

Small Plates

- Chicken in Black Bean Sauce with Asian Slaw 12
- Smoked Salmon Pastrami Napoleon with Potato Crisps, Avocado, & Pickled Fennel 14
- Tuna & Shrimp Poke' Bowl with Asian Pear & Lime Tobikko 17
- Duck Confit with Apricot Glaze, Lentils, Rainbow Chard, & Beet Greens 13
- Pan-Seared Scallops with Grilled Shiitake Mushrooms, Celeriac Puree, & Basil Oil 15
- Steamed Prince Edward Island Mussels with Lemon, Garlic, White Wine, & Parsley 14
- Deep-Fried Squash Blossoms stuffed with Crabmeat with Roasted Beets, Beet Vinaigrette, & Shaved Asparagus 14
- Wedge Salad with Tomatoes, Bacon, Blue Cheese, & Avocado Green Goddess Dressing 12
- Smoked Fish Cakes with Horseradish-Dill Sauce & Pickled Red Onions 13
- Mushroom Arancini with Summer Tomato Vinaigrette, Black Truffle Zest & Aioli, and Parmesan Reggiano Cheese 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
- Chilled Watercress Soup 7

Big Plates

- Pan-Seared Halibut with Shrimp, Roasted Tomato & Shrimp Sauce, Sweet Peppers, & Spinach 29
- Salmon with Black Sesame Seeds, Ginger-Orange Sauce, Mango-Jicama Salsa, & Red Rice 27
- Grilled, Spice-Rubbed *Murray's All Natural* Chicken with Gazpacho Salsa & Potato, Corn, & Bacon Salad 26
- Pan-Seared Breast of Duck with Fresh & Dried Cherry Sauce with Farro 28
- Braised PA Pork Shank with Coconut-Red Curry Sauce, Pineapple Coconut Salad, Jasmine Rice, & Curried Peanuts 26
- Pan-Seared Loin Lamb Chops with Lamb Bacon, Mint Vinaigrette, & Scalloped Potatoes 32
- Beer-Braised, Coffee Rubbed Brisket of Beef with Corn Relish & Horseradish Mashed Potatoes 25
- 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

- 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
Septima *Malbec* 9
Beringer *White Zinfandel* 7
Korbel *Brut* 9 Lunetta *Prosecco* 9

Red Sangria glass-8 carafe-20

Beer

- Flying Fish *Farmhouse* Summer Ale, NJ 6
Rusty Rail *Blue Collar* Blond Ale, PA 6
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

1911 Raspberry Hard Cider, NY 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

Flourless Chocolate-Raspberry Cake with White Chocolate
Glaze & Raspberry Sauce 9

Lemon-Yogurt Cake with Fresh Berries & Pistachios 9

S'mores Cheesecake 9

Chocolate cheesecake in a graham cracker crust with
toasted house made marshmallows & chocolate sauce

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

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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 – 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

Summer Cocktails

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