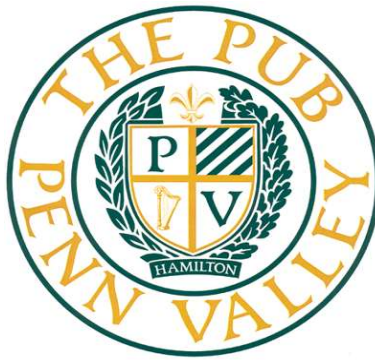


**Restaurant  
Pub**



**Take Out  
Catering**

***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 Margarita Agave Dipping Sauce \$12

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

Pub's Crab Chips - Homemade Potato Chips with Old Bay Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$14

Mediterranean Platter - Marinated Roasted Peppers, Feta Cheese, Artichoke Hearts and Kalamata Olives served with Crostini \$14

***NEW*** Homemade Hummus Plate with Celery, Carrots, Cucumbers and Toasted Pita \$11

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 \$15    Hot Wings \$15    Pub's Famous Wings \$15    BBQ Wings \$15

***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 \$12    Turkey \$11    Salmon \$11

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 \$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 \$13

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

\$11 *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

## ***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 \$12 (Small \$9)

***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

***NEW*** \*\* Grilled Lamb Chops served with a Pinot Noir Mint Demi \$28

***NEW*** \*\* Grilled 8oz Filet Mignon with a Blu Cheese Demi – Market Price

***NEW*** Spaghetti and Meatballs - Three Homemade Meatballs over Spaghetti topped with our -  
Homemade Marinara Sauce \$17

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

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 \$18

***NEW*** Seafood Pescatore with Snow Crab, Shrimp, and PEI Mussels with Seasonal Vegetables in a -  
Seafood Broth served with Toast Points \$28

\*\* Pan Seared Horseradish Crusted Salmon with a Dijon Scallion Cream Sauce \$23

***NEW*** Two Sautéed Lobster Crab Cakes served with a Mango Aioli \$28

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 \$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 \$18

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

\$3.00 Split Share

18% Gratuity Parties of 6 or more

[www.pubofpennvalley.com](http://www.pubofpennvalley.com)

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

*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.***