>OR</u> Cheese Plate (gf)*</b> w/ Accompaniments	\$18
<b>Chef's Board (gf) *</b> Combination Charcuterie & Cheese w/ Accompaniments	\$28
<b>Mezze Platter (gf) *</b> Roasted Garlic Hummus & Spinach -Herb Falafel, Veggies, Pita, Harissa, Raita, Olives & Feta	\$16
<b>House Smoked Salmon Cakes *</b> Horseradish Crema, Arugula, Roasted Tomato, Pickled Onion & Crisp Capers	\$16
<b>Cochinita Pibil Braised Pork Belly Tostada</b> Avocado, Pickled Onion & Accompaniments	\$15
<b>Harissa-Honey Roasted Heirloom Carrots</b> Parmesan-Goat Cheese Gratin, Carrot Top Gremolata, Garlic Toast	\$15

1/11/25

**(gf) Our Kitchen is not 100% Gluten Free; these dishes can be made gluten friendly**

\*Consuming raw or undercooked foods may increase a risk of food related

~Please notify our staff of any Dietary Restriction, Thank you

~Gratuuity added to parties of 6 or more & separate checks