



MOTHER'S DAY 3-COURSE MENU

\$24.95

House Salad

Choice of dressing

Choose One Entrée

10 oz. New York Strip Steak

Topped with sherried mushrooms. Starch and vegetable of the day.

Chipotle Peach Pork Chop

Grilled 8oz center cut pork chop dusted with chipotle seasoning and finished with mustard peach bourbon sauce. Mashed potatoes and vegetable of the day.

Red Snapper

Chardonnay poached red snapper finished with a beurre blanc. Julienne vegetables and jasmine rice.

Cornbread-Stuffed Chicken

Chicken breast stuffed with house-made cornbread. Starch and vegetable of the day.

V Cavatelli Primavera

Cavatelli pasta, seasonal vegetables, white wine, garlic butter and lemon.

Choose One Dessert

Tiramisu - Red Velvet Cake - Peach Cobbler
Strawberry Shortcake - Cheesecake - Rice Pudding



Limited Restaurant Menu

STARTERS

Crab-Stuffed Mushrooms 12

Topped with house-made sherry lobster sauce

Spinach Dip 10

Served warm with garlic bread and crackers

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 with a balsamic drizzle. Half-orders available upon request \$7.

🍷 The Montour Pretzel 10

Dutch mustard & beer cheese sauce

🍷🍱 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

SOUP & SALAD

Soup of the Day 5.50

French Onion 5.75

🍷 Strawberry Salad 9

Mixed greens topped with strawberries, mandarin oranges, feta cheese and toasted almonds. Fruit vinaigrette

🍷🍱 Faith Salad 10

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

🍷 Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

Add chicken 4, pecan chicken 5, steak 7, salmon 7.5, shrimp 6

HANDHELDS

Served with kettle chips and a pickle. Substitute french fries +1

Mel's Chicken Salad Croissant 9

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

Smoked Brisket Melt 13

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

Crab Cake Sandwich 15

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

Terrace Burger 12

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

MAIN

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

JT's Crab Cakes 25

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

House Smoked Ribs 20

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

Whiskey Salmon 19

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze.

Filet Mignon 30

6oz filet mignon topped with sherried mushrooms.

Seafood Sampler 26

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

Chicken Parmesan 18

Breaded or grilled chicken breast, fresh mozzarella cheese, marinara sauce. Served over linguine pasta



V - Vegetarian GF - Gluten Free DF - Dairy Free

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