



# THANKSGIVING 3-COURSE MENU

\$24.95

## House Salad

Choice of dressing

## Choose One Entrée

### Roasted Sliced Turkey

Natural gravy, mashed potatoes, cranberry relish, green bean medley.

### Baked Salmon

Mashed potatoes, cranberry relish, green bean medley

### Pot Roast Jardiniere

Slow cooked with carrots and celery. Served with mashed potatoes, cranberry relish, green bean medley

### 🍷 Vegetarian Tuscan Ravioli

Vegetarian ravioli with house-made tomato vodka sauce. Served with garlic bread.

## Choose One Dessert

Apple Pie, Pumpkin Pie, Cheesecake, rice pudding, Chocolate Peanut Butter Pie

# LIMITED RESTAURANT MENU

## STARTERS

### Cheesesteak Egg Rolls 8

Sweet chili sauce

### Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried. Garnished with a balsamic drizzle

### 🍷 The Montour Pretzel 9

Dutch mustard & beer cheese sauce

### 🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

### Crab Stuffed Mushrooms 12

House-made sherry lobster sauce

## SOUP & SALADS

### Soup of the Day 5.50

### French Onion 5.75

### NEW Fall Harvest Salad 12

Roasted delicatta squash, black pepper bacon, cheddar cheese, walnuts and tomato on fresh spring mix. Orange ginger vinaigrette.

### 🍷🍷 Faith Salad 10

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, champagne vinaigrette

### 🍷 Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5  
Salmon \$7 Steak \$6 Shrimp \$6

## HANDHELDS

Kettle chips and a pickle. Substitute french fries +1.

### Mel's Chicken Salad Croissant 9

Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant.

### Smoked Brisket Melt 13

Smoked brisket on sourdough with bacon, provolone, chipotle aioli and roasted peppers.

### Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

### Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

## MAIN

Served with house salad

### NEW T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter.

### House Smoked Ribs 18

Half rack of house-smoked ribs with Hershey chocolate barbecue sauce. Starch and vegetable of the day.

### Lemon Chicken 17

Grilled or egg battered chicken breast, lemon pan sauce. Starch and vegetable of the day

### JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce. Starch and vegetable of the day.

### Seafood Sampler 26

Baked crab cake, shrimp, scallops, and cod with lemon-butter. Starch and vegetable of the day.

Parties of 8 or more will be one check  
with 20% gratuity



V - Vegetarian GF - Gluten Free DF - Dairy Free

Consuming raw or under cooked meat and eggs  
may increase your risk of  
food-borne illness