

## Wines by the Glass

### WHITES

Urban Riesling  
Butterfield Station Chardonnay  
Folonari Pinot Grigio  
Beringer White Zinfandel  
Stoneburn Sauvignon Blanc

### REDS

Red Diamond Shiraz  
Biagio Toscana Super Tuscan  
Coastal Pinot Noir  
Eberle Cabernet Sauvignon  
Kenwood Yulupa Merlot  
Tierra Brisa Malbec

Your server will be happy to show you our complete list of wines by the bottle.

## Martinis

### Ciroc White Grape Martini

ciroc vodka and white grape juice

### Grand Cosmo Martini

ciroc vodka and grand marnier

### Baileys Caramel Apple Martini

bailey's caramel & smirnoff green apple vodka

### Penn Statini

smirnoff vodka, blue caracao, and lime juice

### Watermelon Martini

smirnoff watermelon vodka, southern comfort, splash of sierra mist

### Peach Kiss

smirnoff vodka and peach schnapps

### True Blue PSU fan

belvedere vodka, grand marnier, blue curacao, sierra mist, and topped with champagne

## Appetizers

### Traditional Shrimp Cocktail

three jumbo shrimp served with sliced avocado, cocktail sauce and grilled lemon 9

### Stuffed Artichoke Hearts

tender marinated artichoke hearts stuffed with red lentils spinach and feta 7

### Quinoa Stuffed Tomatoes

roma tomatoes roasted in olive oil and filled with quinoa salad of apples, roasted garlic and thyme vinaigrette 8

### Roasted Berkshire Pork Bellies

from the bacon cut, slowly braised until fork tender and served with braising pan jus and sliced Fuji apples 7

### Beef Sates

thai style marinated cubes of beef skewered and served with lime and a spicy peanut dipping sauce 6

### Mussels

long island sound mussels sautéed with white wine garlic and butter, served with garlic bread, sold by the dozen 9

### Crab Cakes

our famous three petite crab cakes served with cajun remoulade 9

## Soups & Salads

### House Salad

mixed greens, carrots, cucumbers, and grape tomatoes 4

### Caesar Salad

hearts of romaine tossed with house Caesar, served with croutons, grape tomatoes and grated pecorino Romano 5

### Spinach and Mixed Spring Greens

with chilled asparagus, marinated baby carrots and a grilled lemon balsamic vinaigrette 7

### Snow Pea Salad

quick seared snow peas with sorrel, scallions, carrots, and chopped herbs on mixed greens with an Asian vinaigrette 6

### Mediterranean Salad

cucumber, red onion, feta, kalamata, olives and grape tomatoes on chopped mixed greens with a tzatziki dressing 6

### Nittany Lion Inn Lobster Bisque

our signature lobster bisque 7

### Asparagus and Sorrel

vegetarian preparation of asparagus and sorrel 6



= Gluten free



= Vegetarian



= Vegan

Thomas Schilling  
Executive Chef

Andrew Monk  
Chef de Cuisine

## House Cuts of Meat

*served with veal demi glaze, sautéed Kennett Square button mushrooms, caramelized onions and finished with herb steak butter  
all steaks are served with two choices of our featured sides*

### **Grilled Rib Eye Steak\***

*a tender, flavorful cut from the rib section between the short loin and the chuck*

9 oz.	24
12 oz.	29

**Wine Suggestion:** Bin 577 – 2004 Grgich Hills Zinfandel

### **Grilled New York Strip Steak\***

*considered one of the most tender steaks, cut from the short loin*

9 oz.	22
12 oz.	26

**Wine Suggestion:** Bin 662 – 2006 Steele Zinfandel

### **Seared Filet Mignon\***

*the Cadillac of beef – this is the most tender cut of beef, also from the short loin*

5 oz.	29
8 oz.	33

**Wine Suggestion:** Bin 748 – 2005 Hyatt Merlot

### **Deconstructed Porter House\***

*the two best cuts from the tender short loin, seared filet and New York Strip combo with a mock bone  
savory ice box cracker made with smoked red pepper and cheddar*

14 oz.	33
20 oz.	45

**Wine Suggestion:** Bin 485 – 2005 Mondavi Merlot

### **14 oz. London Broil\***

*marinated in garlic, cumin, lemon and olive oil*  
23

**Wine Suggestion:** Bin 486 – 2003 Sterling Merlot

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

### *Featured Sides*

*Featured starch preparation of the day  
Featured vegetable preparation of the day  
(from locally grown organic vegetables)*

### *Selection of Bottled Beers*

#### **Classic Bottles**

*Bud Light, Bud Light Lime, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Smirnoff Ice & Yuengling Lager*

#### **Specialty & Craft Brewed Bottles**

*Amstel Light, Becks N/A, Corona, Dogfish Head 60, Minute IPA, Guinness Stout, Heineken, Labatt Blue, Victory Hop Devil, Sierra Nevada Pale Ale Victory Garden Golden Monkey, Magic Hat #9, Brooklyn Brown Ale, Erie Railbender, Franziskaner Hefe Weizen, Rouge American Amber, Leinenkugel Sunset Wheat, Anchor Steam, Bells Two Hearted Ale, Spaten Seasonal, Lindemans Framboise, and Chimay Red*

## Seasonal Featured Entrees

all seasonal featured entrees come with two choices of our featured sides

### Hay Roasted Cornish Game Hen

*basted with smoked red pepper butter and served with a grilled lemon and chervil veloute*  
18

**Wine Suggestion:** Bin 200 – 2008 Eberle Chardonnay

### Grilled Berkshire Pork Chop\*

*rubbed with a Chimayo red chili dry rub and served with a raisin bourbon sauce*  
22

**Wine Suggestion:** Bin 202 – 2007 Napa Cellars Sauvignon Blanc

### Short Ribs & Andouille

*braised in veal and brandy stock and served with grilled Andouille sausage, fried egg and port demi glaze sauce*  
26

**Wine Suggestion:** Bin 499 – 2006 Nederburg Pinotage

### Pan Seared Scallops

*Pan seared scallops with blood orange gastric-reduction*  
22

**Wine Suggestion:** Bin 103 – 2005 Cape Mentelle Chardonnay

### Our Signature Lump Crab Cakes

*our signature lump crab cakes, breaded and fried, and served with a cajun remoulade*  
24

**Wine Suggestion:** Bin 211 – 2006 Stonehaven Riesling

### Broiled Bay of Fundy Salmon Steak

*Horseradish and mustard rubbed salmon steak broiled with lemon and white wine served with a confit baby fennel purée*  
19

### Wild Mushroom Puff Pastry

*puffed pastry squares stuffed with duxelle of wild mushrooms and creamed peas, and with a lemon and tarragon vegetarian veloute*  
17

## Featured Sides

*Featured starch preparation of the day  
Featured vegetable preparation of the day  
(from locally grown organic vegetables)*

## Pastas

### Wild Mushroom Pasta

*chanterelle, morels, peas, and sautéed Vidalia onions in a chervil pesto broth, served over penne pasta*  
18

**Wine Suggestion:** Bin 500 – 2007 Trivento Select Pinot Noir

### Braised Elk Pasta

*with asparagus, roasted carrots, garlic scapes in a juniper, currant, and ale sauce served over orecchiette pasta*  
19

**Wine Suggestion:** Bin 661 – McWilliams Cabernet Sauvignon

