

#### Ribs Tempura 10

Tempura battered ribs with a sweet asian-style glaze

### Oysters Rockefeller 11

Six oysters on the half shell topped with garlic, parmesan, sambuca and bread crumbs. Broiled.

## Smoked Chicken Wings 14

Dozen jumbo smoked and char-grilled wings, house berry-infused ipa sauce

#### G Shrimp Cocktail 10

Five shrimp served with cocktail sauce

#### 📼 JD Brisket & Mac Pizza 9

Jack daniels bbq pizza topped with mac & cheese, brisket, garnished with parmesan

### ♥ The Montour Pretzel 8

Dutch mustard & beer cheese sauce

### ♥Edamame Pot Stickers 7

Served with sweet chili sauce



## Served with kettle chips and pickle. Substitute french fries add \$1 Jumbo Lump Crab Roll 14

Jumbo lump crab salad with mixed greens served on a brioche roll

## Mere Braised Pork Carnitas 12

Slow-braised pork shoulder on two flour tortillas with corn chimichurri and side of house-made "Golden Lava" chili sauce.

### Terrace Burger 12

Char-grilled 8oz burger with house smoked cheddar cheese, mixed greens, tomato, onion,

#### on kaiser bun Substitute beyond burger add \$1

## Buttermilk Chicken Sandwich 11

Breaded chicken, apple wood bacon, maple-dijon sauce, smoked cheddar cheese, lettuce & tomato on brioche roll

## 📼 Lamb & Beef Gyro 12

Ground lamb and beef on pita bread with lettuce, tomato, onion and tzatziki sauce

## Catfish Po' Boy 8

Fried catfish on an amoroso roll with lettuce, tomato and remoulade

## Mel's Chicken Salad Croissant 9

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

## Reuben 9

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

## PBI Club 10

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

## Smoked Pulled Pork Grinder 11

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

## Smoked Brisket Melt 12

House smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted red pepper



# SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

## **G**♥Faith Salad 9

Mixed greens, romaine, feta, pecans, golden raisins, carrots, red cabbage, tossed with

## champagne vinaigrette

### NEW Summer Peach Salad 11

Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied amonds, greens, champagne vinaigrette

## ⓓ♥Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, caesar dressing

## G ♥ Cashew Salad 9

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

Add chicken 4, pecan chicken 5, steak 6, salmon 6, shrimp 6

## BASKETS

#### ■ Crispy Shrimp 11

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

#### Fried Oyster Basket 11

Served with fries, coleslaw, tartar sauce

## Fish and Chips 14

Lager battered haddock, french fries, coleslaw, tartar sauce



Served with coleslaw, starch of the day, and vegetable of the day

### **Careford** Prime Rib 18 / 21

Slow-roasted prime rib. Served with au jus and horseradish sauce. Char-grilled to order. Choice of 10 oz. or 13 oz.

## G Rotisserie Chicken 15

House made moonshine barbecue sauce glazed quarter rotisserie chicken leg and thigh

## Smoked Baby Back Ribs 16

Half rack of ribs with chocolate porter

barbecue sauce

### Lemon Chicken 17

Grilled or egg battered chicken breast, lemon pan sauce

#### GOGarlic Peppercorn Tenderloin 19

8 oz. beef tenderloin with a garlic peppercorn rub and boursin cheese

#### Seafood Sampler 23

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

#### **Whiskey Salmon** 16

Grilled salmon filet topped with jameson infused citrus glaze

#### Surf & Turf 28

10oz char-grilled new york strip steak topped with imperial crab drizzled with lobster sauce

#### ™G Snow Crab Legs 34.95

Two pounds of steamed snow crab legs, lemon and drawn butter

#### **G** PBI Seafood Boil 29.95

Steamed snow crab legs, kielbasa, shrimp, clams, grilled tuna, corn, potato, lemon, drawn butter, cocktail 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