

DINNER MENU
610-664-1901
APPETIZERS & SOUPS

Chef's Daily Design Soups Chilled Soup of the Day

Fried Pickles served with Horseradish Mayo \$8

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Margarita Agave Dipping Sauce \$11

Fried Calamari with Jalapenos, Spinach and Onions served with a Garlic Aioli and Marinara Sauce \$11

NEW Pub's Crab Chips - Homemade Potato Chips with Old Bay Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$12

Mediterranean Platter - Marinated Roasted Peppers, Feta Cheese, Artichoke Hearts and Kalamata Olives served with Crostini \$13

NEW Sautéed Shrimp, Pineapple and Red Onion served over Fresh Spinach in a Sweet Soy Sauce \$14

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$10 With Chicken \$12

Cheese Steak Spring Rolls filled with Cheddar Cheese, Caramelized Onions and served with - Spicy Ketchup \$11

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$12

Fried Pierogies with Bacon, Scallions and Sour Cream \$9

Sweet Sesame Wings \$14 Hot Wings \$14 Pub's Famous Wings \$14 BBQ Wings \$14

SANDWICHES

(All Sandwiches are served with a choice of Pub Fries or House Salad or Caesar Salad)

Homemade Burgers served with Lettuce, Tomato and Pickle on a Brioche Roll:

** 8oz Black Angus Beef \$11 Turkey \$10 Salmon \$11

NEW Pub's Hot Roast Beef in Au Jus with Cheddar Cheese and Horseradish Sauce on a Long Roll \$12

Lobster Crab Cake Sandwich with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$19

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on a Brioche Roll \$10

**6oz Petit Filet Sandwich with Lettuce, Tomato and Creamy Horseradish Sauce on a Brioche Roll \$20

Roast Pork Sandwich, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$12

Grilled Eggplant, Oven Dried Tomatoes and Fresh Mozzarella served with Herb Mayo on a Brioche Roll \$10

Sandwich Toppings: Cheddar, Provolone, Swiss Cheese .75 each Crumbled Blue Cheese \$1.50

Caramelized Onions \$1 Mushrooms \$1 Bacon \$1.75 Roasted Peppers \$2

Add a Fried Egg \$1.75 Avocado \$1.75 Substitute Gluten Free Roll \$3

If you have any allergies or special requests,

Please let us know when you are placing your order and we will do our best to accommodate you.

*****Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.***

We use only Zero Trans Fat oil in all our products.

\$3.00 Split Share

18% Gratuity Parties of 6 or more

SALADS

Traditional Caesar with Shaved Parmesan and Homemade Croutons \$10 (Small \$7)

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette \$9 (Small \$6)

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Bacon, Egg, Tomatoes, Red Onion and -
Blue Cheese Dressing \$11 (Small \$8)

NEW Mixed Greens with Feta Cheese, Pistachios and Cherry Tomatoes served with a Mango Vinaigrette \$12
(Small \$9)

NEW Tomato and Fresh Mozzarella Salad drizzled with Balsamic Dressing \$11

SALAD TOPPINGS:

Grilled Chicken \$6 ** Grilled Salmon \$9 Grilled Shrimp \$10

Lobster Crab Cake \$11 **Petit Filet Mignon \$13

ENTREES

NEW Slow Roasted Baby Back Ribs with a Smoked Pineapple BBQ Glaze
Big Rack Full Rack \$24 Little Rack \$16

** Grilled Lamb Chops served with a Rosemary Demi Glaze \$27

NEW ** Grilled 8oz Filet Mignon with a Brandy Peppercorn Cream Sauce \$28

NEW Filet Tips, Roasted Peppers, Asparagus in a Blue Cheese Demi Cream Sauce over Linguini \$23

Three Homemade Meatballs over Fusilli topped with our Homemade Marinara Sauce \$17

NEW Corn Chip Crusted Chicken topped with Monterey Cheese and Salsa with a Chipotle Cream Sauce \$20

Herb Crusted Chicken Parmigiana topped with Mozzarella served over Linguine and -
Topped with our Homemade Marinara \$19

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$18

Pub's Fish Chips – Beer Batter-Dipped Cod served with our Homemade Potato Chips and Tartar Sauce \$17

NEW Seafood Pescatore with Snow Crab, Shrimp, and PEI Mussels with Seasonal Vegetables in a -
Seafood Broth served with Toast Points \$27

** Pan Seared Horseradish Crusted Salmon with a Dijon Scallion Cream Sauce \$22

Two Sautéed Lobster Crab Cakes served with an Old Bay Siracha Aioli \$27

Jumbo Lump Crab, Shrimp and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$23

Pasta Primavera with Whole Wheat Pasta, Cherry Tomatoes, Asparagus, Zucchini, Squash and
Fresh Basil in a Tomato Broth \$15

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$18

Penne Pasta with Shrimp and Asparagus in a Pink Sauce \$22

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-Style Gravy \$17

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