

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

NEW Fried Calamari with Jalapenos, Onions and Spinach served with a Chipotle Aioli and Marinara \$16

NEW Pub's Crab Chips – Pub Chips with Cajun 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 \$17

NEW Roasted Brussel Sprouts with Apricots, Dates and 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 80z and served with Lettuce, Tomato and Pickle on a Brioche Roll ** Angus Beef \$15 Turkey \$15 Blackened Salmon Cake \$15

NEW Holy Trinity Cake (Crab, Lobster Shrimp), Lettuce, Tomato, Pickle, Creamy Horseradish on a Brioche Roll \$23

Pub's Hot Roast Beef in Au Jus with Cheddar Cheese and Horseradish Sauce on a Long Roll \$16

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

**60z Petit Filet Sandwich with Lettuce, Tomato, Pickle and Creamy Horseradish Sauce on a Brioche Roll \$23

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

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

**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 \$12 (Small \$7)

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 Golden Craisins served with a Pomegranate Maple Vinaigrette \$16 (Small \$11)

NEW Marinated Roasted Beet Salad – Beets and Apricot Honey Goat Cheese topped with an Agave Drizzle and garnished with Reds & Greens \$16

SALAD TOPPINGS:

Grilled Chicken \$7 ** Grilled Salmon \$12 Grilled Shrimp \$11 **Petit Filet Mignon \$14 Blackened Salmon Cake \$11 **•• WEW** Holy Trinity Cake (Lobster, Shrimp & Crab) \$14

ENTREES

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$22

NEW Slow Roasted Baby Back Ribs topped with House Made Ginger Snap BBQ Sauce \$25

Three Homemade Meatballs over Angel Hair Pasta topped with Marinara Sauce and -Shaved Parmesan Cheese \$24

NEW ** Grilled Lamb Chops served with Pinot Noir Dijon Rosemary Demi \$35

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

NEW Filet Tips with Roasted Peppers and Spinach in an Alfredo Sauce over Penne \$27

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

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

NEW Slow Roasted ¹/₂ Chicken topped with a Blood Orange Marmalade \$24

NEW Blackened Mahi Mahi and Diver Scallops served with a Brown Butter Walnut Sauce \$27

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

NEW Shrimp Scampi with Sweet Italian Sausage and Spinach over Angel Hair Pasta \$28

NEW ** Horseradish Crusted Salmon topped with a Dijon Scallion Cream Sauce \$28

NEW Two 4oz Sautéed Holy Trinity Cakes (Lobster, Crab, Shrimp) served with a Chipotle Aioli \$30

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 \$4.00 Split Share 20% 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. 863 Montgomery Avenue, Narberth, PA 19072 www.pubofpennvalley.com