

Small Plates

Chicken in Black Bean Sauce with Asian Slaw 12

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

Pan-Seared Scallops with Grilled Shiitake Mushrooms,
Celeriac Puree, & Basil Oil 15

Spicy Korean Meatballs with Cucumber Kimchi 12

Smoked Fish Cakes with Horseradish-Dill Sauce, Corn
Chutney, & Pickled Red Onions 13

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

Duck Confit with Apricot Glaze, Spinach &
Lentils 13

Wedge Salad with Heirloom Tomatoes, Bacon, Blue
Cheese, & Avocado Green Goddess Dressing 12

Mushroom Arancini with Truffle Aioli, Tapenade, &
Arugula 14

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

Asparagus Soup 7

Chilled Watercress Soup 7

Chilled Potato & Leek Soup 7

Big Plates

Roulade of Flounder stuffed with Crabmeat with
Asparagus, Romesco, & Preserved Lemon Couscous 27

Pan-Seared Arctic Char with Ginger-Soy Vinaigrette,
Jicama-Cucumber Salsa, & Sesame Red Rice 28

Pan-Seared Breast of Duck with Fresh & Dried Cherry-
Port Wine Sauce & Vegetable Quinoa 28

Murray's All Natural Chicken Tagine with Apricots,
Almonds, Olives, & Chick Peas 26

Braised PA Pork Shank with Coconut-Red Curry Sauce,
Pineapple Coconut Salad, Jasmine Rice,
& Curried Peanuts 26

Roasted Rack of Lamb with Rosemary Bread Crumbs
Mint Vinaigrette, & Scalloped Potatoes 38

Grilled Loin Veal Chop with Sherry-Mushroom Sauce
& Farro 35

Chipotle Barbecued Brisket of Beef with Tomatillo
Salsa, Crema, Spiced Pepitas & Mexican Rice 25

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



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

Villa Brunasca *Pinot Grigio* 9

Josh *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

Tamari *Malbec* 9

Beringer *White Zinfandel* 7

Korbel *Brut* 9 Lunetta *Prosecco* 9

Red Sangria glass-8 carafe-20

Beer

Heavy Seas *TropiCannon* Citrus IPA, MD 6

Victory *Summer Love* American Blond Ale, PA 6

Lagunitas *Maximus* Double Imperial IPA, CA 6

Nimble Hill *Nim Wit*, Wheat, PA 6

Great Lakes *Eliot Ness* Amber Lager, OH 6

Evil Genius *Purple Monkey Dishwasher*, PA 6

Chocolate Peanut Butter Porter

Yards *Brawler* Ale PA 6

Yuengling Lager, PA 4

Amstel Light 6

Stella Artois 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 Sauce 9

Salted Caramel Cheesecake with a
Pretzel & Graham Cracker Crust 9

Warm Rhubarb Upside-Down Cake with
Strawberry-Rhubarb Ice Cream 9

Fresh Mint-Oreo Ice Cream with 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 – 10

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

by Stephen

Mango Martini 12

Vodka, Triple Sec, Lime, Mango, Ginger

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

Elayna-Rose 12

Tequila, lime, strawberry, basil

Penicillin 12

Scotch, lemon, honey, ginger

***Bruce Cost Dark & Stormy* 10**

Dark Rum, lime, *fresh* ginger ale

Mango Mule (non-alcoholic) 10

Mango puree, honey, lime, &
Bruce Cost Fresh ginger ale