



STARTERS

DF Smoked Chicken Wings 14

Dozen jumbo smoked wings, house berry-infused IPA sauce

NEW Crab Arancini 10

Fried black risotto and crab balls coated with seasoned breadcrumbs. Served with vodka sauce.

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

NEW Pork Poutine 12

Fries topped with smoked pulled pork, brown gravy, cheddar cheese curds

Shrimp Spring Roll 10

Shrimp, marinated cucumbers, red cabbage, kimchi and carrots delicately wrapped in rice paper. Served cold with kimchi vinaigrette.

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

V Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

Autumn Harvest Salad 12

Roasted delicatta squash, black pepper bacon, cheddar cheese, walnuts and tomato on fresh spring mix. Apple cider vinaigrette.

NEW PBI Fall Spinach Salad 11

Spinach topped with squash seeds, tomatoes, bacon, bleu cheese, onions, a hard-boiled egg and croutons. Hot bacon 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

Jumbo Lump Crab Roll 14

Jumbo lump crab salad with mixed greens served on a brioche roll

Kimchi Burger 13

Char-grilled 8 oz. burger topped with tomato, greens, bacon, provolone, house-made kimchi and asian chili aioli

NEW German Submarine 12

Grilled bratwursts on a hoagie roll with beer-braised apple sauerkraut and swiss cheese. Grain mustard on the side.

Terrace Burger 12

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

NEW Open-faced Meatloaf 10

House-made meatloaf topped with smoked cheddar cheese, gravy over sourdough

Mel's Chicken Salad Croissant 9

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

Brielicious Chicken Sandwich 12

Buttermilk fried chicken, cranberry-apple slaw, bacon, spring mix and melted brie cheese.

PBI Club 10

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

Smoked Pulled Pork Grinder 11

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

Smoked Brisket Melt 12

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

Black Forest Sandwich 13

Grilled black forest ham, swiss cheese, sautéed spinach and hot bacon dressing on a grilled pretzel bun.

FEATURES

NEW Beef Stew 14

Burgundy braised beef in a hearty stew with potatoes and vegetables. Garnished with puff pastry.

Cranberry Chicken 15

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

NEW Pork Fried Rice 14

Marinated pork on a bed of fried rice. Served with vegetable of the day.

Fish and Chips 14

Lager battered haddock, french fries, coleslaw, tartar sauce

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

Lemon Chicken 17

Grilled or egg battered chicken breast topped with a lemon pan sauce

NEW American Honey New York Strip 19

10 oz. char-grilled NY strip steak topped with sautéed mushrooms and Wild Turkey American Honey infused barbecue sauce

Gf Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter barbecue sauce

Gf Garlic Peppercorn Tenderloin 19

8 oz. beef tenderloin with a garlic peppercorn rub and boursin cheese

Seafood Sampler 24

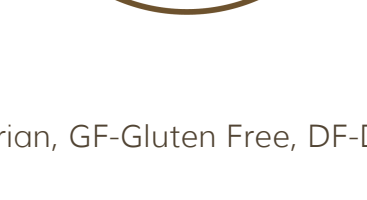
Baked crab cake, shrimp, scallops, and cod with lemon-butter

Gf Whiskey Salmon 16

Grilled salmon filet topped with jameson infused citrus glaze

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