

Sample Menus, Changes Weekly

Starters

Chicken in Black Bean Sauce with Asian Slaw 10/24

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

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

Chicken Liver Mousse with Sesame-Malt Crackers, Mustard, Pickled Red Onions, & Apple Chutney 13

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

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

Asian Barbecued Skate "Ribs" with Baby Bok Choy 13

Tuna Tartare with Avocado, Lime, Cucumbers, Yellow Watermelon, Edamame, & Sesame Dressing 15

Pan-Seared Cauliflower with Burrata Cheese, Pesto, & Tomato Jam 12

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

Deep-Fried *Morgan Gardens* Squash Blossoms stuffed with Three Cheeses with Sweet Peppers, Beet Vinaigrette, & Shaved Fennel 13

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

Garlic Soup 7



Mains

Pan-Seared Seatrout with Saffron-Corn Risotto & Cherry Tomato Vinaigrette 28

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

Pan-Seared Breast of Duck with Apple, Dried Cherry, & Port Wine Sauce, Fig Jam & Fennel Farro 28

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

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

Braised Short Ribs of Beef with Mushrooms, Baby Carrots, & 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

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 *Moon Glow* Weizenbock, PA 6

Starr Hill *Last Leaf*, Maple Brown Ale, VA 6

Ithaca *Flower Power* IPA, NY 6

Rusty Rail *Blue Collar* Blond Ale, PA 6

Heavy Seas *TropiCannon* Citrus IPA, MD 6

Victory, *Prima Pils* Pilsner, PA 6

Stoudts *Heifer-In-Wheat* Hefeweizen, PA 6

Great Lakes *Eliot Ness* Amber Lager, OH 6

Nimble Hill *Nim Wit*, Wheat, 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 Blueberries & Pistachios 9

Salted Caramel Cheesecake 9

Fresh Mint Oreo Ice Cream Sundae with Chocolate Sauce &
a Homemade Oreo Cookie 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

Before ordering, please inform your server of any allergies
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

TeKiwa Smash 12

Tequila, kiwi shrub, pineapple juice,
lime, mint, & agave

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

