

Desserts

Feature Creme Brulee with Fresh Berries
8.

White Chocolate Cheese Cake
8.

Chocolate Cake with Peanut Butter Mousse
9.

Triple Chocolate Indulgence
8.



*2 N. 4th Street
Hamburg, PA 19526
610-562-4683*

Valentine's Day Menu

Dinner is served
Wednesday through Saturday, 5 - 9:00 pm.
Breakfast Sun - 9am - 12 pm
Brunch Sun - 11am - 1 pm
Lunch is Served
Wednesday through Friday, 12am - 2pm
Reservations suggested.
www.AmericanHouseHotel.com

*For a Complete list of our Menus Please Visit
www.AmericanHouseHotel.com*

Soups

Black Angus Beef & Bean Chili

6.

Soup Du Jour

5.

Salads

Traditional Caesar

Mixed Green Salad with choice of dressings:

Fresh Red Wine Oregano Vinaigrette

American House Ranch

Sesame Ginger

Chunky Bleu Cheese

Balsamic Vinegar and Extra Virgin Olive Oil

Fresh Raspberry Vinaigrette

Boston Bibb Salad with Parmesan Cheese, Balsamic Syrup & Extra Virgin Olive Oil

Appetizers

Italian Bruschetta

From Italy, meaning “to roast over coal”, this traditional garlic bread is made by rubbing slices of toasted bread with garlic cloves and drizzling them with extra virgin olive oil. The garlic bread is topped with diced tomato, garlic, basil, crushed red pepper, and finished with locatelli cheese and balsamic.

6.

Mini Beef Wellington

A 3 oz. beef tenderloin seared and covered in our Beef Wellington sauce, wrapped in a puff pastry then the chef bakes until golden brown then drizzled with Beef Wellington sauce.

12.

Wild Mushrooms & Crab Strudel

A fresh sauté of wild mushrooms, jumbo lump crab and spinach and bound together with creamy goat cheese, wrapped in phyllo dough, and baked until golden. This delectable appetizer is placed on a bed of mesclun greens with a fresh raspberry vinaigrette

12.

Escargot

Six French snails slowly cooked with shallots, garlic, red wine and demi glace. Finished in oven with garlic bread crumbs or croutons.

11.

Entrees

All Entrees Served with Salad Choice

Chicken Roulade

Chicken roll with Feta Cheese encrusted with macadamia, almonds, sun dried tomatoes and black peppercorns. Served on a bed of sauteed zucchini noodles complimented with spinach risotto topped with feta cheese.

26.

Pan Seared Duck Breast

A double breast of duck pan-seared to medium-rare, deglazed in Grand Marnier with sundried cherries. Served sliced with saffron risotto and finished with peppered shallot butter and wilted spinach with strawberries.

29.

Pan-Fried Crabcakes with Roasted Red Pepper Aioli

Two fresh jumbo lump crab cakes coated in yellow panko and pan-fried. Topped with a saute of wilted baby spinach, garlic and roasted red pepper aioli. Served on a homemade corn cake.

25.

Ancho Encrusted Salmon

6 oz. Atlantic salmon encrusted with an Ancho pepper spice, served on a bed of Squash & Zucchini accompanied by a side of Yellow Mole.

24.

Pepper Encrusted Tuna Steak

7 oz. Ahi tuna steak with ginger soy glaze, wasabi, and pickled ginger. Served over a sushi rice cake.

24.

American House Center Cut Filet Mignon

An 8 oz. filet mignon served with bernaise sauce, Potato Noisette and grilled asparagus.

30.

Ribeye Steak Jameson with Crab

A 12 oz. ribeye steak encrusted in cracked black pepper, pan seared in butter with scallions, tomatoes and jumbo lump crab meat, then deglazed in Jameson's Irish Whisky. Finished with a hint of cream and demi glace and placed on yukon gold whipped potatoes. Served with beer battered zucchini.

29.

Châteaubriand for Two

Two 8 oz. filet tenderloin oven roasted to medium rare. Served with shallot and white wine demi glace, julienne vegetables and roasted red pepper and parmesan duchess potatoes. Served with a Bottle of wine.

75.