



In the 1800's Tannersville was located on the main driving road between Scranton and Easton. By 1880 it was a prosperous village and the main stopping place for trades between the two cities.

The Tannersville Inn received its namesake in 1847 when David Edinger and his wife sold the property and its 98 acres to Manasseh Miller. The "Tannersville Hotel" was born.

Manasseh Miller was the founder of the Inn as an operating hotel. Prior to his ownership the place was in all probability a tavern with rooms for occasional travelers on the North-South stagecoach, named the Belmont Pike, which became what is now Route 611.

In the following half century of Miller's ownership, the Inn was developed into a fairly large hotel, as well as the farm that Miller had used to supply it.

The present day condition of the Tannersville Inn reflects most of the amenities and features which had delighted much earlier guests. Of course, the Inn has expanded to some extent since the days of Manasseh Miller, but its features are pretty much what existed in his day. Present ownership places a high value upon these reminders and "soul things" from our past, and sees to it that the atmosphere remains within a similar spirit.

For over forty five years, this old hostelry, a former stagecoach stop, has provided a community amenity in Tannersville - the longest period of ownership since the days of its founder, Manasseh Miller.



- Appetizers -

Cajun Nachos

Tortilla chips topped with jalapeño peppers, onions, tomatoes, black beans and a cajun cheese sauce. Served with salsa and sour cream. 8.95

Add grilled chicken 2.50 Add seasoned beef 2.50

Sautéed Clams

Clams in shell sautéed in butter, garlic, lemon, white wine and diced tomato with garlic bread 7.95

Vegetable Quesadilla

Sautéed onions and peppers topped with shredded cheeses folded in a tortilla wrap. Served with salsa and sour cream. 5.95

Add grilled chicken 2.50 Add seasoned beef 2.50

Spinach & Artichoke Flatbread

Fresh spinach, artichoke hearts, garlic, olive oil and mozzarella cheese baked on a flatbread. 9.95

Lemon Garlic Scallops

Seared sea scallops over mixed greens topped with a lemon garlic vinaigrette. 10.95

Sausage Stuffed Mushrooms

Sweet sausage mixed with seasonings and breadcrumbs atop a trio of mushroom caps. 6.95

Pierogies

Pierogies stuffed with cheese and potato fried with onions in butter. Served with sour cream. 8.95

Loaded Fries

French fries topped with melted cheddar & american cheeses and smothered in beef gravy. 5.95

Wings

Seasoned wings fried crisp with celery. Served with one choice of sauce and either ranch or blue cheese dressing. Half-dozen 6.95 Dozen 12.95

Hot, Mild, Garlic Hot, Chipotle Hot, Arizona Ranch

Garlic Parmesan, Sweet Thai Chili, Apple Pepper Jack, Hickory BBQ
(50¢ each additional sauce or dressing)

- Soups -

Seafood Chowder

A Manhattan style chowder with clams, scallops, shrimp, potatoes, tomatoes in a reduced fish stock.

Cup 3.95

Bowl 4.95

Soup Du Jour

Ask server or bartender for details.

Cup 2.95

Bowl 3.95

- Salads -

Crispy Chicken Salad

Tender fried chicken breast atop fresh mixed greens with cucumber, tomato, onion and chopped bacon. Drizzled with ranch dressing. 9.95

Southwest Shrimp

Grilled shrimp tossed with onion, diced tomatoes, mixed greens, black beans, cheddar cheese and avocado ranch. 11.95

Caesar Salad

Chopped romaine lettuce and croutons tossed in caesar dressing and topped with shredded parmesan cheese. 6.95

Add grilled chicken 2.95

Add grilled shrimp 7.95

Add ahi tuna 7.95

Spinach Salad

Fresh baby spinach topped with onion, tomatoes, egg and served with a warm bacon dressing. 10.95

Blackened Strip Salad

Blackened 5oz NY strip sliced atop artichoke hearts, carrots, onion, tomatoes and mixed greens tossed in ranch dressing. 14.95

- Side Choices -

Baked Potato - Mashed Potatoes - French Fries - Sweet Fries

Seasoned Rice - Mixed Vegetables - Green Beans

Coleslaw - Onion Rings

- Kids -

add Vanilla Ice Cream for Desert for only 2.95

Personal Pizza 6" plain pie 6.95

Kids Cheeseburger with french fries 6.95

Chicken Tenders with french fries and choice of sauce 7.95

Kids Pasta your choice 7.95

- From the Sea -

Served with choice of soup or salad, and one side

Seared Ahi Tuna w/Greek Rice

Sliced ahi tuna steak atop sautéed onions, roasted red peppers, spinach, and chickpeas in garlic oil tossed with rice.

*Side not included. 17.95

Crab Stuffed Salmon

Wild caught atlantic salmon filet stuffed with homemade crabmeat stuffing, basted with butter and broiled. 20.95

Broiled Lobster Tail

½ lb. Brazilian lobster tail basted with butter and broiled. Served with drawn butter. 29.95

Homemade Crab Cakes

A pair of baked maryland-style crab cakes served with tartar or cocktail sauce. 15.95

Broiled Salmon

Wild caught atlantic salmon filet basted with butter and broiled. Served with a chili mayo sauce. 16.95

Seafood Platter

Broiled salmon filet coupled with a crab cake and sea scallops over a bed of our greek rice. *Side not included 29.95

- Specialties -

Served with soup or salad, and one side

Pierogies and Kielbasa

Pierogies stuffed with cheese and potato deep fried with onions in butter with grilled kielbasa. Served with sour cream. 15.95

Homestyle Chili

A rich savory chili with beef chunks, ground meat, red kidney beans, and onions topped with sour cream and shredded cheddar cheeses.

Served with a dinner roll. *Side not included. 15.95

Homemade Cordon Bleu

Baked panko breaded breast of chicken stuffed with sliced ham and swiss cheese nestled in a bed of seasoned rice. 16.95

Long Island Duckling

Half of duck roasted and basted with a sweet plum sauce. 24.95

Yuengling Battered Haddock

Deep fried yuengling beer battered haddock filets.
Single filet 11.95 Twin filets 19.95

- From The Grill -

Served with soup or salad, and one side

Bone-in Pork Chops*	Single 9.95	Twin 16.95
Angus New York Strip*		
USDA Choice strip loin.	8oz 16.95	16oz 25.95
Angus Rib-eye*		
USDA Choice rib-eye.		12oz 26.95
Angus Filet Mignon*		
USDA Choice tenderloin.	6oz 18.95	12oz 30.95
Pork Ribs		
Baby back ribs	1/2 Rack 14.95	Full Rack 25.95

Additional Items and toppings

- 8oz Lobster Tail 19.95
- 1/2 Rack Ribs 10.95
- Crab Cake 6.95
- Grilled Shrimp (7) 7.95
- 8oz Chicken Breast 6.95
- Mushrooms & Onions .95

Temperatures: Rare (Red w/ Cool Center) - Medium Rare (Red w/ Warm Center) -
Medium (Pink, Hot Center) - Medium Well (Broiled Throughout)

* Not Responsible For Well Done Steaks *

- Pastas -

Items include choice of Linguine, Penne, Fettuccine or Tortellini
and served with garlic bread

Scallops Pesto

Seared sea scallops tossed in a pesto sauce consisting of fresh basil, garlic,
parmesan and pine nuts in olive oil. 18.95

Filet Stroganoff

Tender filet tips in a creamy brown sauce with sautéed mushrooms
and onions. 18.95

Sausage and Meatballs

Sweet sausage and homemade meatballs topped with marinara. 15.95

Chicken or Eggplant Parmigiana

Choice of hand breaded chicken breast or sliced eggplant fried golden
and topped with marinara and mozzarella cheese. 16.95

Zuppa di Pesce

A baker's half dozen shrimp, a dozen littleneck clams, 6oz of sea scallops
and a half lobster tail in a garlic, white wine, tomato sauce. 32.95

Chicken Alfredo

Sliced breast of chicken in a fresh basil and garlic alfredo sauce. 16.95

Shrimp Scampi

A baker's half dozen of tail-on savory shrimp in a lemon, butter, garlic
and white wine sauce. 17.95

- Sandwiches, Burgers & Wraps -

All items served with french fries

Chicken Bacon Ranch Wrap

A crispy breaded chicken breast chopped with lettuce, tomato, onion, smoked applewood bacon, shredded cheddar cheeses and drizzled with ranch dressing in a tortilla wrap with a pickle. 8.95

Salmon Wrap

Fresh sliced broiled salmon filet with romaine lettuce, shredded parmesan cheese and drizzled with a zesty caesar dressing in a tortilla wrap with a pickle. 8.95

Philly Style Cheese Steak

Sliced fresh top round of beef tossed with sauteed onions and topped with melted american cheese on a philly steak roll with a pickle. 9.95

Chicken Cheese Steak

Diced fresh chicken breast meat tossed with sauteed onions and topped with melted american cheese on a philly steak roll with a pickle. 9.50

Veggie Burger

Homemade veggie cake with mixed vegetables, black beans, panko breading and seasonings with lettuce and tomato on a roll with a pickle. 8.50

Add choice of cheese 1.25 Add mushrooms .50 Add onions .50

Legendary Chicken Wisconsin

Marinated and grilled chicken breast topped with cheddar cheese, honey mustard and smoked applewood bacon on a roll with a pickle. 9.50

Angus Burger*

8oz fresh angus beef burger with lettuce and tomato on a roll with pickle. 8.95

Add choice of cheese 1.25 Add mushrooms .50 Add bacon 1.25

Chicken Tenders

Tender white breast meat breaded and lightly fried. Served with one choice of sauce & either ranch or blue cheese dressing. 8.95

Hot, Mild, Garlic Hot, Chipotle Hot, Hickory BBQ, Garlic Parmesan, Apple Pepper Jack, Sweet Thai Chili, Honey Mustard, Arizona Ranch, & Thai Peanut (50¢ each additional sauce or dressing)

Parmigiana Sub

Your choice of breaded Eggplant, breaded Chicken breasts or our homemade Meatballs topped with marinara and mozzarella cheese in a toasted philly steak roll with a pickle. 9.95

Salmon Burger

Homemade salmon cake topped with lettuce, tomato and a side of chili mayo on a roll with a pickle. 8.95

Upgrade to our Sweet Potato Fries 1.95 or Onion Rings 2.25!

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