

## Sample Menus, Changes Weekly

### **Starters**

Chicken in Black Bean Sauce with Asian Slaw 10/24

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

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

Beau Soleil Oysters on the Half Shell with Mignonette  
3 each

*Calkins Creamery Noble Road* Brie Crepe with  
Balsamic Cranberry Gatrique & Apples 13

Sauté Bay Scallops with Spinach, Tomatoes, Black  
Olives, Capers, & Parmesan Cheese 13

Country Pate of Pork, Duck, & Veal with Pistachios,  
Grain Mustard, Pickled Red Onions, & Cranberry  
Chutney 13

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

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

Crispy Pork Belly with Beer-Braised Caraway Cabbage  
& Apple Chutney 13

Mushroom Arancini with Black Truffle Zest & Oil,  
and Parmesan Reggiano Cheese 14

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**

Salmon with Black Sesame Seeds, Ginger-Orange  
Vinaigrette, Jasmine Rice Cake, Pineapple-Cucumber  
Salsa, & Baby Bok Choy 27

Pan-Seared Monkfish with White Beans, Stewed  
Peppers, Romesco, & Saffron 28

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

Pan-Seared Breast of Duck with Grilled Pears,  
Star Anise, Ginger, & Port Wine Sauce, &  
Basmati Rice 29

Roast Rack of Lamb with Rosemary Bread Crumbs,  
Polenta, Mint Aioli & House-made Lamb Bacon 36

Grilled Veal Chop with sherry-Mushroom Sauce &  
Roasted Baby Potatoes 35

Braised Short Ribs of Beef with Shiitake Mushrooms,  
Red Wine, & Garlic Mashed Potatoes 32

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



All meals served with our house-baked Sourdough Bread  
*Mains* are served with our House Salad  
Shared *Main* Plate Charge 5  
House Salad with *Starters* 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  
Snoqualmie *Riesling* 9  
Brancott Estates *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**

**Victory** *Winter Cheers*, Wheat Ale, PA 6  
**Great Lakes** *Eliot Ness* Amber Lager, OH 6  
**Heavy Seas** *TropiCannon* Citrus IPA, MD 6  
**Ballast Point** *Sculpin*, IPA CA 6  
**Nimble Hill** *Flinke Hugel* Helles Lager, PA 6  
**Ithaca** *Flower Power* IPA, NY 6  
**New Belgium** *Abbey Dubbel*, CO 6  
**Victory** *Moon Glow* Weizenbock, PA 6  
**Starr Hill** *Last Leaf*, Maple Brown Ale, VA 6  
**Weyerbacher** *Merry Monks*, Belgian Trippel, PA 6  
**Yards** *George Washington Tavern* Porter PA 6  
**Yuengling** Lager, PA 4  
**Amstel** Light 6  
**Stella** Artois 6  
**Wyndridge Farms** *Crafty Cranberry* Hard Cider,  
PA 6

### Non Alcoholic

Kaliber NA Beer 4  
Lion Root Beer 4  
Bruce Cost *Fresh* Ginger Ale 5

## Sweet Plates

Almond Dacquoise 9

Layers of baked almond meringue with chocolate & vanilla buttercream

Chocolate Satin Mousse with Raspberry & Custard Sauce 9

Pumpkin Chocolate *Quark* Cheesecake 9

made with *Calkins Creamery* fresh, creamy, tangy quark cheese

Cinnamon-Apple Ice Cream Sundae with

Ginger-Molasses Cake & Caramel Sauce 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 6.5

**Affogato** with a shot of your choice of cordials 10.5

*Licor 43*

Sambuca Romana

Amaretto Di Saronno

Kahlua

Baileys Irish Cream

Frangelico

Chambord

Gran Marnier

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or dietary restrictions

## Sweet Cups

**Hot Cocoa with Marshmallows** 9

with a shot of peppermint schnapps 10  
with other cordials 12

**Hot Buttered Rum** 12

warm & fragrant with Brugal rum,  
oranges, & spices

***Spirited* 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

### Cranberry Vodka Spritz 10

Vodka, Cranberry Shrub, *Fresh* Ginger Ale,  
& maple syrup

### Ginger Apple Fizz 10

Apple vodka, apple cider, &  
*Bruce Cost Fresh* Ginger Ale

### Arugula Gimlet 12

Gin, lime, arugula

### Pomtini 12

Vodka, St. Germain, pomegranate juice,  
lime

### 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

### Cider House Rules 13

Makers Mark bourbon, apple cider, reposado  
tequila, maple, & lemon

### *Ginger-Apple* Soda

(non-alcoholic) 5

