

*Restaurant
Pub*



*Catering
Takeout*

Lunch Menu

SOUPS AND APPETIZERS

610-664-1901

Chef's Daily Design Soups

Fried Pickles served with Horseradish Mayo \$8

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

Three Cheese Quesadilla with Homemade Salsa & Sour Cream \$10 with Chicken \$12

***NEW* Grilled Shrimp Cocktail served with a Ginger Soy Dipping Sauce \$11**

Fried Calamari with Jalapenos, Spinach and Onions 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 \$13

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

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

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

SALADS

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

House Salad - Reds and Greens with Cucumbers & Tomatoes in a Balsamic Dressing \$9 (Small \$6)

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

***NEW* Vermont Salad – Mixed Greens with Vermont Cheddar, Candied Walnuts and Craisins served with Maple Vinaigrette \$12 (Small \$9)**

***NEW* Roasted Beet Salad – Roasted Beets, Feta Cheese garnished with Field Greens and an Agave Drizzle \$12**

Salad Toppings:

Lobster Crab Cake \$11 *Petit Filet Mignon \$13 Grilled Chicken \$6 * Grilled Salmon \$9 Grilled Shrimp \$10

Breakfast for Lunch

Create Your own Omelette \$11

(Choice of one: House Salad, Caesar Salad, Pub Fries or Small Soup)

Substitute Egg Whites add \$2

Choice of 3 toppings

Additional topping \$1 each topping: Cheddar, Provolone, Swiss, Mozzarella, Feta, Tomato, Mushrooms, Spinach, Fresh Salsa, Caramelized Onions, Roasted Peppers, Bacon, Avocado

ENTREES

NEW Two Homemade Meatballs over Fusilli topped with our House made Marinara \$14

Pub's Vermont Cheddar Mac and Cheese of the Day served with Fries or Salad

Pub's Fish & Chips – Beer Batter Dipped Flounder with Homemade Potato Chips and Cole Slaw \$14

SANDWICHES

(ALL SANDWICHES SERVED WITH CHOICE OF PUB FRIES, HOUSE SALAD OR CAESAR SALAD)

NEW Homemade Chicken Salad with Lettuce and Tomato on Whole Wheat Bread \$10

Marinated and Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on Brioche Roll \$9

NEW Pub Club – Fresh Roasted Turkey, Bacon, Lettuce, Tomato and Herb Mayo on a Long Roll \$10

Grilled Chicken in a Garlic Herb Wrap with Salsa, Monterey Jack Cheese and Sliced Avocado \$11

NEW Buffalo Chicken Cheese Steak with Crumbled Blue Cheese on a Long Roll \$11

NEW Chicken Parmigiana topped with Mozzarella on a Long Roll \$13

Sante Fe Grilled Cheese – Cheddar Cheese, Bacon, Tomato and Avocado grilled on Texas Toast \$10

Filet Tip Cheese Steak with Provolone Cheese and Fried Onions on a Long Roll \$14

Roast Pork with Broccoli Rabe, Roasted Peppers & Provolone in an Au Jus on a Long Roll \$12

Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in an Au Jus on a Long Roll \$12

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

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

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

Homemade Burgers served with Lettuce & Tomato served on a Brioche Roll:

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

Sandwich Toppings:

Cheddar \$.75, Provolone \$.75, Swiss Cheese \$.75, Crumbled Blue Cheese \$1.50 Caramelized Onions \$1

Mushrooms \$1 Bacon \$1.75 Roasted Peppers \$1.75 Avocado \$1.75 Add a Fried Egg \$2

Substitute Gluten Free Roll \$3

\$2.00 Split/Share Charge

18% Gratuity included for parties of 6 or more

www.pubofpennvalley.com

**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.*