



STARTERS

Drunken Clams 12

1 pound of clams simmered in beer, garlic and butter.

Served with garlic bread

Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried. Garnished with a balsamic drizzle

NEW Spinach Dip 10

Served warm with garlic bread and crackers

House Poutine 12

House-smoked pulled pork with french fries, cheese curds, and gravy mustard demi. Garnished with scallions.

NEW Jerk Chicken Wings (1 pound) 14

Served with celery and bleu cheese. Barbecue and hot buffalo sauce available upon request.

Cheesesteak Egg Rolls 8

Sweet chili sauce

Flatbread Pizza 12

Flatbread topped with tomato sauce, mozzarella, spinach, sautéed onions and drizzle of balsamic glaze

V The Montour Pretzel 9

Dutch mustard & beer cheese sauce

V Edamame Pot Stickers 7

Served with sweet chili sauce

Smoked Jerk Chicken Legs 9

House-smoked with a homemade jerk sauce. Served with celery and bleu cheese. Barbecue and hot buffalo sauce available upon request.

NEW Chorizo Stuffed Mushrooms 11

Spicy ground pork with spinach, sun-dried tomatoes, smoked cheddar and cream cheese topped with a cooper cheese supreme sauce

Gf Shrimp Cocktail 10

Five shrimp served with cocktail sauce

SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

NEW Fall Harvest Salad 12

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

V Cashew Salad 9

Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar & sesame ginger dressing

Gf V Faith Salad 10

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

Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5 Salmon \$7 Steak \$6 Shrimp \$6

HANDHELDS

Kettle chips and a pickle. Substitute french fries +1.

PBI Club 10

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

NEW Chicken Florentine sandwich 12

Grilled chicken breast, spinach dip, mozzarella cheese on brioche roll

French Dip 10

Slow-roasted beef, provolone cheese, horseradish sauce

NEW Lamb & Beef Gyro 12

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

Reuben 10

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

Mel's Chicken Salad Croissant 9

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

Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

Smoked Pulled Pork Grinder 11

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

Open-Faced Meatloaf 10

House-made meatloaf topped with smoked cheddar cheese and gravy

Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

Smoked Brisket Melt 13

Smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted peppers.

FEATURES

Chocolate Porter Pork Mac & Cheese 15

Smoked pulled pork over macaroni and cheese drizzled with Yuengling Hershey Chocolate Porter bbq sauce.

Served with a house salad.

V Vegetarian Tuscan Ravioli 18

Vegetarian ravioli with house-made tomato vodka sauce. House salad and garlic bread. Served with a house salad.

T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter. Served with a house salad.

Shrimp & Scallop Scampi 22

Sautéed shrimp and scallops over linguini in a white wine herb butter sauce with lemon and diced tomatoes. Garnished with scallions. Served with a house salad.

Fish and Chips 15

Lager battered haddock, french fries, coleslaw and remoulade

Crispy Shrimp Basket 12

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

MAIN

Served with house salad, starch and vegetable of the day

Upgrade to a Faith or Caesar side salad for \$3

House Smoked Ribs 18

Half rack of house-smoked ribs with Hershey chocolate barbecue sauce.

NEW Cornbread-Stuffed Chicken Breast 18

Jalapeno-cheddar cornbread stuffed chicken topped with a cooper cheese supreme sauce.

Seafood Sampler 26

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

Gf Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze.

Lemon Caper Pork Schnitzel 18

Fried pork loin topped with a lemon caper sauce.

Flank Steak Forester 20

Black diamond marinated steak accompanied by a garlic and mushroom ragout.

JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce.

Parties of 8 or more will be one check with 20% gratuity



V - Vegetarian GF - Gluten Free DF - Dairy Free

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