



STARTERS

Df Chicken Wings 14

Tossed in a house berry-infused IPA sauce

Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

NEW **V** Edamame Pot Stickers 7

Served with sweet chili sauce

Gf Shrimp Cocktail 10

Five shrimp served with cocktail sauce

NEW Vodka Flatbread Pizza 12

Flatbread topped with prosciutto, vodka sauce, fresh mozzarella and asparagus with a drizzle of balsamic glaze

Crispy Brussel Sprouts 11

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

NEW Brisket Sliders 12

Four sliders with house-smoked brisket, roasted pepper slaw and carolina bbq sauce

Crab Dip 12

Served with garlic bread, crackers

V The Montour Pretzel 8

Dutch mustard & beer cheese sauce

SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

NEW **Gf** **V** Cashew Salad 9

Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar & sesame ginger dressing

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

Tuna Melt 9

Tuna salad, tomato and provolone cheese on grilled rye bread

Crab Cake Sandwich 15

lettuce, tomato, remoulade, brioche roll

Pecan Chicken Sandwich 13

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

Tavern Steak Sandwich 12

Onions, mushrooms, american cheese, italian roll

Mel's Chicken Salad Croissant 9

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

Smoked Pulled Pork Grinder 11

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

Reuben 9

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

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. Substitute Beyond Burger for vegetarian option.

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.

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.

Crispy Shrimp Basket 11

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

V Vegetarian Tuscan Ravioli 15

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

Fish and Chips 14

Lager battered haddock, french fries, coleslaw, remoulade

Fried Oyster Basket 11

Served with fries, coleslaw, cocktail sauce

Cranberry Chicken 15

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

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

Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter barbecue sauce

Cornbread-Stuffed Pork Loin 15

Roasted pork loin with house cornbread stuffing. Topped with a brandied apple demi-glaze.

JT's Crab Cakes 23

Two broiled crab cakes served with remoulade and cocktail sauce

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



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

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