



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

Flatbread Pizza 12

Flatbread topped with tomato sauce, goat cheese, spinach, sautéed onions and drizzle of balsamic glaze

Gf Shrimp Cocktail 10

Five shrimp served with cocktail sauce

Cheesesteak Egg 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

Gf 🍷 Faith Salad 10

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, tossed in champagne vinaigrette

🍷 Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, tossed in caesar dressing

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5

Salmon \$6 Steak \$6 Shrimp \$6

HANDHELDS

Served with kettle chips and a pickle. Substitute fries for \$1

PBI Club 10

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

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

House Pastrami on Rye 12

House-cured, house-smoked pastrami on marbled rye with cucumber slaw, swiss cheese and whole grain mustard

NEW Chip Off the Old "Bock!" 13

BBQ potato chip-crust chicken breast, whiskey battered onion ring, bacon, provolone, Jack Daniel's barbecue sauce, lettuce and tomato

Smoked Pulled Pork Grinder 11

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

NEW Berry Barbecue Chicken Sandwich 12

Grilled chicken breast on ciabatta roll with a berry-infused barbecue sauce, caramelized onions, lettuce and tomato.

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

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

Crab Cake Sandwich 15

lettuce, tomato, remoulade, brioche roll

Tuna Melt 9

Tuna salad, tomato and provolone cheese on grilled rye bread

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 **Gf** 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

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. Served with a house salad

Fish and Chips 14

Lager battered haddock, french fries, coleslaw and 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 Hershey chocolate barbecue sauce

Gf Whiskey Salmon 16

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze

NEW Crab Stuffed Chicken 21

Crab stuffed chicken breast topped with a lobster sauce

American Honey Beef Tenderloin 20

8 oz. char-grilled tenderloin medallions topped with a Wild Turkey American Honey infused demi-glaze and sautéed mushrooms

NEW Grilled Pork Chop 15

Coffee-rubbed pork chop topped with an amaretto and apple demi-glaze

JT's Crab Cakes 23

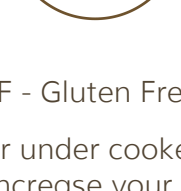
Two broiled crab cakes served with remoulade and cocktail sauce

Seafood Sampler 24

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

Lemon Chicken 17

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



V - Vegetarian GF - Gluten Free DF - Dairy Free

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