



DINNER MENU

610-664-1901

APPETIZERS & SOUPS

Chef's Daily Design Soups

Pub's Macaroni & Vermont Cheddar Cheese of the Day

Grilled Shrimp Cocktail served with a Fancy Sauce \$13

NEW Fried Calamari with Jalapenos, Spinach and Onions served with Garlic Aioli \$15

NEW Pub's Crab Chips – Pub Chips with Old Bay Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$16

Mediterranean Hummus Plate – Hummus, Feta Cheese, Kalamata Olives, Celery and Carrots served with Pita Bread \$16

NEW Butternut Squash Ravioli with Spinach and Cherry Tomatoes in a Sage Cream Sauce topped with Crispy Prosciutto \$15

NEW Roasted Brussel Sprouts Sauteed with Dates and Garlic and topped with Crispy Prosciutto \$14

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$14

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$11 With Chicken \$14

Housemade Cheese Steak Spring Rolls filled with Cheddar Cheese, Caramelized Onions and served with - Spicy Ketchup \$14

Pub's Famous Wings \$16 Sweet Sesame Wings \$16 Hot Wings \$16 BBQ Wings \$16

SANDWICHES

All Homemade Burgers served with Lettuce, Tomato and Pickle on a Brioche Roll:

** 8oz Angus Beef \$14 Turkey \$14 ***NEW*** Salmon \$14

Pub's Hot Roast Beef in Au Jus with Cheddar Cheese and Horseradish Sauce on a Long Roll \$14

Shrimp Crab Cake Sandwich with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$20

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on a Brioche Roll \$12

**6oz Petit Filet Sandwich with Lettuce, Tomato and Creamy Horseradish Sauce on a Brioche Roll \$22

Roast Pork Sandwich, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$16

NEW Grilled Eggplant, Oven Dried Pesto Tomatoes, Mozzarella with Herb Mayo on a Brioche Roll \$14

Sandwich Toppings: Cheddar \$1 Provolone \$1 Swiss Cheese \$1 Crumbled Blue Cheese \$1.50

Caramelized Onions \$1 Mushrooms \$1 Avocado \$2 Bacon \$3 Roasted Peppers \$2

Add a Fried Egg \$2 Substitute Gluten Free Roll \$3

SALADS

Traditional Caesar with Shaved Parmesan and Homemade Croutons \$14 (Small \$9)

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette \$11 (Small \$6)

NEW Chopped Iceberg Lettuce with Bacon, Egg, Tomatoes with
Blue Cheese Dressing \$15 (Small \$10)

NEW Vermont Salad – Mixed Greens with Vermont Cheddar, Candied Walnuts and Craisins served-
with Maple Vinaigrette \$15 (Small \$10)

NEW Roasted Beet Salad – Beets, Feta Cheese, garnished with Field Greens with an Agave Drizzle \$14

SALAD TOPPINGS:

Grilled Chicken \$7 ** Grilled Salmon \$10 Grilled Shrimp \$11

NEW Shrimp Crab Cake \$13 **Petit Filet Mignon \$14

ENTREES

NEW Braised Short Ribs with a Sundried Tomato Marsala Sauce \$29

** Grilled Lamb Chops served with a Pinot Noir Rosemary Demi Glaze \$34

** Grilled 8oz Filet Mignon topped with a Blue Cheese Demi topped with Confit Red Onion \$33

Three Homemade Meatballs over Linguini topped with our Homemade Marinara Sauce \$21

NEW Filet Tips with Roasted Peppers and Spinach in an Alfredo Sauce over Penne \$26

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$20

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$21

NEW Sautéed Chicken with Prosciutto and Spinach in a Smoked Gouda Cream Sauce \$23

NEW Herb Crusted Chicken Parmigiana topped with Mozzarella served over Linguine and -
Topped with our Homemade Marinara \$23

NEW Pub's Fish and Chips – Beer Batter Dipped Flounder served with Pub Fries,
Coleslaw and Tartar Sauce \$20

NEW ** Pan Seared Salmon served with an Orange Cranberry Glaze \$26

Two 4oz Sautéed Shrimp Crab Cakes served with a Fancy Sauce \$29

Crab, Shrimp and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$27

NEW Pasta Primavera with Penne Pasta, Cherry Tomatoes, Broccoli, Squash and
Fresh Basil in a Tomato Broth \$16

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$22 OR Shrimp \$26

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-Style Gravy \$21

\$4.00 Split Share

18% Gratuity Parties of 6 or more

*If you have any allergies or special requests,
Please let us know when you are placing your order and we will do our best to accommodate you.*

We use only Zero Trans Fat oil in all our products.

*****Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.***

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