



# STARTERS

## 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

## Spinach Dip 10

Served warm with garlic bread and crackers

## LA Shrimp 12

Bacon wrapped shrimp served with a cajun remoulade

## 🍷 The Montour Pretzel 10

Dutch mustard & beer cheese sauce

## 🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

# SOUP & SALAD

## Sherry Crab Bisque 6/8

## French Onion 5.75

## 🍷🍷 Faith Salad 10

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

## 🍷 Cashew Salad 9

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

## 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

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

## NEW Chicken Florentine 12

Grilled chicken breast, spinach dip, mozzarella cheese, lettuce and tomato on a brioche roll

## Smoked Brisket Melt 13

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

## Terrace Burger 12

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

# VALENTINE'S DAY FEATURES

House salad, starch and vegetable of the day  
Upgrade to a Faith or Caesar side salad +3

## Filet Mignon 30

6oz filet mignon topped with sherried mushrooms.

## Surf & Turf 40

Crab stuffed lobster tail topped with lobster sauce and accompanied by a 6oz Filet Mignon

## Chicken Parmesan 18

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

## Veal Oscar 25

Veal topped with lump crab meat, asparagus, and hollandaise sauce

## Red Snapper 22

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

## 🍷 Prime Rib Au Jus 22 / 27

10oz or 13oz slow roasted prime rib, served with horseradish sauce upon request.

## Colossal Stuffed Shrimp 24

Colossal shrimp with a tarragon crab stuffing topped with a lobster sauce

## Seafood Sampler 26

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

## Grilled Tuna Steak 24

Tuna steak with a pecan and citrus compound butter. Grilled to your liking.

## 🍷 Whiskey Salmon 18

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

## JT's Crab Cakes 25

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

## Beef Bourguignon 20

Burgundy braised beef tenderloin tips with carrots, garlic, bacon, peas, pearl onions and mushrooms served on top of mashed potatoes. Garnished with a puff pastry and served with house salad.

## 🍷 Vegetarian Tuscan Ravioli 18

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

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