



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 Margarita Cocktail Sauce \$14

NEW Fried Calamari with Jalapeños and Spinach served with a Mango Remoulade and Marinara Sauce \$16

NEW Pub's Crab Chips – Pub Chips tossed in Cool Ranch Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$16

NEW Cheese & Hummus Board - Hummus, Peach Honey Goat Cheese, Pistachios, Celery and Carrots served with Pita Bread \$17

NEW Blackened Salmon Cakes served with a Sweet Chile Sauce \$16

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

NEW Buffalo Chicken Quesadilla served with Homemade Black Bean Mango Salsa and Ranch Dressing \$14

NEW Cheese Quesadilla with Jalapeños, Homemade Black Bean Mango Salsa & Sour Cream \$11
With Chicken \$14

NEW Homemade Cheese Steak Spring Rolls filled with Cheddar Cheese and Caramelized Onions served with a Spicy Ranch Dipping Sauce \$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, served with Lettuce, Tomato and Pickle on a Brioche Roll

****** Angus Beef \$15 ***NEW Turkey*** \$15 ***NEW*** "Bean Bean" Burger \$14

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

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

NEW Marinated Chicken Breast with Lettuce, Tomato, Pickle & Scallion Mayo on a Brioche Roll \$13

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

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

NEW Veggie Grinder – Sauteed Mushrooms, House Made Sundried Tomatoes, Shredded Mozzarella and Pesto served on a Long 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.**

All of our Oil is Soybean Free

We use only Zero Trans Fat Oils in our products

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

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

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

SALAD TOPPINGS:

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

NEW Holy Trinity Cake (Crab, Lobster, Shrimp) \$14 **Petit Filet Mignon \$14

ENTREES

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

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

NEW ** Grilled Lamb Chops served with Mint Rosemary Demi Glaze \$35

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

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

NEW Sautéed Chicken with Goat Cheese and Spinach served over Orzo topped with Golden Raisins \$24

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

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

NEW Slow Roasted ½ Chicken topped with a Strawberry Tequila Glaze \$24

NEW Blackened Mahi Mahi and Diver Scallops over Black Bean Mango Salsa topped with a –
Mango Remoulade \$28

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 Holy Trinity Cakes (Crab, Lobster, Shrimp) served with a Mango Remoulade \$29

Shrimp Scampi with Sweet Italian Sausage and Spinach over Angel Hair Pasta \$27

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 place your order, and we will do our best to accommodate you.*

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www.pubofpennvalley.com