

**SOUPS AND APPETIZERS** 

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

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** 

### *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

## HOUSE SPECIALTIES

NEW Ravioli DuJour with Spinach, Cherry Tomatoes over Sweet Corn Risotto topped with Crispy Prosciutto \$17

Pub's Vermont Cheddar Mac and Cheese of the Day served with Fries or Salad

Pub's Fish & Chips – Beer Batter Dipped Flounder with Pub Fries, Cole Slaw, and Tartar Sauce \$17

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

# Breakfast for Lunch Create Your own Omelet \$16

(3 Fresh Eggs) Choice of 3 toppings

Additional topping \$1 each topping

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Cheddar, Provolone, Swiss, Goat Cheese, Tomato, Mushrooms,

Spinach, Caramelized Onions, Bacon, Avocado

Choice of one side: House Salad, Caesar Salad, Pub Fries Substitute Egg Whites add \$2

# **SANDWICHES**

(ALL SANDWICHES SERVED WITH CHOICE OF PUB FRIES, HOUSE SALAD, OR CAESAR SALAD)

**NEW** Homemade Tuna Salad with Lettuce and Tomato on Whole Wheat Bread \$13

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

NEW Grilled Chicken and Hummus Spread in a Pita with Monterey Jack Cheese, Salsa, Lettuce, Sliced Avocado \$15

NEW Fried Chicken Sandwich with Lettuce, Tomato, Pickle with a Cajun Remoulade on a Brioche Roll \$14

NEW Chicken Cheese Steak with Provolone and Spinach on a Long Roll \$14

Turkey Club - Fresh Roasted Turkey, Bacon, Lettuce, Tomato and Herb Mayo on a Long Roll \$14

Sante Fe Grilled Cheese - Cheddar Cheese, Bacon, Tomato and Avocado grilled on Texas Toast \$13

**NEW** PVP Breakfast Sandwich - Bacon, Egg & Cheese on Texas French Toast topped with a Strawberry Tres Leche \$15

NEW Roast Beef Club Wrap with Cheddar Cheese, Lettuce, Tomato, Bacon, and Horseradish Mayo \$15

Filet Tip Cheese Steak with Provolone Cheese and Fried Onions on a Long Roll \$16

Roast Pork with Broccoli Rabe, Roasted Peppers & Provolone in an Au Jus on a Long Roll \$17

NEW Cuban – Roasted Pork, Swiss Cheese, Prosciutto Pickles, Roasted Peppers with a Cajun Remoulade on a Pressed French Baguette \$16

Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in an Au Jus on a Long Roll \$15

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

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

NEW Grilled Eggplant, Mozzarella, topped with Marinara and Fried Basil on a Brioche Roll served \$14

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

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

Sandwich Toppings:

Cheddar \$1 Provolone \$1 Swiss Cheese \$1 Crumbled Blue Cheese \$1.50 Caramelized Onions \$1

Mushrooms \$1 Bacon \$3 Roasted Peppers \$2 Fried Egg \$2 Avocado \$2 Gluten Free Roll \$3

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