



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

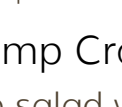
Served with cocktail sauce

NEW V Asparagus Phyllo 10

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

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

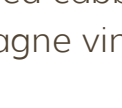
House smoked pulled pork, jack daniel's barbecue sauce with smoked cheddar cheese

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

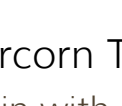
NEW Fried Oyster Basket 11

Served with fries, coleslaw, 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

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