

# STARTERS

- Soft Pretzel Sticks (4) 12

Dutch mustard & beer cheese
- Crab Dip 12

Garlic bread & crackers
- Drunken Clams 12

Simmered in beer & garlic butter
- Shrimp Cocktail 10

Five shrimp, cocktail sauce
- Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle
- Edamame Pot Stickers 9

Orange ginger sauce
- Cheesesteak Egg Rolls 8

Sweet chili sauce
- Chicken Wings 15

Dozen wings, BBQ, mild or hot buffalo.  
Served with ranch or bleu cheese
- Mozzarella Sticks 8

Marinara sauce

# SOUP & SALAD

- 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
- Grilled Peach Salad 13

Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied pecans, mixed greens. Balsamic dressing

# ENTRÉES

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
- T-Rail Strip 25

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter
- Lemon Chicken 18

Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day
- BBQ Pork Mac & Cheese 15

House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce
- Pork Tenderloin Au Poivre 18

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

# SEAFOOD

- Whiskey Salmon 22

Grilled salmon filet topped with a whiskey infused citrus glaze. Starch & Vegetable of the day
- Fish & Chips 18

Lager battered haddock, house-made remoulade. Served with french fries & coleslaw
- 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
- Shrimp Carbonara 19

Sautéed shrimp, bacon, peas & parmesan in a cream sauce over linguini. Served with toasted garlic bread
- JT's Crab Cakes 25

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

# VEGETARIAN

- Eggplant Parmesan 18

Breaded eggplant over pasta. Fresh mozzarella & marinara sauce. Served with garlic bread & house salad
-  Vegan Coconut Curry 17

Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad
- Vegetarian Tuscan Ravioli 18

Peppers, onions & mushroom ravioli. House-made tomato vodka sauce & garlic bread.

# BASKETS

Served with french fries & coleslaw

Chicken Tenders 14  
Choice of dipping sauce

Fried Oyster Basket 15  
Cocktail sauce

Crispy Shrimp Basket 14  
Cocktail sauce

# HANDHELDS

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

Creme Brulee 7  
Classic vanilla custard with a caramelized sugar topping

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

Cheesecake 8  
New York style cheesecake with whipped cream

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

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

Hershey Chocolate Cake 7  
Triple-layered. House-made

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