



## STARTERS

### **DF** Smoked Chicken Wings 14

10 smoked wings, house berry-infused IPA sauce

### **NEW** Prime Rib Egg Rolls 7

Prime rib and house-made kimchi egg rolls

accompanied by wasabi aioli

### **NEW** Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

### Cajun Pork Cracklings 5

House-fried pork rinds with a cajun dusting,

served with a side of beer cheese

### **NEW** **V** Edamame and Feta Dip 8

Topped with a coconut and red pepper coulis,

served with pita bread, cucumbers and carrots

### Crispy Brussel Sprouts 11

Seasoned with italian bacon and fried. Garnished

with a balsamic drizzle.

### **NEW** Crab Dip 12

Served with garlic bread and crackers

### **V** The Montour Pretzel 8

Dutch mustard & beer cheese sauce

### Pork Poutine 12

Fries topped with smoked pulled pork, brown

gravy, cheddar cheese curds

### **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

### Autumn Harvest Salad 12

Roasted delicatta squash, black pepper bacon,

cheddar cheese, walnuts and tomato on fresh

spring mix. Orange ginger vinaigrette.

### 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

### 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.

### **NEW** House Pastrami on Rye 12

House-cured, house-smoked pastrami on marbled

rye with cucumber slaw, swiss cheese and whole

grain mustard.

### 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

### Tavern Steak Sandwich 12

Onions, mushrooms, american cheese, italian roll

### 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

### Beef Stew 14

Burgundy braised beef in a hearty stew with

potatoes and vegetables. Garnished with puff

pastry.

### **V** Vegetarian Tuscan Ravioli 15

Vegetarian ravioli in 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. Served with 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

### Lemon Chicken 17

Grilled or egg battered chicken breast topped with

a lemon pan sauce

### **NEW** **Gf** Grilled Prime Rib 18/21

Served with au jus and horseradish sauce. Choice

of 10 oz. or 13 oz.

### Pot Roast Jardiniere 15

Slow cooked beef pot roast in its own jus with

sliced carrots and celery. Served with mashed

potatoes and vegetable.

### **NEW** Cornish Game Hen 16

Half of a game hen, rotisserie-roasted, served with

house-made oyster stuffing and a spiced orange

glaze.

### 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

### **NEW** Cornbread-Stuffed Pork Loin 15

Roasted pork loin with house-made cornbread

stuffing, topped with apple and brandy demi-glaze

### **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