

Small Plates

Chicken in Black Bean Sauce with Asian Slaw 13

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

Seafood Pate' of Lobster, Shrimp, & Scallops with Red Pepper Puree 15

Deep-Fried Scallops with Guacamole, Chipotle Sauce, & Pickled Jalapeños 13

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

Morgan Gardens Deep-Fried Squash Blossoms stuffed with Crabmeat with Roasted Beets, Beet Vinaigrette, & Shaved Fennel 14

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

Grilled Long Island Bluefish with Tomatoes, Olives, Capers, & Blue Cheese 12

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

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

Three Farmer's Leek, Mushroom, & Corn Soup 7

Garlic Soup 7

Big Plates

Grilled, Herb-Marinaded Swordfish with Corn, Ginger, & Basil Risotto with Sun-Dried Tomato Oil 28

Miso & Maple Glazed Salmon with Ginger-Soy Vinaigrette, Baby Bok Choy, & Red Rice 27

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

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

Beer-Braised, Coffee Rubbed Brisket of Beef with Corn Relish & Horseradish Mashed Potatoes 26

Grilled Veal Chop with Rosemary-Grain Mustard Sauce, & Roasted New Potatoes 35

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

Grilled Marinated Black Angus 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

Murphy Goode *Chardonnay* 9

Hogue *Riesling* 9

Brancott Estates *Sauvignon Blanc* 9

Minuty Cotes de Provence Rose' 9

Wyndam Estates *Shiraz*, 9

Beringer *Cabernet Sauvignon* 9

Bogle *Merlot* 9

Mark West *Pinot Noir* 9

Crios *Malbec* 9

Beringer *White Zinfandel* 7

Korbel *Brut* 9 Lunetta *Prosecco* 9

Red Sangria glass-8 carafe-20

Beer

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



Sweet Plates

Almond Dacquoise 9

Layers of baked almond meringue with chocolate & vanilla buttercream

Chocolate Peanut Butter Mousse Pate 9

Add an *Purple Monkey Dishwasher* Chocolate Peanut Butter Porter for a full flavored experience 5

Blueberry Buckle with Vanilla Ice Cream &
Blueberry Sauce 9

Creamy Coconut Quark Cheesecake 9

Made with Honesdale's *Calkins Creamery* fresh Quark cheese

Fresh *Stoney Brook Farm's* Peach Ice Cream with
Peach Compote 9

Sweet Corn Ice Cream with Ginger Cake &
Fresh Shohola Wineberries 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

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

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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

Summer Cocktails

Bourbon Peach Smash 12

Bourbon, Shohola peach shrub, ginger ale
peach schnapps

Watermelon Spritz 11

Vodka, watermelon puree, lime, soda

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

Peach Mule (non-alcoholic) 10

Peach shrub, & *Bruce Cost Fresh* ginger ale