



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, mozzarella, spinach, sautéed onions and drizzle of balsamic glaze

🍷 The Montour Pretzel 9

Dutch mustard & beer cheese sauce

Crispy Brussels Sprouts 12

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

Cheesesteak Egg Rolls 7

Sweet chili sauce

NEW Smoked Jerk Chicken Legs 9

House-smoked with a homemade jerk sauce. Served with celery and bleu cheese. Barbecue and hot buffalo sauce available upon request.

Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

Crab Dip 12

Served with garlic bread, crackers

SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

NEW Grilled Peach Salad 11

Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied pecans, greens, balsamic 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

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

Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian roll

NEW Brunch Burger 14

8 oz. burger topped with a potato pancake, fried egg, pork belly and smoked cheddar on a croissant

Reuben 9

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

Mel's Chicken Salad Croissant 9

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

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

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

Smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted peppers.

Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

FEATURES

NEW Lemon Caper Pork Schnitzel 18

Fried pork loin topped with a lemon caper sauce. Served with potato pancakes and vegetable of the day.

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 Shrimp & Scallop Scampi 22

Sautéed shrimp and scallops over linguini in a white wine herb butter sauce with lemon and diced tomatoes. Garnished with scallions. Served with a house salad.

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

American Honey Beef Tenderloin 22

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

NEW Southwest Delmonico 25

10 oz. ribeye grilled to your liking with a southwest chipotle char crust and corn salsa

🍷 Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze

NEW Grilled Tuna Steak 18

Marinated tuna steak with a mango wasabi drizzle. Grilled to your liking with a side of house-made kimchi.

Crab Stuffed Chicken 21

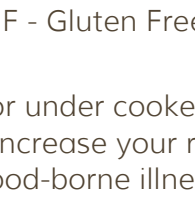
Topped with a lobster sauce

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

Parties of 8 or more will be one check