

# THE EXCHANGE

## AT POCONO MANOR

ON OPENING DAY - AUGUST 16, 1902, THE POCONO INN WELCOMED IT'S FIRST GUESTS INTO "THE EXCHANGE"  
- AN INVITING SPACE FOR QUAKER FRIENDS TO SHARE THOUGHTS, FEELINGS, IDEAS.

**WE CARRY ON THE POCONO MANOR TRADITION AND WELCOME YOU TO ENJOY AND EXCHANGE**

### IN THE BEGINNING

#### Mozzarella Mango Caprese

Our own peppered fresh mozzarella & mangoes  
layered with radicchio, caper berries & white Balsamic drizzle

**\$7.** We Recommend: *A Glass of Morrasutti Pinot Grigio*

#### Rosettes of "Pastrami" Salmon

Molasses basted smoked and spiced salmon,  
with black bread, horseradish crème fraiche  
& micro greens

**\$9.** We Recommend: *A Glass of Fronterra Shiraz*

#### Manor Seafood "Martini"

Chilled Louisiana shrimp, Alaskan crab claw  
and scallop escabeche...Shaken Not Stirred  
baby arugula & citrus garnish

**\$10.** We Recommend: *Franklin Hill Pennsylvania "Champagne"*

#### Sambuca Melon

A variety of market fresh fruit & berries  
tossed in Sambuca liquor reduction

**\$6.** We Recommend: *A Glass of Principato Blush*

#### Today's Soup

A fresh soup prepared daily  
at the exciting whim of our chef

**\$4.**

#### Ricotta Gnocchi

Delicate potato dumplings  
tossed with your choice of our  
classic Marinara or four cheese garlic cream

**\$6.** We Recommend: *A Glass of Fronterra Chardonnay*

### IN THE MIDDLE

#### Hearts of Romaine

Fresh crisp Romaine, roasted beets  
& Bermuda onions  
laced with Maytag bleu cheese vinaigrette

**\$6.**

#### The Exchange Salad

Mesclun Greens, ripe tomato, cucumber,  
shaved Bermuda onion and your dressing choice

**\$5.**

#### Spinach with Warm Smoked Bacon

Baby spinach, radicchio and arugula  
tossed with applewood bacon  
and warm Balsamic vinaigrette

**\$6.**

### ALONG THE WAY

#### Chef's Pasta Sauté

Homemade fettuccine tossed in four cheese garlic cream with fresh spinach, artichoke hearts, oyster mushrooms & roasted tomatoes

**\$14.** We Recommend: *Vinho Verde, Twin Vines, Portugal*

**\$18.** Add Herb Grilled Chicken

#### Chef's Catch of Day...Today's specially created fresh fish entrée

MARKET PRICE

#### Seafood Scampi Spumante

Shrimp, scallops, mussels & clams simmered in lemon, garlic & spices. with herbed risotto & a splash of sparkling wine

**\$23.** We Recommend: *Chablis, Premier Dru, J. Drouhin, France*

#### Grilled Ahi Tuna

Grilled medium rare, Hawaiian yellow fin, served with Tuscan avocado salad, complimented with lime cilantro aioli

**\$21.** We Recommend: *Sauvignon Blanc, Two Oceans, South Africa*

#### 3 Cheese Chicken Parmesan

Parmesan encrusted boneless breast baked with ricotta & mozzarella cheese. With fettuccine Marinara

**\$16.** We Recommend: *Pink Pinot Grigio, San Giuseppe, Italy*

#### Woodland Duck

Farm-Raised boneless breast with caramelized cranberries, apricots, walnuts & apple brandy

**\$19.** We Recommend: *Beaujolais Cru, Chateau de la Chaize, France*

#### Pork Osso Bucco

Braised pork shank served over fresh roasted fennel with prosciutto & sage demi glace

**\$21.** We Recommend: *Malbec, Terrazas de los Andes, Argentina*

#### Pocono Strip Steak

Cooked to your preference, laced with Porcini-Chianti jus, frizzled Vidalia onion garni

**\$23.** We Recommend: *Chambourcin, Franklin Hill Pennsylvania*

#### Filet Gorgonzola

pan seared filet mignon  
stuffed with Gorgonzola cheese  
over spicy escarole and garlic confit

We are happy to prepare this entrée without the cheese

**\$30.** We Recommend: *Rioja, Marques de Caceres, Spain*

**Light Fare Menu available upon request**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness