

# STARTERS

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Soft Pretzel Sticks (4) 11  
Dutch mustard & beer cheese

GF Crispy Brussels Sprouts 12  
Fried with bacon, balsamic drizzle

Crab Dip 12  
Garlic bread & crackers

GF Shrimp Cocktail 10  
Five shrimp, cocktail sauce

Edamame Pot Stickers 8  
Orange ginger sauce

Mozzarella Sticks 8  
Marinara sauce

Cheesesteak Egg Rolls 8  
Sweet chili sauce

GF Chicken Wings 15  
Dozen wings, BBQ, mild or hot. Severed with celery & bleu cheese

Drunken Mussels 12  
Simmered in beer & garlic butter, served with garlic bread

# SOUP & SALAD

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Salad Protein Options: Grilled, Fried or Pecan Chicken +5, Salmon +8, Steak +7, Shrimp +6

French Onion 5.75

Soup of the Day 5.50

Cashew Salad 11  
Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar, sesame ginger dressing

GF Grilled Peach Salad 12  
Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied walnuts, mixed greens, balsamic dressing

GF Faith Salad 12  
Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette

Caesar Salad 11  
Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing

# ENTRÉES

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Served with a house salad. Upgrade to a side faith or caesar salad +3

Pesto Chicken 18  
Chicken breast, sun-dried tomatoes, spinach & mozzarella pearls in a basil pesto sauce over bow-tie pasta

T-Rail Strip 24  
10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter

Meatloaf 15  
House-made meatloaf, smoked cheddar cheese & gravy. Mashed potatoes & vegetable of the day

BBQ Pork Mac & Cheese 15  
House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce

House-Smoked Ribs 20/35  
Half rack or full rack of house-smoked ribs with chocolate BBQ sauce. Starch & vegetable of the day

# SEAFOOD

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Served with a house salad. Upgrade to a side faith or caesar salad +3

Whiskey Salmon 21  
Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze. Starch & vegetable of the day

Fish & Chips 18  
Lager battered haddock, remoulade, french fries & coleslaw

JT's Crab Cakes 25  
Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day

Crab-Stuffed Flounder 22  
Tarragon crab stuffing. Sherry lobster sauce. Starch & vegetable of the day

Seafood Sampler 26  
Baked crab cake, shrimp, scallops, & haddock. Starch & vegetable of the day

# VEGETARIAN

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Vegetarian Tuscan Ravioli 18  
Topped with a house-made tomato vodka sauce. House salad & toasted garlic bread

GF Vegan Coconut Curry 17  
Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad

GF Beyond Burger 15  
Plant-based patty on a gluten free bun with lettuce, tomato & onion. Kettle chips or upgrade to french fries +1

Add grilled chicken +5, shrimp +6, salmon +8, steak +7

# BASKETS

Served with french fries & coleslaw

**Fried Oyster Basket 15**  
Cocktail sauce

**Chicken Tenders 14**  
Choice of dipping sauce

**Crispy Shrimp Basket 15**  
Cocktail sauce

# HANDHELDS

Served with kettle chips & a pickle. Substitute french fries +1. Substitute sweet potato fries +2

**BBQ Bacon Bleu Cheese Burger 14**  
Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato

**Terrace Burger 12**  
Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato & onion

**Chicken Cheesesteak Wrap 12**  
Shredded chicken, onion, peppers, lettuce, tomato & smoked gouda cheese in a whole wheat wrap

**Mel's Chicken Salad Croissant 11**  
Chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato

**Crab Cake Sandwich 15**  
House-made crab cake on brioche bun with lettuce, tomato & side of remoulade sauce

**Tavern Cheesesteak 12**  
Sautéed onions, mushrooms & American cheese on a toasted italian roll

**Smoked Pulled Pork Grinder 11**  
House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese

**PBI Club 10**  
Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat

**Lamb & Beef Gyro 13**  
Ground lamb and beef on pita bread with lettuce, tomato, onion & tzatziki sauce

**Smoked Brisket Melt 13**  
House-smoked brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

**Nashville Hot Chicken Sandwich 12**  
Breaded and fried southern-style chicken breast with hot sauce & pickle slice on a brioche bun

**The Beefy Bunch 12**  
Slow-roasted sliced beef on an Italian roll with caramelized onions, cooper sharp cheese, & our house-made "secret sassy sauce"

**Reuben 10**  
Corned beef, swiss cheese, sauerkraut & thousand-island on rye toast

# DESSERT

**Coconut Cream Pie 7**  
Coconut custard filled flaky pie crust, toasted coconut, whipped cream

**PBI Rice Pudding 5**  
Slow cooked house-made rice pudding, whipped cream & cinnamon

**Hershey's Chocolate Cake 7**  
Chocolate layer cake with rich chocolate buttercream, whipped cream

**Cheesecake 8**  
New York style cheesecake with a vanilla bean brulee glaze

**Peanut Butter Extreme 8**  
Reese's peanut butter mousse, chocolate ganache, brownie base

**Chocolate Truffle Bomb 8**  
Rich chocolate cake in a chocolate ganache shell with coffee glaze

**Ice Cream 4**  
Chocolate or Vanilla

**Creme Brulee 7**  
Vanilla custard, caramelized sugar

**Sorbet 4**  
Lemon

**Peach Cobbler 8**  
Cinnamon sauce, house-made dough, rustic cobbler topping. Served with vanilla bean ice cream

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



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