

Dinner Menu

	Price
APPETIZERS	
Smoked Buffalo Tenderloin brie cheese, capers, onions, horseradish cream, and garlic flat-bread crackers	8.95
Smoked Salmon Plate diced onion, capers, horseradish cream, and mustard dill sauce	7.95
"Maryland Style" Crab Cake breaded, deep-fried, served with cocktail and tartar sauces	8.95
Grilled Jumbo Shrimp with toasted sesame, orange, teriyaki, and ginger dipping sauces	7.95
Baked Baby Brie Cheese with candied pecans, raspberry sauce, and crackers	9.95
Buffalo Pot Stickers with sweet Thai chili sauce	7.95
Homemade Mozzarella Sticks with tomato dipping sauce	6.95
Tossed Garden Salad	5.95
Caesar Salad romaine hearts and garlic croutons add grilled chicken	6.95 10.95
Oriental Chicken Salad over mixed greens with mandarin oranges, sesame ginger dressing	8.95
Duck Confit Salad over baby spinach with orange dressing and sweet red onions	8.95
Tomato & Fresh Mozzarella over mixed greens with julienne basil, balsamic vinegar & olive oil	6.95
Roasted Peppers, Artichoke, Kalamata Olives & Feta Cheese over mixed greens with red wine vinaigrette	6.95
Creamy Lobster Bisque	cup 2.95 bowl 4.95
Soup Du Jour	cup 1.95 bowl 3.95

PASTA ENTRÉES

1/2 orders are available as an appetizer.

Entrées are served with a tossed or Caesar salad and vegetables du jour.

	Price
Cheese Ravioli	14.95/7.95
with pink vodka cream sauce	
Grilled Chicken Angel Hair Pasta	14.95/7.95
tossed with julienne of fresh basil, marinara sauce, fresh mozzarella, and olive oil	
Fettuccini Alfredo	14.95/7.95
add grilled chicken	16.95/8.95
add shrimp and scallops	18.95/9.95
Penne Pasta Buffalo Smoked Sausage	10.95/5.95
tossed with peppers, onions, and marinara sauce	

ENTRÉES

Entrées are served with a tossed or Caesar salad and vegetables du jour.

	Price
8 oz. Grilled Beef Filet Mignon	26.95
with béarnaise sauce or served au poivre	
Classic Surf and Turf	36.95
8 oz. filet mignon of beef with béarnaise sauce and 6 oz. broiled lobster tail with drawn butter	
Beef Wellington Tenderloin in Puff Pastry	28.95
with mushroom duxelles and Bordelaise sauce	
Catch Of The Day	priced daily
Sautéed Lobster Tail Française	26.95
egg dipped, sautéed with mushrooms, tomatoes, capers, and lemon butter	
Sautéed Lump Crab Cakes	20.95
with wasabi and red pepper aioli	
Broiled Jumbo Sea Scallops	19.95
with dill lemon-butter sauce	
Sautéed Veal Medallions Marsala	18.95
with mushrooms, shallots, and sweet Marsala demi-glace sauce	

Sautéed Veal Medallions Florentine 18.95
with white wine, spinach, mozzarella, and cream sauce over wild rice blend

Chicken Parmesan 14.95
over spaghetti with marinara sauce

Crab Stuffed French Chicken Breast 17.95
with crab stuffing and lobster cream sauce

Crispy Roasted 1/2 Duck 22.95
semi-boned with Chambord demi-glace sauce

Pork Tenderloin Schnitzel 14.95
breaded, pan-fried, served over spätzle with shallot, lemon, capers, and demi-glace sauce

BISON SPECIALTIES

Sautéed Medallions of Bison "Champignon" 19.95
with brandied mushrooms, demi-glace sauce, served over wild rice blend

8 oz. Grilled Bison Filet Mignon 30.95
with béarnaise sauce

Braised Bison Brisket Pot Roast 14.95
with horseradish and demi-glace sauce

Baked Buffaloaf 12.95
topped with a demi-glace sauce and served with mashed potatoes

Bar & Late Night Menu

SOUPS, SALADS AND MORE

			Price
Creamy Lobster Bisque	cup 2.95	bowl 4.95	
Soup Du Jour	cup 1.95	bowl 3.95	

Smoked Buffalo Tenderloin Plate 8.95
brie cheese, capers, onions, horseradish cream, and garlic flat- bread crackers

Baked Baby Brie 9.95
with candied pecans, raspberry sauce, and crackers

Roasted Red Peppers, Kalamata Olives, Artichokes, Feta 6.95
over greens with red wine vinaigrette

Oriental Chicken Salad 8.95
over mixed greens with mandarin oranges, sesame ginger dressing

Duck Confit Salad	8.95
over baby spinach with orange dressing and sweet red onions	
Caesar Salad	6.95
romaine hearts and garlic croutons	
with grilled chicken	10.95
Buffalo Pot Stickers	7.95
with sweet Thai chili sauce	
Grilled Jumbo Shrimp	7.95
with toasted sesame, orange, teriyaki, and ginger dipping sauces	
"Maryland Style" Crab Cake	8.95
breaded, deep-fried, served with cocktail and tartar sauces	
Flat Bread Pizza	6.95
diced chicken, tomatoes, sautéed onions, melted cheddar	
Fried Mozzarella Sticks	6.95
marinara dipping sauce	
Buffalo Wings (12 Jumbo)	8.95
hot, aioli, bbq sauces	

SPECIALTY SANDWICHES

Hot Roast Buffalo French Dip	12.95
"au jus" with horseradish sauce on garlic bread served with buffalo fries	
"Maryland Style" Crab Cake Sandwich	8.95
breaded, deep-fried, served with lettuce, cocktail and tartar sauces	
Grilled Buffalo Smokie	5.95
(hot or mild) sausage with Dijon and onion	
Turkey Wrap	7.95
cheddar, lettuce, tomato, roasted pepper, and mayonnaise	

Choice of 6 oz. Buffalo Burger or 6 oz. Grilled Chicken Breast

Rodeo	8.95
bacon, cheddar, onion, and bbq sauce	
Roman Delight	8.50
Caesar dressing, romaine lettuce, and roasted tomatoes	

The Rising Sun Inn 898 Allentown Road, Telford , PA 18969
Specializing in North American Bison
215.721.6350 www.risingsuninn.net

Southwest	8.95
cheddar, roasted peppers, and salsa	
Italian	8.50
fresh mozzarella and marinara sauce	
The Rising Sun Inn	8.95
prosciutto ham, caramelized onions and Swiss	
Build your own (.50 per topping)	7.95
prosciutto ham, bacon, salsa, provolone, Swiss, cheddar, mozzarella, onions, roasted peppers, roasted tomatoes, and lettuce	
Large Plate Buffalo Fries	3.95
Add Buffalo Fries to any sandwich	1.50

Prices are subject to change without notice.