



STARTERS

DF Smoked Chicken Wings 14

10 smoked wings, house berry-infused IPA sauce

NEW Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

Crab Dip 12

Served with garlic bread, crackers

Crispy Brussel Sprouts 11

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

V The Montour Pretzel 8

Dutch mustard & beer cheese sauce

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, feta, pecans, golden raisins, carrots, red cabbage, tossed with champagne vinaigrette

V Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

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

HANDHELDS

Served with kettle chips and pickle. Substitute french fries add \$1

PBI Club 10

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

Reuben 9

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

Crab Cake Sandwich 15

lettuce, tomato, remoulade, brioche roll

Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion. Substitute Beyond Burger add \$1.

NEW Wagyu Burger 14

6 oz. Wagyu beef burger on a pretzel bun with house-smoked pork belly, house-smoked black pepper cooper cheese, lettuce, tomato, and onion.

Tavern Steak Sandwich 12

Onions, mushrooms, american cheese, italian roll

Open-faced Meatloaf 10

House-made meatloaf topped with smoked cheddar cheese and gravy

NEW Pecan Chicken Sandwich 13

Pecan-crust chicken, cranberry relish, lettuce, and brie cheese

Smoked Pulled Pork Grinder 11

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

Smoked Brisket Melt 12

House smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted red pepper

FEATURES

NEW Chocolate Porter Pork Mac & Cheese 14

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

V Vegetarian Tuscan Ravioli 15

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

Cranberry Chicken 15

Buttermilk fried chicken with house-made cranberry-cornbread stuffing topped with apple cider gravy. Mashed potatoes and vegetable

Fish and Chips 14

Lager battered haddock, french fries, coleslaw, remoulade

Crispy Shrimp 11

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

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

Add 1 Pound Snow Crab Legs to any entrée \$13.00

Gf Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter barbecue sauce

NEW Flat Iron Steak 16/20/26

Char-grilled to order, topped with sherried mushrooms. Choice of 6oz, 10oz, or 16oz.

Gf Whiskey Salmon 16

Grilled salmon filet topped with jameson infused citrus glaze

Seafood Sampler 24

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

Gf Snow Crab Legs 34.95

Two pounds of steamed snow crab legs, lemon and drawn butter



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

V-Vegetarian, GF-Gluten Free, DF-Dairy Free