

PIN HIGH BAR & GRILLE

DINNER MENU

Friday, November 28th & Saturday, November 29th

APPETIZERS

Crab Risotto, English Peas and Tarragon 10

Hickory Nut Gap Farm Cured Meats Cheeses, Olives, Toast Points 9

Parmesan Truffle Fries, Kalamata Olive Aioli 7

Martha Stewart meets Snoop Dog (house guacamole, nacho chips, queso) 7

Scotch Egg, Mild Fennel Sausage, Dijonnaise 7

ENTREES

POTATO CRUSTED SALMON 18.95

Saffron Glazed Turnips, Asparagus

(Meiomi Pinot Noir 36 or William Hill Chardonnay 34)

FRIED SHRIMP BASKET 18.95

Hushpuppies, Fries, Slaw

(Seekers Sauvignon Blanc 30, or PBR)

LAMB OSSO BUCCO 18.95 (FOR TWO 28.95)

Potato Mash, Peas

(J. Vineyards Pinot Noir 46)

PENNE PASTA 18.95

Shrimp, Pulled Chicken, Polish Sausage, Parmesan Cream

(Rombauer Chardonnay 59)

UPTOWN JITTER-BUG 24.95

NY Strip Steak Smothered in Diane Sauce, Topped with House Fries,

Served with Side Salad

(Schramsberg Blanc de Blanc 72 or Daou Pessimist Red Blend 40)

HOUSE-MADE DESSERTS 6

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*