

Sample Menus, Changes Weekly

Starters

Chicken in Black Bean Sauce with Asian Slaw 10/24

Tuna & Shrimp Poke' Bowl with Bamboo Rice,
Asian Pear & Yuzu Tobikko 17

Smoked Salmon Pastrami Napoleon with
Potato Crisps, Avocado, & Pickled Fennel 14

Steamed Prince Edward Island Mussels with
Lemon, Garlic, White Wine, & Parsley 14

Duck Confit with Apricot Glaze,
Spinach, & Yellow Lentils 13

Pan-Seared Scallops with Red Curry Sauce,
Baby Bok Choy, Golden Pineapple, &
Forkin' Good Curried Peanuts 13

Crispy Pork Belly with Braised Cabbage &
Apple Chutney 13

Candy Cane & Golden Beet Salad with House-made
Honey-Lavender Ricotta Cheese, Oranges, &
Spiced Walnuts 13

Smoked Fish Cakes with Horseradish-Dill Sauce &
Shaved Fennel Salad 13

Beer-Braised Brisket Sliders with Truffle Cheddar
Cheese, Caramelized & Pickled Onions &
Red Mustard Greens Salad 12

Roasted Portobello Mushroom with Eggplant,
Goat Cheese, & Roasted Red Pepper 13

Arugula Salad with Beets, Spiced Walnuts, Oranges,
Calkins Creamery Tomme Cheese, &
Honey-Orange Vinaigrette 12

Garlic Soup 7



Mains

Grilled, Herb-Marinaded Swordfish with Saffron-Corn
Risotto & Morgan Gardens Tomato Vinaigrette 28

Miso & Maple Glazed Salmon with Ginger-Soy
Vinaigrette, Spinach, & Jasmine Rice Cake 27

Murray's All Natural Chicken Two Ways:
Roasted Breast with Tomato, Pesto, & Burrata Cheese
& Leg Confit with Sun-Dried Tomato Oil with
Parmesan Couscous 26

Pan-Seared Breast of Duck with Star Anise, Ginger, &
Port Wine Sauce, Roasted Turnips, Grilled Fig &
Fennel Farro 28

Moroccan-Spiced Braised Lamb Shank with Mint Aioli
& Polenta 27

Grilled Pork Chop with Grain Mustard Sauce,
Apple Chutney, Celery Root Purée &
Carola Potatoes with Bacon 26

Braised Short Ribs of Beef with Mushrooms,
Cipollini Onions, & Garlic Mashed Potatoes 31

Grilled Filet Mignon with Gorgonzola Cheese Crust,
Red Wine Sauce, & Cottage Fries 38

Grilled Marinated Prime Hanger Steak with
Chimichurri Sauce, French Fries, &
Homemade Ketchup 35



Big Plates are served with our House Salad with
Herb Mustard or Yogurt Cilantro Salad Sauce
All meals served with our house-baked Sourdough Bread
Shared Big Plate Charge 5

House Salad with Small Plates 5

Before ordering, please inform your server of any allergies or
dietary requirements.

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

Wines by the Glass

Secoli *Pinot Grigio* 9

Kendall Jackson *Chardonnay* 9

Hogue *Riesling* 9

Nobilo *Sauvignon Blanc* 9

Wyndam Estates *Shiraz*, 9

Beringer *Cabernet Sauvignon* 9

Bogle *Merlot* 9

Mark West *Pinot Noir* 9

Ruta 22 *Malbec* 9

Beringer *White Zinfandel* 7

Korbel *Brut* 9 Lunetta *Prosecco* 9

Beer

Featured Brewery: **Great Lakes Brewing Co.,**
Cleveland OH 6

-Eliot Ness *Amber Lager*

-Turntable *Pils*

-Commodore Perry *IPA*

-Oktoberfest

-Nosferatu *Imperial Red Ale*

-Edmund Fitzgerald *Porter*

Victory Moon Glow Weizenbock, PA 6

Starr Hill Last Leaf, Maple Brown Ale, VA 6

Ithaca Flower Power IPA, NY 6

Heavy Seas TropiCannon Citrus IPA, MD 6

Victory, Prima Pils Pilsner, PA 6

Yards IPA, PA 6

Stoudts Heifer-In-Wheat Hefeweizen, PA 6

Evil Genius Purple Monkey Dishwasher, PA 6

Chocolate Peanut Butter Porter

Yuengling Lager, PA 4

Amstel Light 6

Stella Artois 6

1911 Raspberry Hard Cider, NY 6

Non Alcoholic

Kaliber NA Beer 4

Lion Root Beer 4

Bruce Cost *Fresh* Ginger Ale 5

Sharon's Strawberry Rhubarb Soda 5

Sweet Plates

Almond Dacquoise 9

Layers of baked almond meringue with chocolate & vanilla buttercream

Flourless Chocolate Raspberry Truffle Cake with
White Chocolate Glaze 9

Lemon Yogurt Cake with Golden Pineapple,
Blueberries, & Pistachios 9

Cappuccino Cheesecake 9

Chocolate Porter Ice Cream Pie with Dried Cherries &
Chocolate Bacon Almond Bark 9

Malted Milk Fudge Ripple Ice Cream 9

Lion Root Beer Float 6 (non-alcoholic)
made with *Lion* Root Beer brewed in Wilkes Barre, PA

Kahlua & Coke Float 8

Affogato

Scoop of Vanilla Ice Cream with Espresso 6

Affogato with a shot of your choice of cordials 10

Licor 43

Sambuca Romana

Amaretto Di Saronno

Kahlua

Baileys Irish Cream

Frangelico

Chambord

Gran Marnier

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or dietary restrictions

Sweet Cups

Creamsicle 12

Stoli Orange, Cointreau, Licor 43, OJ and cream

Rocky Road 12

Vodka, Crème de Cocoa, Amaretto, & Cream
topped with a toasted marshmallow

Coffee Drinks 11

Carajillo 43 – Licor 43

Almond Berry – Chambord & Amaretto

Nutty Irishman – Frangelico & Baileys

Irish Kiss – Baileys & Kahlua

Chocolate Almond – Amaretto & Crème de Cacao

Le Gorille – Crème de Banana & Crème de Cacao

Jameson Irish Coffee

Coffee & Decaffeinated Coffee 2.75

Espresso & Decaffeinated Espresso 3.5

Cappuccino & Decaffeinated Cappuccino 4.5

Teas 2.75

Lipton Black or Decaffeinated Black

Earl Grey

Chai Black

Herbal Mint

Herbal Chamomile

Cockburns Late Bottled Port 12
2009

Remy Martin VSOP Cognac 14



Jack's Bar Room Menu:

Jack's Bar Room Burger – 12

8 oz *Master Purveyors* ground chuck
on a House-made Roll with
Hand Cut French Fries &
Homemade Ketchup

Add: *Calkins Creamery Barn Red Ched* 1.00

Gorgonzola Cheese
House-Cured Bacon
Grilled Portobello Mushroom
Grilled or Sautéed Onion .75 each

Beer-Battered Cod Fish & Chips

with Peas & Tartar Sauce 17.00

Truffle Fries with Black Truffle Aioli,
Parmesan Reggiano Cheese, Truffle Zest,
& Truffle Salt 9

Specialty Cocktails

Mango Martine 12

Vodka, Triple Sec, Mango, Lime

Arugula Gimlet 12

Gin, lime, arugula

Cucumber Cooler 12

Vodka, St. Germain, lime, cucumber, mint, &
club soda

Pink Mojito 13

White rum, Chambord, mint, lime, & club

Penicillin 12

Scotch, lemon, honey, ginger

Bruce Cost Dark & Stormy 10

Dark Rum, lime, *fresh* ginger ale

Sharon's Strawberry Rhubarb Soda

(non-alcoholic) 5

