

DINNER MENU

APPETIZERS & SOUPS

NEW Chilled Gazpacho \$6

Chef's Daily Design Soups

NEW Panko Crusted Scallops in a Hibiscus Ginger Sauce \$10

Roasted Peppers with Asiago Cheese, Kalamata Olives and Crostini \$8

NEW Chilled Shrimp Cocktail with a Chilled Gazpacho Salsa \$9

Fried Perogies with Bacon, Scallions and Sour Cream \$7

NEW Sautéed Calamari, Cannelloni Beans and Pancetta over Arugula in a Lemon Thyme Oil \$8

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$8 Add Chicken \$10

Hot Crab and Spinach Dip \$11

Pub's Famous Wings \$9

SALADS

Traditional Caesar with Homemade Croutons \$8 (Small \$5)

Mixed Greens with Tomatoes, Cucumbers in a Balsamic Vinaigrette \$8 (Small \$5)

NEW Tomatoes, Fresh Mozzarella and Grilled Asparagus with a Tomato Basil Vinaigrette \$8

NEW Polynesian Salad- Romaine, Pineapple, Red Onions, Goat Cheese and Toasted Pecans with a -
Creamy Dill Dressing \$9 (Small \$6)

Additions to any Salad:

Chicken \$6

Chilled Shrimp \$8

Crab Cake \$8

Grilled Salmon \$7

SANDWICHES

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

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato & Herb Mayo \$8

6oz Petit Filet Sandwich with Lettuce, Tomato & Creamy Horseradish Sauce \$12

Roast Pork Sandwich with Provolone Cheese & Roasted Peppers in an Au Jus \$9

Homemade Burgers with Lettuce & Tomato:

8oz Black Angus Beef \$8 Turkey \$8 Veggie \$7

Sandwich Toppings: Cheddar, Provolone .50 each

Caramelized Onions, Bacon, Mushrooms \$1 each

Crumbled Blue Cheese \$1.25

We are happy to accommodate substitutions and special requests; however there may be an additional charge.

ENTREES

NEW Full Rack of BBQ Ribs \$19

NEW ½ Rack of BBQ Ribs \$14

NEW Combo ½ Rack of BBQ Ribs and BBQ Chicken \$19

NEW 8oz Filet Mignon with a Burgundy, Dijon Peppercorn Sauce \$21

NEW Baby Rack of Lamb with Shallots in a Merlot Demi \$22

Sautéed Calves Liver with Onions and Bacon \$17

12 Ounce Grilled New York Strip Steak \$19

NEW Corn Chip Crusted Chicken w/ Salsa and Chihuahua Cheese in a Chipolte Cream Sauce \$17

NEW Roasted ½ Chicken w/ Mesquite Honey Corn Bread Stuffing topped with a Honey-Bourbon Glaze \$16

Grilled Salmon with a Horseradish Crust in a Dijon Scallion Sauce \$18

Sautéed Lump Crab Cake with Old Bay Mayo \$19

NEW Sautéed Shrimp and Andouille Sausage in a Cajun Crawfish Sauce over Rice \$18

NEW Pan Seared Rainbow Trout topped with Pancetta, Scallions and Tomatoes in a White Wine and Fresh Oregano Sauce \$17

NEW Pan Seared Grouper topped with Crab in a Tomato Wine Florentine Sauce \$18

Jumbo Lump Crab and Shrimp with Broccoli over Linguini in a Garlic Herb Sauce \$19

Chicken, Roasted Peppers, Broccoli Rabe, Mozzarella over Wheat Pasta in a Basil Chardonnay Sauce \$17

NEW Sautéed Chicken, Spinach and Pancetta in a Madeira Wine Sauce over Wild Mushroom Ravioli \$18

NEW Sautéed Sea Scallops with Tomatoes, Spinach in a Tarragon-Champagne Cream Sauce over Linguine \$19

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$16

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

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

Thank you to our customers for selecting us:

“THE BEST PUB ON THE MAIN LINE”-Main Line Times ‘09
“BEST BURGER ON THE MAIN LINE”, Main Line Today Magazine
“THE BEST RESTAURANT IN NARBERTH”, Main Line Life
“THE BEST PUB IN NARBERTH”, Main Line Today Magazine

\$3.00 Split/Share Charge

18% gratuity included for parties of six or more

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