



# STARTERS

## **NEW** Drunken Clams 12

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

## 🍷 Edamame Pot Stickers 7

Served with sweet chili sauce

## Flatbread Pizza 12

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

## 🍷 The Montour Pretzel 9

Dutch mustard & beer cheese sauce

## Crispy Brussels Sprouts 12

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

## Cheesesteak Egg Rolls 7

Sweet chili sauce

## **NEW** 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.

## Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

## 🌱 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

## Crab Dip 12

Served with garlic bread, crackers

# SOUP & SALADS

## Soup of the Day 5.50

## French Onion 5.75

## 🍷 Strawberry Salad 9

Mixed greens topped with strawberries, mandarin oranges, feta cheese and toasted almonds. Fruit vinaigrette

## 🍷 Cashew Salad 9

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

## 🌱🍷 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

Served with kettle chips and a pickle. Substitute fries for \$1

## PBI Club 10

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

## **NEW** Mahi-Mahi Tacos (2) 12

Marinated mahi-mahi with seasoned red cabbage, pickled onions and li hing mui mango slices topped with wasabi aioli

## Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian roll

## **NEW** Brunch Burger 14

8 oz. burger topped with a potato pancake, fried egg, pork belly and smoked cheddar on a croissant

## Reuben 9

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.

## **NEW** French Dip 9

Roast beef on a toasted bun with melted provolone. Served with au jus and horseradish sauce

## Buffalo Chicken Sandwich 12

Grilled chicken tossed in buffalo sauce with pepper jack cheese, lettuce, tomato, breaded banana pepper and a side of cilantro lime crema

## House Pastrami on Rye 12

House-cured, house-smoked pastrami on marbled rye with cucumber slaw, swiss cheese and whole grain mustard

## Smoked Pulled Pork Grinder 11

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

## 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.

## Crab Cake Sandwich 15

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

# FEATURES

## **NEW** 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.

## Chocolate Porter Pork Mac & Cheese 14

Smoked pulled pork over macaroni and cheese drizzled with Yuengling Hershey Chocolate Porter barbecue sauce. Served with a house salad

## Vegetarian Tuscan Ravioli 18

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

## Dukkah-Crusted Pork Loin 18

Pork loin crusted in a cashew, peanut and middle eastern spice blend with an orange balsamic drizzle. House salad, broccoli and mashed potatoes.

## Fish and Chips 14

Lager battered haddock, french fries, coleslaw and remoulade

## Crispy Shrimp Basket 11

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

## Fried Oyster Basket 11

Served with fries, coleslaw, cocktail sauce

# MAIN

Served with house salad, starch of the day, and vegetable of the day

## House Smoked Ribs 17

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

## American Honey Beef Tenderloin 22

8 oz. char-grilled tenderloin medallions topped with a Wild Turkey American Honey infused demi-glace and sautéed mushrooms

## 🌱 Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze

## **NEW** Grilled Swordfish 22

Topped with a citrus and herb compound butter.

## Crab Stuffed Chicken 21

Topped with a lobster sauce

## **NEW** Southwest Delmonico 25

10 oz. ribeye grilled to your liking with a southwest chipotle char crust and corn salsa

## JT's Crab Cakes 24

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

## Seafood Sampler 25

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

Parties of 8 or more will be one check