



DINNER MENU

610-664-1901

APPETIZERS & SOUPS

Chef's Daily Design Soups

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Fancy Sauce \$14

Fried Calamari with Jalapenos, Spinach and Onions served with a Garlic Aioli and Marinara Sauce \$16

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

NEW Cheese & Hummus Board - Hummus, Apricot Honey Goat Cheese, Candied Walnuts, Celery and Carrots served with Pita Bread \$17

NEW Ravioli of the Day with Spinach and Cherry Tomatoes in a Sage Cream Sauce topped with Crispy Prosciutto \$16

NEW Roasted Brussel Sprouts Sauteed with Dates, Garlic and topped with Crispy Prosciutto \$16

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

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

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

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

SANDWICHES

All Sandwiches served with a Choice of Fries or House Salad or Caesar Salad:

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

** 8oz Angus Beef \$14 Turkey \$14 ***NEW*** Blackened Salmon Cake \$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, Pickle and Creamy Horseradish on a Brioche Roll \$21

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

**6oz Petit Filet Sandwich with Lettuce, Tomato, Pickle 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

Grilled Eggplant, Oven Dried Pesto Tomatoes and 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

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

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)

Chopped Iceberg Lettuce with Bacon, Egg and 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 Marinated Roasted Beet Salad – Beets and Goat Cheese, garnished with Field Greens topped -
with an Agave Drizzle \$15

SALAD TOPPINGS:

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

Shrimp Crab Cake \$13 **Petit Filet Mignon \$14 ***NEW*** Blackened Salmon Cake \$10

ENTREES

NEW Pub's Guinness Braised Beef Stew \$24

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$21

NEW Slow Roasted Baby Back Ribs topped with a Maple Bulleit Bourbon BBQ Sauce \$24

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

** Grilled 8oz Filet Mignon with a Blue Cheese Demi topped with Confit Red Onion \$34

Three Homemade Meatballs over Linguini topped with our Homemade Marinara Sauce and -
Shaved Parmesan Cheese \$23

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

NEW Pan Seared Chicken Marsala with Mushrooms and Cherry Tomatoes \$23

NEW Sautéed Chicken with Prosciutto and Spinach in a Smoked Gouda Cream Sauce over Penne \$24

NEW Herb Crusted Chicken Parmigiana topped with Mozzarella served over Linguine and -
Topped with our Homemade Marinara \$24

Pub's Fish and Chips – Beer Batter Dipped Flounder served with Pub Fries,
Coleslaw and Tartar Sauce \$21

NEW ** Pan Seared Salmon topped with an Orange Teriyaki Glaze and Scallions \$27

NEW Two 4oz Sautéed Shrimp Crab Cakes served with a Pommery Mustard Sauce \$29

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

Pasta Primavera with Penne Pasta, Cherry Tomatoes, Broccoli, Squash and -
Fresh Basil in a Tomato Broth \$17

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$23 OR Shrimp \$26

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-Style Gravy \$22

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.

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www.pubofpennvalley.com