

*Menu* **DINNER**



**Mélange**  
ON SYCAMORE

A MIXTURE OF FOOD, CULTURE, AND FRIENDS • NEWTOWN, PENNSYLVANIA

**APPETIZERS**

**CRABMEAT CHEESECAKE** **\$22**

A savory blend of Creole cream cheese and lump crab baked in a pecan crust, topped with caramelized onions, mushrooms, jumbo lump crab, and a rich cream reduction. *\*\*contains nuts*

**LOUISIANA BBQ SHRIMP WITH MINI CHEESE BISCUITS** **\$22**

Classic Louisiana-style barbecue shrimp in a spicy, buttery sauce, served with Southern cheese biscuits.

**STUFFED EGGPLANT ROLLATINI** **\$16**

Delicately thin slices of eggplant, lightly fried and rolled with prosciutto, provolone, and creamy ricotta, then baked until tender and finished with our pomodoro sauce.

**TRI-COLORED CHEESE TORTELLINI ARRABBIATA** **\$18**

Sautéed hot Italian sausage, mushrooms, fresh diced tomatoes, and spinach in a spicy tomato and red pepper sauce, finished with shaved Parmesan.

**FRESH OYSTERS ON THE HALF SHELL (½ DOZEN)** **\$19**

Market selection of fresh oysters served on the half shell, accompanied by chilled mignonette, lemon and hot sauce.

**FRIED OYSTERS** **\$20**

Served with a horseradish-Dijon mustard and cream reduction and tomato-corn salsa.

**DIRTY RICE & CLAMS** **\$19**

Sautéed littleneck clams with green peppers, onions, and Cajun spices, served over dirty rice with chicken livers and andouille sausage.

**GRILLED FLATBREAD CAPRESE** **\$16**

Fresh mozzarella, basil, tomatoes, and arugula drizzled with balsamic gastrique.

**CRISPY CHICKEN LIVERS** **\$18**

Served over sautéed arugula with caramelized onions and whole-grain mustard sauce.

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**SOUPS & SALADS**

**SOUP OF THE MOMENT** **\$12**

Chef's daily creation; please ask your server.

**PAN-SMOKED TOMATO CRAB BISQUE** **\$15**

A velvety sherry-infused cream soup with smoked tomatoes and jumbo lump crab.

**LOUISIANA SAUSAGE & BEAN SOUP** **\$10**

Spicy tomato broth with carrots, celery, onions, and andouille sausage.

**TRIO OF SOUPS** **\$14**

A tasting of three chef-selected soups.

**CLASSIC CAESAR SALAD** **\$16**

Romaine tossed with homemade Caesar dressing, anchovies, croutons, Parmesan crisp and a hard-boiled egg.

**GRILLED LAMB SALAD** **\$29**

Grilled lollipop lamb chops over spring greens with seasonal crudités and crispy shoestring fries.

**MIXED GREEN SALAD** **\$16**

With sun-dried fruit, candied walnuts, raspberry vinaigrette, and crumbled blue cheese.

**ARTICHOKE SALAD** **\$16**

Mixed greens with artichokes, olives, red onions, tomatoes, cucumbers, feta cheese, and lemon vinaigrette.

**SEAFOOD COBB SALAD** **\$28**

Calamari, shrimp, crab, mussels, roasted corn, roasted red peppers, potatoes, spinach, and tomatoes, with lemon-garlic vinaigrette.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## ENTREES

### SEAFOOD JAMBALAYA

\$46

A Cajun favorite featuring shrimp, scallops, mussels, clams, and andouille sausage, simmered with rice, Cajun spices, and garlic.

### GRILLED BARRAMUNDI

\$42

Served over sautéed spinach and lump crab, topped with lemon-caper tomato butter.

### PAN-SEARED SCALLOPS WITH CORN MAQUE CHOUX

\$59

Scallops over sautéed corn, green peppers, onions, tomatoes, and garlic in a creamy Cajun-seasoned sauce.

### SHRIMP & GRITS

\$39

Creamy cheese grits topped with sautéed shrimp, bacon, onions, tomatoes and mushrooms.

### FRUTTI DI MARE

\$46

Shrimp, scallops, mussels, clams, and crab meat in a white wine seafood broth with a touch of cream, served over house-made fettuccine.

### PORTOBELLO PARMESAN

\$28

Roasted Portobello mushrooms topped with pomodoro sauce, fresh mozzarella, and basil, served over angel hair pasta.

### CHICKEN RED BEANS & RICE

\$42

Chicken simmered with andouille sausage, bacon, peaches, green peppers, onions, and chipotle, served with mini cheese biscuits and sour cream.

### DUCK GUMBO

\$42

Crispy roasted half duck in a rich, spicy stew with wild mushrooms, green peppers, onions, tomatoes and andouille sausage, served over rice.

### ROSEMARY ROAST HALF CHICKEN

\$36

Served with garlic mashed potatoes and roasted vegetables.

### 10 OZ. BERKSHIRE PORK CHOP

\$44

Grilled and glazed with a maple ginger sauce, served with sweet mashed potatoes and roasted vegetables.

### 10 OZ. FILET MIGNON

\$69

Grilled center-cut filet mignon, served over creamy garlic mashed potatoes, finished with a rich beef demi-glace and accompanied by sautéed haricots verts.

### BRAISED SHORT RIB OF BEEF

\$59

Slow-braised beef short rib with a rich demi-glace, served with mushroom risotto and sautéed haricots verts.

### ROAST RACK OF LAMB

\$65

Mustard and herb-crusted, served with Dijon mustard sauce, roasted potatoes, and sautéed green beans.