

# THE PINE KNOLL

## SAMPLE MENU

**WEEKLY ENTREES** \* **FRIED OR BAKED SEAFOOD BASKET** w/ FLOUNDER, 2 SHRIMP, & 2 SCALLOPS \$18

**PORTOBELLO MUSHROOM STACK:** GRILLED MUSHROOM LAYERED w/ PEPPERS & MOZZARELLA CHEESE \$16

**GRILLED STEAK COBB SALAD** w/ MIXED GREENS, AVOCADO, BLUE CHEESE, TOMATOES, BACON, & SLICED EGGS \$20

**BAKED LEMON PEPPER CHICKEN THIGHS** \$18

**SPAGHETTI** w/ MEAT SAUCE OR MARINARA & ANGEL HAIR OR REGULAR SPAGHETTI \$18

## WEEKLY SPECIALS

**MONDAY – CREAMED CHIPPED BEEF OVER BISCUITS \$18**

**TUESDAY – \*EGGPLANT PARM OVER ANGEL HAIR \$16**

**WEDNESDAY – \*CHICKEN CORDON BLEU w/ PARMESAN SAUCE \$18**

**THURSDAY – \*GRILLED RIBEYE w/ MUSHROOM GRAVY \$26**

**FRIDAY – GRILLED SEABASS w/ LEMON DILL SAUCE \$25**

**SATURDAY – FRIED CHICKEN \$18**

\*NOTES LOWER CALORIE OPTIONS

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## WEEKLY SIDES

GREEN PEAS

AU GRATIN POTATOES

FRIED OKRA

SWEET POTATO HASH

ASPARAGUS

MASHED POTATO

STEAMED CABBAGE

GARLIC & HERB RICE

\*Indicates that items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**authentic food**  
FROM SCRATCH

we use fresh ingredients to create seasonal recipes in a  
culinary setting that is guided by our commitment to  
crafting quality dishes, the traditional way.

experience the difference