



STARTERS

Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

🍷 Edamame Pot Stickers 7

Served with sweet chili sauce

NEW Drunken Clams 12

1 pound of clams simmered in beer, garlic and butter.

Served with garlic bread.

🌱 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

NEW Pierogies 8

(6) Loaded baked potato pierogies served with beer

braised onions

Vodka Flatbread Pizza 12

Flatbread topped with prosciutto, vodka sauce, goat

cheese and asparagus with a drizzle of balsamic glaze

NEW Cheesesteak Spring Rolls 7

Sweet chili sauce

Crispy Brussels Sprouts 11

Seasoned with italian bacon and fried. Garnished with

a balsamic drizzle.

Crab Dip 12

Served with garlic bread, crackers

🍷 The Montour Pretzel 8

Dutch mustard & beer cheese sauce

SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

NEW 🍷 Strawberry Salad 9

Mixed greens topped with strawberries, mandarin

oranges, feta cheese and almonds. Fruit 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, tossed with champagne vinaigrette

🍷 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

NEW Chip Off the Old "Bock!" 13

BBQ potato chip-crustied chicken breast, whiskey

battered onion ring, bacon, provolone, Jack Daniel's

barbecue sauce, lettuce and tomato.

Tavern Steak Sandwich 12

Onions, mushrooms, american cheese, italian roll

NEW House Pastrami on Rye 12

House-cured, house-smoked pastrami on marbled rye

with cucumber slaw, swiss cheese and whole grain

mustard.

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.

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

Chocolate Porter Pork Mac & Cheese 14

Smoked pulled pork over macaroni and cheese drizzled

with Yuengling Hershey Chocolate Porter barbecue

sauce. Served with a house salad.

NEW 🌱 Curried Chicken & Kale Ravioli 17

Gluten free ravioli in a yellow curry sauce, garnished

with asparagus and sun-dried tomatoes. Served with

house salad and house-made gluten free toast.

Crispy Shrimp Basket 11

Breaded shrimp served with a side of cocktail sauce,

fries and coleslaw

NEW Shrimp & Crab Rosella 19

Delicate crab meat, shrimp and onions sautéed over

cavatappi pasta in a white wine and lemon butter

sauce. Garnished with broccoli florets and parmesan.

Served with a house salad.

🍷 Vegetarian Tuscan Ravioli 15

Vegetarian ravioli with house-made tomato vodka

sauce. Served with garlic bread.

Fish and Chips 14

Lager battered haddock, french fries, coleslaw,

remoulade

Fried Oyster Basket 11

Served with fries, coleslaw, cocktail sauce

MAIN

Served with house salad, starch of the day,

and vegetable of the day

Smoked Baby Back Ribs 16

Half rack of house-smoked ribs with Yuengling Hershey

chocolate porter barbecue sauce

Garlic/Herb Roasted Lamb Leg 18

Served with a mint demi-glaze

Pot Roast Jardiniere 16

Slow cooked with sliced carrots and celery.

American Honey Beef Tenderloin 20

8 oz. char-grilled tenderloin medallions topped with a

Wild Turkey American Honey infused demi-glaze and

sautéed mushrooms.

Lemon Chicken 17

Egg battered chicken breast topped with a lemon pan

sauce

JT's Crab Cakes 23

Two broiled crab cakes served with remoulade and

cocktail sauce

🌱 Whiskey Salmon 16

Grilled salmon filet with a Jameson Irish whiskey

infused citrus glaze

Seafood Sampler 24

Baked crab cake, shrimp, scallops, and cod with

lemon-butter

Now Open For Breakfast

Mon - Friday 7AM - 11AM

Sat 8AM - 11AM Sun 8AM - 2PM

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

Consuming raw or under cooked meat

and eggs may increase your risk of

food-borne illness