



## STARTERS

### **DF** Chicken Wings 14

Tossed in a 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-cruste 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

### **NEW** Cornish Game Hen 13

garlic and herb roasted, served with house-made cranberry stuffing and rosemary supreme sauce.

### 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



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

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