



STARTERS

NEW Drunken Clams 12

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

Served with garlic bread

🍷 Edamame Pot Stickers 7

Served with sweet chili sauce

Flatbread Pizza 12

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

NEW 🍷 Vegetable Spring Rolls 8

Served with sweet chili sauce

Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

🍷 The Montour Pretzel 8

Dutch mustard & beer cheese sauce

🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

Crab Dip 12

Served with garlic bread, crackers

Crispy Brussels Sprouts 11

Seasoned with italian bacon and fried. Garnished with

a balsamic drizzle

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 toasted 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, champagne vinaigrette

🍷 Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

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

Salmon \$7 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.

Jumbo Lump Crab Roll 16

Jumbo lump crab salad with mixed greens served on a

New England brioche roll

Buffalo Chicken Sandwich 12

Grilled chicken tossed in buffalo sauce with pepper

jack cheese, lettuce, tomato, breaded banana pepper

and a side of cilantro lime crema

NEW Mahi-Mahi Tacos (2) 12

Marinated mahi-mahi with seasoned red cabbage,

pickled onions and li hing mui mango slices topped

with wasabi aioli

Reuben 9

Grilled rye bread, corned beef, sauerkraut, swiss

cheese, thousand island dressing

House Pastrami on Rye 12

House-cured, house-smoked pastrami on marbled rye

with cucumber slaw, swiss cheese and whole grain

mustard

Smoked Pulled Pork Grinder 11

House smoked pulled pork, jack daniel's barbecue

sauce with smoked cheddar cheese on grinder roll

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

Smoked Brisket Melt 13

House smoked brisket on rye with bacon, provolone,

chipotle aioli and roasted red pepper. Kettle chips.

Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade,

brioche roll.

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

Dukkah-Crusted Pork Loin 18

Pork loin crusted in a cashew, peanut and middle

eastern spice blend with an orange balsamic drizzle.

House salad, broccoli and mashed potatoes.

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

Jerk Chicken Quarter 16

marinated rotisserie chicken topped with a jerk sauce.

Served with starch and vegetable of the day.

Vegetarian Tuscan Ravioli 18

Vegetarian ravioli with house-made tomato vodka

sauce. House salad and garlic bread.

Fish and Chips 14

Lager battered haddock, french fries, coleslaw and

remoulade

Crispy Shrimp Basket 11

Breaded shrimp served with a side of cocktail sauce,

fries and coleslaw

Fried Oyster Basket 11

Served with fries, coleslaw, cocktail sauce

MAIN

Served with house salad,
starch of the day, and vegetable of the day

House Smoked Ribs 17

Half rack of house-smoked ribs with Hershey chocolate

barbecue sauce

NEW Steak Au Poivre 27

10oz NY Strip grilled to your liking. Topped with a

peppercorn and cognac butter compound

🍷 Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey

infused citrus glaze

Crab Stuffed Chicken 21

Topped with a lobster sauce

American Honey Beef Tenderloin 22

8 oz. char-grilled tenderloin medallions topped with a

Wild Turkey American Honey infused demi-glace and

sautéed mushrooms

JT's Crab Cakes 24

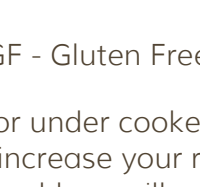
Two house-made crab cakes served with remoulade

and cocktail sauce

Seafood Sampler 25

Baked crab cake, shrimp, scallops, and cod with

lemon-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