



PATRICK D’COSTA  
chef

SOUPS + SMALL GREENS

<b>she crab soup</b> dry sherry, chives, crostini	<b>\$8</b>
<b>traditional onion soup</b> swiss cheese, sliced toasted baguette	<b>\$6</b>
<b>caesar salad</b> romaine, croutons	<b>\$8</b>
<b>the wedge</b> crisp iceberg, vine ripened tomato, bacon, blue cheese	<b>\$7</b>
<b>cinnamon tree signature salad</b> mixed greens, smoked gouda, candied walnuts, apple cider cinnamon vinaigrette	<b>\$8</b>

FIRST BITES

<b>crispy calamari</b> sweet + sour, asado aioli	<b>\$11</b>
<b>shrimp cocktail</b> jumbo shrimp, cocktail sauce	<b>\$16</b>
<b>wild mushroom ravioli</b> tomato basil coulis	<b>\$13</b>
<b>crab + corn fondue</b> garlic buttered crostini	<b>\$14</b>

SANDWICHES

All sandwiches come with choice of french fries, house made potato chips, or assorted fresh fruits.

<b>southwest burger</b> 8 oz angus, asado aioli, lettuce, bacon, pico, avocado, pepper jack cheese	<b>\$15</b>
<b>hunt valley inn burger</b> 8oz angus, caramelized onion, cheddar, american or swiss cheese, horseradish mayonnaise ~ add bacon \$2	<b>\$13</b>
<b>grilled chicken</b> brioche bun, avocado, lettuce, tomato, cheese, asado aioli	<b>\$12</b>
<b>club sandwich</b> turkey, bacon, avocado, tomato, butter lettuce, sourdough bread	<b>\$12</b>

ENTRÉE SALADS

<b>fresh salmon carpaccio+arugula</b> olive oil + lemon dressing, crostini	<b>\$19</b>
<b>cavendar's greek salad</b> romaine, baby greens, tomato, cucumber, red onion, red bell pepper, feta, kalamata olives, apple cider vinaigrette dressing ~ add chicken \$4, shrimp, steak, or salmon \$6	<b>\$14</b>
<b>large caesar</b> ~ add chicken \$4, shrimp or salmon \$6	<b>\$12</b>

SPECIALTIES

SEA

<b>rockfish</b> pan seared, beurre blanc	<b>\$26</b>
<b>grilled salmon</b> dijon mustard sauce	<b>\$23</b>
<b>crab cake</b> béarnaise sauce	<b>\$28</b>

ENTREEES ABOVE are served with signature au gratin potatoes + vegetables of the day.

<b>fish + chips</b> tartar sauce	<b>\$19</b>
<b>fish taco</b> flour tortillas, asado aioli, avocado, salsa, seared tilapia, cilantro rice	<b>\$16</b>
<b>fish kebab</b> marinated seafood, yogurt, ginger, garlic, spices, basmati rice	<b>\$22</b>
<b>linguini shrimp</b> creamy tomato basil sauce	<b>\$22</b>
<b>linguini primavera</b> farm fresh vegetables, marinara, basil	<b>\$18</b>
<b>lamb shank curry</b> braised w/ginger, garlic, onion, aromatic spices, basmati rice	<b>\$28</b>

LAND

<b>sage crusted chicken breast</b> porcini sauce	<b>\$22</b>
<b>napa valley beef short ribs</b> cabernet sauce	<b>\$29</b>
<b>veal osso bucco</b> traditionally braised, vegetable mirepoix	<b>\$28</b>

ENTREEES ABOVE are served with signature au gratin potatoes + vegetables of the day

GRILL

Our meats are served with choice of sauces: port wine, chimichurri, bearnaise, peppercorn or just grilled

<b>beef tenderloin - 6oz</b>	<b>\$28</b>
<b>beef tenderloin - 8oz</b>	<b>\$32</b>
<b>ribeye 14 oz</b>	<b>\$38</b>
<b>paillard of chicken</b>	<b>\$18</b>
<b>duet of filet mignon + crab cake</b>	<b>\$48</b>
<b>lamb chops</b>	<b>\$42</b>

ENTREEES ABOVE are served with signature au gratin potatoes + vegetables of the day

SIDES \$6

- mashed potatoes
- french fries
- sautéed wild mushrooms
- steamed asparagus
- creamed spinach

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
The Cinnamon Tree Restaurant and Polo Bar will charge a \$2.50+, per person for separating checks