



## STARTERS

### **DF** Smoked Chicken Wings 14

Dozen jumbo smoked wings, house berry-infused ipa sauce

### **NEW** Shrimp Spring Roll 10

Shrimp, marinated cucumbers, red cabbage, kimchi and carrots delicately wrapped in rice paper. Served cold with kimchi vinaigrette.

### **V** The Montour Pretzel 8

Dutch mustard & beer cheese sauce

### **NEW** Crab & Potato Tumblers 10

Served with cocktail sauce

### **NEW V** Asparagus Phyllo 10

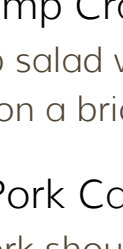
Asparagus and cream cheese wrapped in delicate phyllo dough with a balsamic drizzle

### **NEW** Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

### **Gf** Shrimp Cocktail 10

Five shrimp served with cocktail sauce



## HANDHELDS

Served with kettle chips and pickle. Substitute french fries add \$1

### Jumbo Lump Crab Roll 14

Jumbo lump crab salad with mixed greens served on a brioche roll

### Braised Pork Carnitas 12

Slow-braised pork shoulder on two flour tortillas with corn chimichurri and side of house-made "Golden Lava" chili sauce.

### Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion. Substitute Beyond Burger add \$1.

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### Vermont Maple Chicken 12

Egg battered chicken breast, canadian bacon, swiss cheese, arugula and maple syrup-jalapeno-onion jam on a kaiser roll

### **NEW** Polish Submarine 11

Grilled kielbasa on a hoagie roll with house-made honey mustard vegetable relish, tomato, mayo and swiss cheese

### Lamb & Beef Gyro 12

Ground lamb and beef on pita bread with lettuce, tomato, onion and tzatziki sauce

### Mel's Chicken Salad Croissant 9

Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant

### Reuben 9

Grilled rye bread, corned beef, sauerkraut, swiss cheese, thousand island dressing

### PBI Club 10

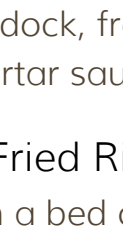
Turkey, ham, american cheese, lettuce, tomato, apple wood smoked bacon, mayonnaise, toasted wheat

### Smoked Pulled Pork Grinder 11

House smoked pulled pork, jack daniel's barbecue sauce with smoked cheddar cheese on a grinder roll

### Smoked Brisket Melt 12

House smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted red pepper



## SOUP & SALADS

### Soup of the Day 5.50

### French Onion 5.75

### **Gf V** Faith Salad 9

Mixed greens, romaine, feta, pecans, golden raisins, carrots, red cabbage, tossed with champagne vinaigrette

### **V** Poached Pear Salad 12

Spinach and arugula topped with walnuts, craisins, goat cheese, cucumbers and red wine poached pears. Orange-ginger vinaigrette.

### **V** Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

### Summer Peach Salad 11

Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied pecans, greens, balsamic vinaigrette

Add chicken 4, pecan chicken 5, steak 6, salmon 6, shrimp 6

## FEATURES

### Fish and Chips 14

Lager battered haddock, french fries, coleslaw, tartar sauce

### **NEW** Pork Fried Rice 14

Marinated pork on a bed of fried rice. Served with vegetable of the day.

### Crispy Shrimp 11

Breaded shrimp served with a side of cocktail sauce, fries and coleslaw

### **NEW** Fried Oyster Basket 11

Served with fries, coleslaw, tartar sauce

### **Gf** PBI Seafood Boil 29.95

Steamed snow crab legs, kielbasa, shrimp, clams, grilled salmon, corn on the cob, potato, lemon, drawn butter, cocktail sauce



## MAIN

Served with coleslaw, starch of the day, and vegetable of the day

### **Gf** Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter barbecue sauce

### **Gf** Rotisserie Chicken 15

House made moonshine barbecue sauce glazed quarter rotisserie chicken leg and thigh

### Lemon Chicken 17

Grilled or egg battered chicken breast topped with a lemon pan sauce

### **Gf** Garlic Peppercorn Tenderloin 19

8 oz. beef tenderloin with a garlic peppercorn rub and boursin cheese

### Seafood Sampler 23

Baked crab cake, shrimp, scallops, and cod with lemon-butter

### **Gf** Whiskey Salmon 16

Grilled salmon filet topped with jameson infused citrus glaze

### **Gf** Snow Crab Legs 34.95

Two pounds of steamed snow crab legs, lemon and drawn butter



V-Vegetarian, GF-Gluten Free, DF-Dairy Free

Consuming raw or under cooked meat and eggs may increase your risk of food-borne illness