

Beef, Pork, & Lamb

Filet Mignon \$32

Bleu cheese mashed potatoes, portabella mushrooms, grilled fennel, and cabernet red wine mustard sauce

Baby Back Ribs

Full Rack \$24 Half Rack \$14

Honey espresso BBQ sauce, shoestring fries, and fresh dill ranch cucumber salad

Meat Loaf \$18

Horseradish BBQ glaze, caramelized onions, garlic mashed potatoes

BLT Burger \$12

8oz Sirloin burger with bacon, lettuce, tomato, cheddar cheese and Thousand Island dressing

Steak Frites \$23

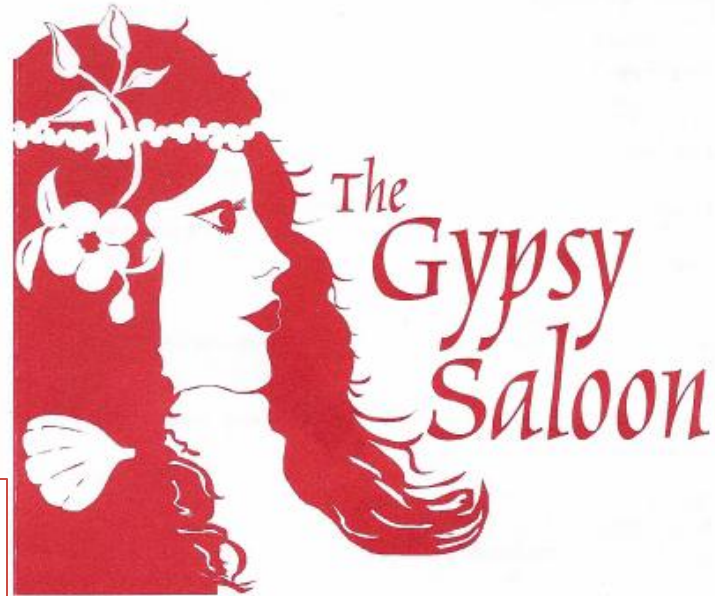
8oz grilled NY Strip, spicy fries, caramelized onions, jalapenos, roasted garlic aioli, brown gravy

Pretzel Crusted Pork Chop \$24

Japanese chili pepper apple sauce, garlic mashed potatoes, spicy mustard sauce

Marinated Flank Steak \$28

With spicy crab and green papaya salad and grilled asparagus



PSC – WINTER DINNER

SUNDAY, FEBRUARY 19th

AT 5:30 pm

**INDIVIDUAL CHECKS
CASH ONLY**

Call or email reservations

By February 16th

Louisa Horsey

610-832-4452

[*horsey@quakerchem.com*](mailto:horsey@quakerchem.com)

(from 1/28/ to 2/12, Linda LaChapelle

610-662-1843,

[*llachapelle@southco.com*](mailto:llachapelle@southco.com))

*\$5 penalty for not keeping or not
cancelling reservations*

Dinner Menu

610-828-8494

**128 Ford St.
W. Conshohocken, PA 19428**

[**www.gypsysaloon.com**](http://www.gypsysaloon.com)

Small Plates

Signature Lobster "Mac & Cheese" \$18

Asiago, parmesan & goat cheese, Maine lobster

Fried Calamari \$11

Served with sliced banana peppers with a sweet & spicy chili basil aioli

Mussels Margarita (house special) \$12

Prince Edward Island mussels in a premium tequila, fresh lime, cilantro and Serrano pepper sauce

Chicken Wings \$9

(12) wings, choice of traditional buffalo, celery, blue cheese or honey espresso bbq, celery, and ranch

Shrimp Pot stickers \$12

soba noodles, sweet chili garlic sauce and lotus root chips

Deconstructed Spicy Tuna Roll \$14

Sesame encrusted sushi tuna with avocado, seaweed salad & ponzu sauce

Vegetable Spring Rolls \$10

Chili peanut sauce

Chicken Quesadilla \$10

Soft corn tortilla, chicken, cheese, corn & mango salsa, sour cream, and avocado

Clams \$16

Sautéed bacon, roasted red peppers, and onions in white wine

The Tower \$10

Sliced Jersey tomato stacked, crispy onion rings layered with bleu cheese dressing & finished with reduced balsamic

Mini Filets \$15

(2) Filet sliders topped with roasted red peppers, provolone, and horseradish mayo, served over a mixed green salad with house vinaigrette

Eggplant Rollantini \$9

Ricotta cheese, tomato sauce, fresh mozzarella cheese

Margarita Flatbread \$10

With sliced tomato, fresh mozzarella and basil with a reduced balsamic drizzle

Shrimp Flatbread \$15

With sautéed spinach, shredded mozzarella, and tomato sauce

Gypsy Fries \$7

BBQ shoestring fries with Italian fondue

Island Grill's Crabby Fries \$10

Fries tossed with sautéed crab meat and old bay seasoning. A Cape May favorite!

Salads

Antipasto \$12

Italian tuna, marinated eggplant, sliced olives, roasted red peppers, sharp provolone, oven dried tomatoes, hard boiled eggs, iceberg, lemon olive oil

Grilled Hearts of Romaine \$15

(4) grilled shrimp, chipotle mayonnaise, and parmesan reggiano

Caprese \$9

Fresh mozzarella and tomato tower with basil and a balsamic drizzle

Arugula \$8

Baby arugula with artichoke hearts, toasted pine nuts and crumbled goat cheese toasted in lemon vinaigrette

Strawberry & Goat cheese Salad \$11

Arugula, strawberries, pine nuts, and fried goat cheese tossed in orange blossom vinaigrette

Caesar \$8

Hearts of romaine lettuce tossed with our Caesar dressing, croutons and shaved parmesan

House \$7

Iceberg, romaine, tomatoes, carrots, cucumbers, house made croutons, balsamic vinaigrette

Pasta

Signature Lobster "Mac & Cheese" \$28

Asiago, parmesan & goat cheese, Maine lobster

Linguini alla Pescatore \$25

Little neck clams, calamari, mussels, scallops, shrimp, spicy marinara, linguini

Spinach Ravioli \$18

Asparagus, tomato cream sauce

Crab & Cappellini \$24

Angel hair pasta, jumbo lump crabmeat, artichoke hearts, mint, chilies, tomato

Lobster & Penne \$24

Vodka mushroom sauce, prosciutto

Potato Gnocchi \$18

Homemade red sauce, basil, shaved parmesan cheese

Eggplant Rollantini \$16

Ricotta cheese, tomato sauce, fresh mozzarella cheese, linguini

Penne with shrimp \$22

Shrimp with sundried tomatoes and baby spinach in a garlic herb cream sauce topped with pine nuts and parmesan cheese

Veal

Veal Picante \$24

Garlic, lemon caper sauce, spaghetti

Veal & Shrimp Marsala \$26

Sweet peas, wild mushrooms, mashed potatoes, green beans

Breaded Veal Parmesan \$24

Fresh mozzarella, tomato sauce, linguini

Chicken

Grilled Sicilian Chicken \$17

Balsamic vinegar, olive oil, spaghetti aioli

Chicken with Balsamic Mushrooms \$18

Asparagus, shaved parmesan reggiano cheese, mashed potatoes, green beans

Chicken & Shrimp Marsala \$21

Sweet peas, wild mushrooms, mashed potatoes, green beans

Breaded Chicken Parmesan \$18

Fresh mozzarella, tomato sauce, linguini

Honey Walnut Chicken \$18

Sun dried tomatoes, honey marsala wine, goat cheese

Wok Chicken Stir-Fry \$16

Sliced chicken, snow peas, water chestnuts, shitake & enoki mushrooms, carrots, and toasted sesame seeds in a soy plum sauce, with sticky rice

Chicken Cordon Bleu \$18

Grilled chicken breast with ham and Swiss cheese topped with basil tomato salad and a side of sautéed garlic spinach

Seafood

Grilled Scallops \$25

With sweet corn puree and sautéed baby bok choy

Sushi Grade Tuna Steak \$25

Grilled rare, baby bok choy, citrus soy sauce, ginger aioli, mashed sweet potatoes

Sautéed Tilapia \$20

In a scampi caper sauce with sautéed garlic spinach

Lobster Risotto \$24

Asparagus, crispy onions, ponzu sauce

Jumbo Crab Cakes \$30

(2) Crab cakes over mixed greens tossed in a ginger lime aioli, garnished with mango salsa