



STARTERS

Df Smoked Chicken Wings 14

Dozen jumbo smoked wings, house berry-infused IPA sauce

NEW Potato Pancakes 5

Three potato cakes served with applesauce and sour cream

NEW Crispy Brussel Sprouts 11

Seasoned with italian bacon and fried.

Garnished with a balsamic drizzle.

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

V Asparagus Phyllo 10

Asparagus and cream cheese wrapped in delicate phyllo dough. Balsamic drizzle.

Gf Shrimp Cocktail 10

Five shrimp served with cocktail sauce

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 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

Autumn Harvest Salad 12

Roasted delicatta squash, black pepper bacon, cheddar cheese, walnuts and tomato on fresh spring mix. Apple cider vinaigrette.

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

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.

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

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

NEW Black Forest Sandwich 13

Grilled black forest ham, swiss cheese, sautéed spinach and hot bacon dressing on a grilled pretzel bun.

OKTOBERFEST

Served with potato cakes, braised red cabbage and scalloped apples

Pork Schnitzel 15.95

Lightly breaded and fried pork loin. Topped with a riesling lemon sauce

Veal Schnitzel 22.95

Tender veal cutlet, lightly breaded and fried. Topped with a riesling lemon sauce.

Sauerbraten 18.95

Marinated beef with ginger snap gravy and a side of spatzle

Best of the Wurst 21.95

Bratwurst, Knockwurst, and Cheddarwurst, braised in lager and onions, grilled and accompanied by house-smoked pork loin.

FEATURES

V Df Gf Vegan Coconut Curry 13

Bell peppers, cauliflower, grape tomatoes, with yellow curry, jasmine rice, finished with toasted coconut and basil oil

Fish and Chips 14

Lager battered haddock, french fries, coleslaw, tartar sauce

Crispy Shrimp 11

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

NEW Fried Oyster Basket 11

Served with fries, coleslaw, cocktail 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

NEW Gf Prime Rib 23

16 oz. grilled prime rib. Served with au jus and horseradish sauce.

Lemon Chicken 17

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

Gf Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter barbecue 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