



DINNER MENU

610-664-1901

APPETIZERS & SOUPS

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

NEW Empanadas of the Day

Pub's Mac & Cheese of The Day

NEW Grilled Shrimp Cocktail with a Pineapple Tequila Glaze \$15

NEW Fried Calamari, Pickled Jalapeños and Spinach with Lemon Garlic Aioli and Marinara Sauce \$16

Pub's Lobster Chips – Potato Chips with Cajun Seasoning, Lobster, Diced Tomatoes,
Scallions and Cheddar Cheese Sauce \$18

NEW Hummus Board with Peach Honey Goat Cheese, Pistachios,
Celery and Carrots served with Pita Bread \$18

Roasted Brussel Sprouts with Dates, Sautéed Garlic with Crispy Prosciutto \$16

Buffalo Chicken Quesadilla served with Black Bean Peach Salsa and Ranch Dressing \$15

Cheese Quesadilla topped with Jalapeños, Black Bean Peach Salsa & Sour Cream \$12
With Chicken \$15

Cheese Steak Spring Rolls with Cheddar Cheese and Caramelized Onions with
Spicy Ketchup \$15

WINGS

Pub's Famous Wings \$17 Sweet Sesame Wings \$17 Hot Wings \$17 BBQ Wings \$17

SANDWICHES

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

Grilled Chicken Breast with Lettuce, Tomato, Pickle & Scallion Mayo on a Brioche Roll \$14

Pub's Hot Roast Beef with Cheddar Cheese, Horseradish Mayo in Au Jus on a Long Roll \$18

Roasted Pork, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$18

**6oz Filet Mignon with Lettuce, Tomato, Pickle, Horseradish Mayo on a Brioche Roll MP

Blackened Salmon Cake with Lettuce, Tomato, Pickle, Horseradish Mayo on a Brioche Roll \$17

HOMEMADE BURGERS:

8oz Burgers served with Lettuce, Tomato and Pickle on a Brioche Roll with choice of
Fries, House Salad, or Caesar Salad

** Angus Beef \$17 Turkey \$17 "Bean Bean" \$16

Sandwich Toppings:

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

Caramelized Onions \$1 Mushrooms \$1 Avocado \$2 Bacon \$2.75 Roasted Peppers \$2.25

Add a Fried Egg \$2.25 Substitute Gluten Free Roll \$3.50

SALADS

Traditional Caesar Salad– Romaine Lettuce, Shaved Parmesan and Homemade Croutons Large \$14 Small \$9

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette Large \$14 Small \$9

Chopped Salad- Iceberg Lettuce, Bacon, Egg, Tomatoes with
Blue Cheese Dressing Large \$15 Small \$10

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

NEW Beet Salad – Roasted and Marinated with Peach Honey Goat Cheese Fried Onion Balls
and an Agave Drizzle \$17

SALAD TOPPINGS:

Grilled Chicken \$8 ** Grilled Salmon \$13 Grilled Shrimp \$13
Blackened Salmon Cake \$12 **Filet Mignon MP Beef Burger \$11

ENTREES

NEW Blackened Salmon Cakes Served with a Pickle Aioli \$27

NEW Slow Roasted St. Louis Ribs with a Mango BBQ Sauce \$26

NEW ** Grilled Lamb Chops with a Champagne Dijon Rosemary Demi Glaze MP

NEW ** Surf & Turf – 6oz Filet Mignon and Two Shrimp with a Lemon Thyme Sauce MP

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$25

NEW Blackened Mahi with Diver Scallops, Black Bean Peach Salsa in a Pineapple Tequila Glaze \$29

NEW ** Pan Seared Salmon with a Margarita Teriyaki Glaze topped with Scallions \$29

Pub's Fish and Chips – Beer Batter Dipped Flounder served with Pub Fries,
Coleslaw and Tartar Sauce \$23

PASTAS

Three Meatballs over Angel Hair Pasta Topped with Marinara Sauce and Shaved Parmesan \$25

Herb Crusted Chicken Parmigiana topped over Angel Hair Topped with Marinara and Mozzarella \$25

NEW Corn Chip Crusted Chicken with a Chipotle Corn Cheese Sauce over Penne \$26

Shrimp Scampi, Sweet Italian Sausage and Spinach over Angel Hair \$29

Penne Chicken and Asparagus in a Pink Sauce \$25 OR Shrimp \$29

Penne Primavera with Cherry Tomatoes, Broccoli, Garbanzo Beans,
Fresh Basil in a Tomato Broth \$18

NEW Chicken Orzo with Goat Cheese, Cherry Tomatoes,
Spinach and Artichokes in a Lemon Broth \$26

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-Style Gravy \$23

863 Montgomery Avenue, Narberth, PA 19072

www.pubofpennvalley.com

***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

