

The Margarita at PineCreek

April is The Margarita's 39th Anniversary Month

*~~Specialty Five Course Dinner
Special \$39~~*

*~~Lighter Three Course Option
Special \$33~~*

Shared Before Dinner

***(~~Charcuterie
Plate~~Option \$10 for Two)***

Appetizer

House Made Porchetta Gougeres
with Pickled Vegetable Aioli

Crisp Eggplant Fritti Napoleon,
Grilled Artichoke,
Goat Cheese, Roasted Tomato
Sauce & Broccoli Rabe

PEI Mussels, Scallop and Sausage
Mini Paella,
Toast & Rouille

Soup

Soup Du Jour, Fresh House-Baked
Bread

Salad

Fresh Greens, Buttermilk
Dressing,
Feta, Red Onion, Croutons,
Cucumber & Snap Peas

Entrées

Grilled Manhattan Steak

Manchego Soft Polenta, Smoky
Bacon, Mushroom & Shallot
Sauté, Tomato-Sherry Jus,
Horseradish Gremolata

****Kunde Estate Cabernet***

Roasted Cauliflower and Four Cheese Pierogies

Portabello Mushroom, Broccoli
Rabe
& Spring Pea Pesto

****Li Veli Negroamaro***

Sautéed Red Rock Snapper

Jasmine Rice, Rock Shrimp
Bouillabaisse Jus Butter Sauce,
Caper-Lemon Aioli

****Conclass Rueda***

39th Anniversary Throwback Entrée

Chicken & Dumplings

Mashed Potatoes, Asparagus &
Snap Peas

****Nugan Estate Shiraz***

***(~~ Assorted Cheese Plate
Option \$11 For Two~~)***

Desserts

Chocolate-Hazelnut Panna Cotta,
Hazelnut Biscotti

Almond-Poppy Cake with Honeyed
Yogurt Creme Fraiche & Citrus-
Ginger Syrup

Lemon Curd Pavlova with Fresh
Berries

***Suggested Wine Pairings**

*~~~Wine Pairing/Tasting
Option~~~*

Two Wines \$14

Three Wines \$20

*****Please Let Your Server Know of any
Dietary Restrictions***

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

*****Split Plate Charge \$7
#47***

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