



STARTERS

NEW Potato Pancakes (3) 6

served with sour cream and applesauce

Drunken Clams 12

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

Crispy Brussels Sprouts 12

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

NEW Jerk Chicken Wings (1 pound) 15

Served with celery and bleu cheese. Barbecue and hot buffalo sauce available upon request.

Cheesesteak Egg Rolls 8

Sweet chili sauce

NEW Prime Rib Quesadilla 12

Flour tortilla, onions, peppers and cheese blend.
Served with salsa and sour cream.

Flatbread Pizza 12

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

V The Montour Pretzel 9

Dutch mustard & beer cheese sauce

V Edamame Pot Stickers 7

Served with 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

Gf 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 German Rabbit Salad 16

Fresh greens, roasted beets, walnuts, feta cheese, golden raisins and poached apples topped with pulled rabbit and gewurztraminer vinaigrette. Protein substitutions available upon request.

V Cashew Salad 9

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

Gf V Faith Salad 10

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

V Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5
Salmon \$7 Steak \$6 Shrimp\$6

OKTOBERFEST

Served with braised red cabbage, scalloped apples and potato pancakes

Veal Schnitzel 21

Tender veal cutlet, lightly breaded and fried. Topped with a riesling lemon sauce.

Lemon Caper Pork Schnitzel 18

Fried pork loin topped with a lemon caper sauce.

Best of the Wurst 19

Bratwurst, Knockwurst, and Cheddarwurst, braised in lager and onions, grilled and accompanied by house-smoked pork loin.

Sauerbraten 17

Marinated beef with ginger snap gravy and house-made spaetzle

HANDHELDS

Kettle chips and a pickle. Substitute french fries +1.

PBI Club 10

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

NEW Black Forest Ham Sandwich 12

Grilled black forest ham, swiss cheese, tomato, sautéed spinach and hot bacon dressing on a grilled pretzel bun. Served with potato pancakes

Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian roll

NEW French Dip 10

Slow-roasted beef, provolone cheese, horseradish sauce

Reuben 10

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

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

Mel's Chicken Salad Croissant 9

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

Crab Cake Sandwich 15

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

Smoked Pulled Pork Grinder 11

House smoked pulled pork, jack daniel's barbecue sauce and smoked cheddar cheese

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.

FEATURES

NEW Center Cut Filet Mignon 40

8oz pan seared filet mignon topped with sherried mushrooms. Served with house salad, starch and vegetable of the day.

Vegetarian Tuscan Ravioli 18

Vegetarian ravioli with house-made tomato vodka sauce. House salad and garlic bread.

NEW T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter.

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.

Crispy Shrimp Basket 12

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

Fish and Chips 15

Lager battered haddock, french fries, coleslaw and remoulade

MAIN

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

House Smoked Ribs 18

Half rack of house-smoked ribs with Hershey chocolate barbecue sauce.

Smoked Jerk Chicken Quarter 16

House-smoked chicken leg quarter with jerk sauce

NEW Flank Steak Forester 20

Black diamond marinated steak accompanied by a garlic and mushroom ragout.

Gf Whiskey Salmon 18

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze

JT's Crab Cakes 24

Two house-made crab cakes served with remoulade and cocktail sauce

Crab Stuffed Chicken 21

Topped with a lobster sauce

Seafood Sampler 25

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

Parties of 8 or more will be one check with 20% gratuity



V - Vegetarian GF - Gluten Free DF - Dairy Free

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