

DINNER MENU
610-664-1901
APPETIZERS & SOUPS

Chef's Daily Design Soups Chilled Soup of the Day

Fried Pickles served with Horseradish Mayo \$9

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Chipotle Aioli \$12

Fried Calamari with Jalapenos, Spinach and Onions served with a Garlic Aioli and Marinara Sauce \$12

Pub's Crab Chips - Homemade Potato Chips with Old Bay Seasoning, Topped with
Crab, Scallions and Cheddar Cheese Sauce \$15

NEW Mediterranean Hummus Plate – Hummus, Feta Cheese,
Kalamata Olives, Celery and Carrots served with Pita Bread \$14

NEW Butternut Squash Ravioli in a Sage Cream Sauce topped with Crispy Bacon \$12

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$11 With Chicken \$13

Cheese Steak Spring Rolls filled with Cheddar Cheese, Caramelized Onions and served with -
Spicy Ketchup \$12

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$13

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

Pub's Famous Wings Sweet Sesame Wings Hot Wings BBQ Wings

(At this time, all wings are Market Price. We appreciate your understanding)

SANDWICHES

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

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

** 8oz Angus Beef \$13 Turkey \$12 Salmon \$12

Pub's Hot Roast Beef in Au Jus with Cheddar Cheese and Horseradish Sauce on a Long Roll \$13

Lobster Crab Cake Sandwich with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$21

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on a Brioche Roll \$11

**6oz Petit Filet Sandwich with Lettuce, Tomato and Creamy Horseradish Sauce on a Brioche Roll \$21

Roast Pork Sandwich, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$14

Grilled Eggplant, Oven Dried Tomatoes and Fresh Mozzarella served with Herb Mayo on a Brioche Roll \$12

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

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

Add a Fried Egg \$2 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.

SALADS

Traditional Caesar with Shaved Parmesan and Homemade Croutons \$11 (Small \$7)

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette \$10 (Small \$6)

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Bacon, Egg, Tomatoes, Red Onion and -
Blue Cheese Dressing \$13 (Small \$9)

NEW Vermont Salad – Mixed Greens with Vermont Cheddar, Candied Walnuts and Craisins served-
with Maple Vinaigrette \$13 (Small \$9)

NEW Roasted Beet Salad – Beets, Feta Cheese, garnished with Field Greens with an Agave Drizzle \$13

SALAD TOPPINGS:

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

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

ENTREES

NEW Slow Roasted Baby Back Ribs topped with a Ginger Snap BBQ Glaze
Big Rack \$24 Little Rack \$17

** Grilled Lamb Chops served with a Rosemary Demi Glaze \$30

NEW ** Grilled 8oz Filet Mignon topped with a Brandy Peppercorn Cream Sauce \$30

Three Homemade Meatballs over Spaghetti topped with our Homemade Marinara Sauce \$18

Filet Tips, Roasted Peppers, Asparagus in a Blue Cheese Demi Cream Sauce over Linguini \$24

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$19

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$19

NEW Herb Crusted Chicken Parmigiana topped with Mozzarella served over Linguine and -
Topped with our Homemade Marinara \$20

NEW Slow Roasted ½ Chicken with a Gran Marnier Cranberry Glaze \$19

Pub's Fish and Chips – Beer Batter Dipped Flounder served with Homemade Potato Chips,
Coleslaw and Tartar Sauce \$18

NEW ** Pan Seared Salmon served with a Ginger Soy Scallion Glaze \$24

NEW Two Sautéed Lobster Crab Cakes served with a Chipotle Aioli Market Price

Crab, Shrimp and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$24

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 \$19

Penne Pasta with Shrimp and Asparagus in a Pink Sauce \$23

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-Style Gravy \$19

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\$4.00 Split Share

18% Gratuity Parties of 6 or more