



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

Cheesesteak Egg Rolls 8

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

🍷 Edamame Pot Stickers 7

Served with 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

NEW Fall Harvest Salad 12

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

OKTOBERFEST

Black Forest Ham Sandwich 12

Grilled black forest ham, swiss cheese, tomato,
sautéed spinach and hot bacon dressing on a grilled
pretzel bun. Served with potato pancakes

Lemon Caper Pork Schnitzel 18

Fried pork loin topped with a lemon caper sauce.
Served with braised red cabbage, scalloped apples
and potato pancakes.

Best of the Wurst 19

Bratwurst, Knockwurst, and Cheddarwurst, braised in
lager and onions, grilled and accompanied by
house-smoked pork loin, braised red cabbage,
scalloped apples and potato pancakes.

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

Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian 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

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

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 barbecue
sauce. Served with a house salad

🍷 Vegetarian Tuscan Ravioli 18

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

🍷 Eggplant Parmesan 17

Breaded eggplant over linguini, fresh mozzarella and
marinara sauce, served with a house salad.

NEW T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms,
spinach, potato gnocchi, garlic-butter.

Fish and Chips 15

Lager battered haddock, french fries, coleslaw and
remoulade

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.

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.

House Smoked Ribs 18

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

Smoked Jerk Chicken Quarter 16

House-smoked chicken leg quarter with jerk sauce

Cornbread-Stuffed Chicken Breast 18

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

NEW Flank Steak Forester 20

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

🍷 Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey
infused citrus glaze

JT's Crab Cakes 25

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

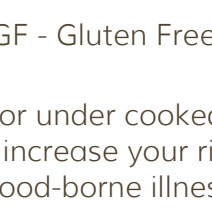
Crab Stuffed Chicken 22

Topped with a lobster sauce

Seafood Sampler 26

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

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