

TUCKAHOE INN



3 for \$25 menu

Available Daily, 12:00 pm - 4:00 pm

Coffee or Tea Included - Split Plate Charge \$8

Starters

(please select one)

House Salad with choice of dressing

Soup of the Day

Clam Chowder +3

Entrées

(please select one)

All entrées are served with red bliss potatoes and vegetable of the day unless otherwise stated

Chicken Parmesan

Herb-breaded fried chicken cutlet topped with Italian cheeses and our homemade marinara sauce, served over capellini pasta

Honey Salmon

8-oz pan seared salmon with a honey garlic sauce

Broiled Flounder Gratiné

Broiled fresh flounder topped with breadcrumbs and an herb-citrus butter

Turkey Dinner

Roasted turkey breast served with stuffing, mashed potatoes, vegetable, and gravy
Served with a side of cranberry sauce

Crab Cake (1) Dinner

Our award winning Maryland style crab cake, broiled to perfection
Served with our homemade jalapeño lime mayonnaise

Queen Cut Prime Rib

An 8-oz cut of our house roasted prime rib, served with au jus

Pasta Primavera

Capellini pasta with fresh vegetables, finished with a garlic white wine sauce

Petite Filet +3

A six-ounce Filet Mignon, char grilled, finished with demi-glace

Petite Broiled Seafood Combination +5

Broiled scallops, shrimp, and crab imperial stuffed flounder

Desserts

(please select one)

Bread Pudding

Tuckahoe Inn's signature dessert: custard baked with bread and raisins, covered in a warm bourbon-caramel sauce

Rice Pudding

A traditional creamy rice pudding with cinnamon and raisins

Vanilla or Chocolate Ice Cream

Ask about our specialty flavors

Key Lime Pie +3

A graham cracker pie crust filled with a balanced sweet and tart Key Lime filling

Peanut Butter Pie +3

A rich and creamy peanut butter filling in a chocolate graham cracker pie crust, covered with whipped cream and drizzled with chocolate sauce