

# STARTERS

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Soft Pretzel Sticks (4) 12  
Dutch mustard & beer cheese

Crab Dip 12  
Garlic bread & crackers

Edamame Pot Stickers 9  
Orange ginger sauce

Shrimp Cocktail 10  
Five shrimp, cocktail sauce

Crispy Brussels Sprouts 12  
Fried with bacon, balsamic drizzle

Mozzarella Sticks 8  
Marinara sauce

Cheesesteak Egg Rolls 10  
Sweet chili sauce

Chicken Wings 15  
Dozen wings, BBQ, mild or hot buffalo.  
Served with ranch or bleu cheese

# SOUP & SALAD

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

French Onion 5.75

Soup of the Day 5.50

Faith Salad 12

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

Caesar Salad 12

Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing

Cashew Salad 12

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

Winter Spice Salad 13

Craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic vinaigrette

# ENTRÉES

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

Meatloaf 15

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

BBQ Pork Mac & Cheese 16

House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce

Lemon Chicken 18

Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day

Flank Steak Forester 22

Black diamond marinated steak accompanied by a garlic and mushroom ragout

Pork Tenderloin Au Poivre 18

Pan seared medallions with a brandy peppercorn cream sauce. Starch & vegetable of the day

# SEAFOOD

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Whiskey Salmon 22

Grilled salmon filet topped with a whiskey infused citrus glaze. Starch & Vegetable of the day

Fish & Chips 20

Lager battered haddock, house-made remoulade. Served with french fries & coleslaw

Shrimp Carbonara 19

Sautéed shrimp, bacon, peas & parmesan in a cream sauce over Pasta. Served with toasted garlic bread

Seafood Sampler 26

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

JT's Crab Cakes 25

Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day

Crab Stuffed Flounder 22

Crab stuffed flounder with starch and vegetable of the day

Eggplant Parmesan 18

Breaded eggplant over pasta. Fresh mozzarella & marinara sauce. Served with garlic bread & house salad

GF Vegan Coconut Curry 17

Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad

Mushroom Ravioli 18

Ravioli stuffed with mushrooms and mushroom ragu. topped with alfredo sauce with side of garlic toast and house salad

# VEGETARIAN

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## BASKETS

Served with french fries & coleslaw

Chicken Tenders 14  
Choice of dipping sauce

Fried Oyster Basket 15  
Cocktail sauce

Coconut Shrimp Basket 14  
Cocktail sauce

## HANDELDs

Served with chips & a pickle. Substitute french fries +1

**BBQ Bacon Bleu Cheese Burger 15**  
Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato

**Terrace Burger 14**  
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

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

**Smoked Pulled Pork Grinder 12**  
House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese

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

**Reuben 12**  
Corned beef, swiss cheese, sauerkraut & thousand-island on rye

**Tuna Melt 12**  
Tuna salad, tomato & provolone cheese on grilled rye

**Smoked Brisket Melt 14**  
House Brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

**PBI Club 12**  
Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat

**Mel's Chicken Salad Croissant 12**  
Sweet & tangy combination of chicken, grapes, walnuts & celery.  
Served on a croissant with lettuce & tomato

**French Dip 13**  
Slow-roasted beef on a hoagie roll with provolone cheese. Served with a side of au jus & horseradish sauce

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

## DESSERT

**Eggnog Creme Brulee 8**  
Eggnog custard, caramelized sugar

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

**Rice Pudding 7**  
Slow cooked house-made rice pudding, whipped cream & cinnamon

**Gingerbread Cake 8**

**Chocolate Truffle Bomb 8**

**Hershey's Chocolate Cake 7**  
Triple-layered. House made

**Chocolate Peppermint Cheesecake 8**

Rich chocolate cake in a chocolate ganache shell with coffee glaze

Parties of 8 or more - 22% Gratuity  
Parties of 10 or more - One Check



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