



DINNER MENU

610-664-1901

APPETIZERS & SOUPS

Chef's Daily Design Soups ***NEW*** Chilled Cold Soup

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Cajun Remoulade \$14

NEW Fried Calamari with Jalapenos and Spinach served with a Mango 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, Pomegranate Honey Goat Cheese,
Pistachios, Celery and Carrots served with Pita Bread \$17

NEW Ravioli of the Day with Spinach and Cherry Tomatoes over Sweet Corn Risotto topped with
Crispy Prosciutto \$17

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 \$15

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 are 8oz and served with Lettuce, Tomato and Pickle on a Brioche Roll

** Angus Beef \$15 Turkey \$15 Blackened Salmon Cake \$15

Pub's Hot Roast Beef in Au Jus with Cheddar Cheese and Horseradish Sauce on a Long Roll \$15

NEW Shrimp Lobster Cake Sandwich with Lettuce, Tomato, Pickle, Creamy Horseradish on a Brioche Roll \$22

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato, Pickle and Herb Mayo on a Brioche Roll \$13

**6oz Petit Filet Sandwich with Lettuce, Tomato, Pickle and Creamy Horseradish Sauce on a Brioche Roll \$23

Roast Pork Sandwich, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$17

NEW Grilled Eggplant, Mozzarella, Topped with Marinara and Fried Basil 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 \$3.50

SALADS

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

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette \$12 (Small \$7)

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

NEW Pistachio Salad - Mixed Greens with Pomegranate Honey Goat Cheese, Pistachios and
Cherry Tomatoes served with a Mango Vinaigrette \$16 (Small \$11)

NEW Vine Ripe Tomatoes topped with Crumble Blue Cheese, served over Reds & Greens topped -
with a Peach Balsamic Reduction \$14

SALAD TOPPINGS:

Grilled Chicken \$7 ** Grilled Salmon \$12 Grilled Shrimp \$11

NEW Shrimp Lobster Cake \$14 **Petit Filet Mignon \$14 Blackened Salmon Cake \$11

ENTREES

NEW Slow Roasted Baby Back Ribs topped with House Made Smoked Pineapple BBQ Sauce \$25

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

NEW ** Grilled Lamb Chops served with a Red Sangria Rosemary Demi Glaze \$35

NEW ** Surf & Turf – 6oz Filet Mignon and Two Jumbo Shrimp topped with a Blue Cheese Demi \$30

NEW Filet Tips with Roasted Peppers and Spinach in a Bourguignon Sauce over Penne \$27

NEW Corn Chip Crusted Chicken topped with a Chipotle Cream Sauce and Salsa \$24

NEW Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$23

NEW Slow Roasted ½ Chicken topped with a Peach Orange Marmalade \$24

NEW Blackened Mahi Mahi and Diver Scallops served with a Mango Aioli \$27

Pub's Fish and Chips – Beer Batter Dipped Flounder served with Pub Fries,
Coleslaw and Tartar Sauce \$22

NEW ** Pan Seared Salmon topped with a Peach Teriyaki Glaze and Scallions \$28

NEW Two 4oz Sautéed Shrimp Lobster Cakes served with a Cajun Remoulade \$30

Crab, Shrimp and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$28

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

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$24 OR Shrimp \$27

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.

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

Narberth, PA 19072

www.pubofpennvalley.com