



# 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

## Spinach Dip 10

Served warm with garlic bread and crackers

## 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 10

Dutch mustard & beer cheese 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.

## 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 Winter Spice Salad 12

Mixed greens, craisins, roasted butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic 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 12

Grilled chicken breast, spinach dip, mozzarella cheese, lettuce and tomato on a brioche roll

## Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian roll

## Mel's Chicken Salad Croissant 9

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

## French Dip 10

Slow-roasted beef, provolone cheese, horseradish sauce

## Crab Cake Sandwich 15

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

## Reuben 10

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

## 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 BBQ Pork Mac & Cheese 15

House-smoked pulled pork over macaroni and cheese drizzled with Hershey chocolate BBQ sauce. Served with a house salad.

## V Vegetarian Tuscan Ravioli 18

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

## Pot Roast Jardiniere 15

Slow cooked with carrots and celery. Served with mashed potatoes, vegetable of the day and house salad

## T-Rail Strip 24

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

## NEW Beef Bourguignon 20

Burgundy braised beef tenderloin tips with carrots, garlic, bacon, peas, pearl onions and mushrooms served on top of mashed potatoes. Garnished with a puff pastry and served with 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 16

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 Filet Mignon 30

6oz filet mignon topped with sherried mushrooms.

## Seafood Sampler 26

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

## NEW Chicken & Waffles 15

Belgian waffle, mashed potatoes, rotisserie-roasted bone-in chicken legs, maple gravy

## NEW Lamb Leg 19

Roasted with garlic and herbs and then sliced, served medium with a mint demi-glace.

## Cornbread-Stuffed Chicken Breast 18

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

## NEW Veal Florentine 22

Breaded veal cutlet stuffed with a spinach ricotta cheese blend. Topped with fresh mozzarella and marinara sauce.

## 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.

## 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



Consuming raw or under cooked meat and eggs may increase your risk of food-borne illness  
V - Vegetarian GF - Gluten Free DF - Dairy Free