

Drinks

DRAGONBERRY MOJITO
Bacardi Dragonberry rum, fresh mint, lime, sugar, soda water 7

PROSECCO
Italian semi sparkling wine by Ruffino 8

CUCUMBER LIME MULE
cucumber lime vodka, ginger beer & fresh lime 8

NEW PUMPKIN APPLE CIDER MULE
captain morgan pumpkin spiced rum, ginger beer & apple cider

NEW APPLE CIDER SANGRIA
pinot grigio, carmel vodka & apple cider 8

SANGRIA
house made red or white 7.5

WHITE CLAW SELTZER
mango, black cherry or Lime. 5

MOJITO
Bacardi light rum, fresh mint, lime, sugar & soda water 7

GOLDEN MARGARITA SLUSHIE
7

Beers

LABATT BLUE LIGHT
one of the best light beers available

DOGFISH HEAD
Slightly Mighty IPA, low-cal- Pumpkin ale

SAMUEL ADAMS
Octoberfest

SBC
Eat the Peach & Blueberry Shandy

NEW WALLENPAUPACK BREWING CO.
Cream Ale, Hawley's Comet IPA, Hawley Hefeweizen

GUINNESS STOUT

UFO WHITE
DOMESTIC DRAFT
Yuengling Lager, Miller Lite, Coors Light, PBR

TROEGS
Luckey Holler IPA

Appetizers

SHRIMP COCKTAIL
5 peeled & deveined shrimp with cocktail sauce 10.95

SMOKED GOUDA BACON BITES
batter-dipped, served with side of ranch 8.95

GIANT PRETZEL
served with cheddar cheese sauce & honey Dijon dressing 8.95

FRIED CALAMARI
fresh Tube & Tentacles, hand-cut, dusted with flour, flash fried & served 3 ways (1) Traditional with side of marinara, (2) Asian tossed with Sweet Thai Chili sauce (3) Buffalo tossed with wing sauce served with blue cheese 10.95

FRIED PICKLES
served with a side of ranch dressing 8.95

JUMBO STUFFED MUSHROOMS
extra large mushroom caps filled with sausage or crab stuffing 9.95

COCONUT SHRIMP
butterflied, hand-breaded with coconut breading & lightly fried served with Sweet Thai Chili sauce 8.95

Soups

FRENCH ONION
crock of our famous soup topped with a blend of 3 cheeses 5.95

ITALIAN WEDDING
our chicken soup with Italian meatballs & fresh spinach 5.79

MANHATTAN CLAM CHOWDER
3.95 4.95

CHICKEN NOODLE SOUP
3.95 4.95

WALT'S CHILI
our good friend & longtime customer shared his chili recipe: topped with diced onions & shredded cheddar 4.79 6.79

Lunch Specials

FRENCH DIP
thinly sliced top round of beef served on a toasted roll with provolone served with fries, slaw & au jus 10.95

SUMMER BERRY SALAD
grilled chicken*, baby greens, strawberries, blueberries, mandarin oranges, sugared pecans, Gorgonzola cheese & veggies served with poppy seed vinaigrette 11.95
+ substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

FILET MIGNON SANDWICH
house-roasted beef tenderloin, grilled, topped with peppers, onions, mushrooms & provolone cheese with fries & slaw 14.95

NEW SHRIMP BOOM BOOM WRAP
cornmeal battered shrimp, lettuce tomato & spicy garlic aioli sauce 10.95

BEEF & GOAT CHEESE SALAD
grilled chicken*, baby greens, roasted beets, candied pecans, goat cheese & veggies 11.95
+ substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

TUNA MELT
solid white albacore tuna salad & Swiss cheese on grilled rye bread with fries & slaw 9.95

CORNERED BEEF REUBEN
house-roasted corned beef, piled high, with sauerkraut, 1000 island dressing, Swiss with fries & slaw 10.95

GRILLED CHICKEN PANINI
roasted red pepper, fresh mozzarella & balsamic vinaigrette on grilled Tuscan bread with fries & slaw 10.95

TURKEY BACON CIABATTA
Turkey Bacon & American Cheese with let, tom, & mayo on Ciabatta bread with fries & slaw 9.95

GRILLED PRIME RIB SANDWICH
8 oz Prime Rib grilled & topped with peppers, onions, mushrooms & American cheese with fries & slaw 11.95

APPLE NUT SALAD
grilled chicken*, baby green, granny smith apples, mandarin oranges, vegetables, sliced almonds, gorgonzola & egg served with apple cider vinaigrette 11.95
+ substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

FESTIVE SALAD
grilled chicken*, baby greens, walnuts, dried cranberries, gorgonzola cheese, cucumbers, grape tomatoes & egg 11.95
+ substitute: grilled tuna steak, salmon filet, steak or shrimp for 6.95 +

POKE AHI TUNA BOWL
10 oz of Ahi Tuna Steak, avocado, seaweed calamari salad, sriracha, wasabi mayo & cucumbers 16.95

3 SOFT TACOS
choice of grilled fish, pulled pork, topped with housemade slaw, sweet peppers & chipotle aioli 13.95

OLD FASHION PATTY MELT
8oz Black Angus Burger on rye bread with diced onion & 1000 island dressing with fries & slaw 10.95

CHILI CHEESEBURGER PLATTER
8 oz. Black Angus burger topped with housemade chili, american cheese & diced onions with fries & slaw 10.95

PEPPERJACK CHEESESTEAK
thinly sliced steak with peppers, onions, mushrooms, & pepperjack cheese with fries & slaw 10.95

BOSTON CHICKEN SANDWICH
grilled chicken topped with bacon, provolone & wing sauce on a soft roll with fries & slaw 10.95

Now Open for Lunch on Mondays at 11:00AM