

BAR AND GRILL

STARTERS

SOUPS: \$4 CUP | \$5 BOWL

SOUP OF THE DAY

Chef's daily creation, ask your server for details

CHILI CON CARNE

Seasoned beef, beans and fresh jalapeños

GARLIC BREAD BRUSCHETTA \$5

Toasted garlic bread topped with balsamic marinated tomatoes and shredded Italian cheeses.

PAN-FRIED PIEROGIES \$6

Potato and cheddar pierogies served with sautéed onions and sour cream.

SPINACH DIP \$8

Baby spinach and artichoke hearts in a cream cheese blend, broiled and served with fresh potato chips and grilled flat bread.

CRAB-STUFFED MUSHROOMS \$10

Crimini mushrooms stuffed with lump crab meat, topped with imperial sauce, and broiled to a golden brown.

Served with a sherry cream sauce.

BACON WRAPPED SCALLOPS \$12

Fresh scallops wrapped in Apple-wood smoked bacon, broiled to perfection. Served with a sweet and spicy dipping sauce.

SMOKED WINGS - GRILLED OR FRIED \$10

Fresh wings marinated then smoked in-house. Tossed with your choice of sauce or dry rub.

Dry Rub – Ranch, Cajun, Garlic Parmesan

Sauces – Habanero Jelly, Mild, Buffalo, Asian, BBQ



EACH SPECIALTY ENTRÉE IS SERVED WITH CHOICE OF SOUP OR SIDE SALAD & DINNER ROLLS

ស់ LASAGNA BOLOGNESE \$13

A blend of Italian meats, marinara sauce & creamy Alfredo sauce layered between pasta sheets and ricotta cheese blend. Served with toasted garlic bread.

SMOTHERED CHICKEN \$13

Buttermilk marinated chicken breast pan-fried and smothered in brown gravy and onions. Served with smashed potatoes.

STUFFED SWEET PEPPERS \$13

Green peppers stuffed with a meat and rice blend, braised in a light tomato broth. Served with smashed potatoes.

OPEN FACE ROAST BEEF SANDWICH \$13

Slow-roasted beef, pulled and shredded, served over smashed potatoes with brown gravy. Garnished with onion rings.

SALADS

ALL SALADS ARE SERVED WITH A CHOICE OF DRESSING & FRESH DINNER ROLLS

Dressings: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette,
Thousand Island, Poppy Seed, French

▼ PITTSBURGH SALAD \$8

Crisp greens, cucumbers, grape tomatoes, sliced sweet onion topped with French fries and shredded cheese.

† CHOPPED SALAD \$8

Chopped greens, cucumbers, grape tomatoes, Gorgonzola cheese, sweet onion, and bacon. Tossed with your choice of dressing.

SEASONAL SALAD \$9

Baby spinach and red oak lettuce tossed with toasted pumpkin seeds, dried cherries and apricots. Topped with shredded smoked Gouda cheese.

♦ GARDEN SALAD \$6

Fresh greens, grape tomatoes and sliced cucumbers

COLE SLAW \$4 BOWL \$2 SIDE

Shredded carrots and cabbage tossed with a sweet poppy seed vinaigrette.

Add a grilled topper to your salad: Salmon* \$6 / Chicken \$4 / Steak* \$7 / Shrimp \$6



O&H BURGERS*

ALL BURGERS ARE ½ POUND AND HAND-FORMED. SERVED ON A FRESH BAKED BRIOCHE ROLL WITH LETTUCE, SLICED TOMATO, AND A PICKLE SPEAR WITH YOUR CHOICE OF SIDE.

CHEESEBURGER \$11

Topped with Swiss, American, bleu or Cheddar cheese.

MUSHROOM SWISS BURGER \$14

Assorted sautéed mushrooms topped with Swiss cheese.

ASIAN BURGER \$13

Cucumber slaw, grilled mushrooms and Asian sauce.

SMOTHERED TURKEY BURGER \$11

Grilled turkey burger with house-made sage stuffing, topped with bacon, sweet onions, and house gravy. Topped with shredded cheese.



BAR AND GRILL

ENTREÉS

Entrées come with choice of soup or salad, one side dish & dinner rolls. Pasta entrées come with choice of soup or salad & dinner rolls.

LINGUINE & MEATBALLS \$14

Our house-made meatballs slow simmered in marinara sauce served on linguine pasta with toasted garlic bread.

CHEESE RAVIOLI \$14

Three-cheese ravioli topped with Bolognese sauce and served with toasted garlic bread.

CHICKEN PARMESAN \$16

Pan-fried chicken breast topped with an Italian cheese blend and marinara sauce. Served over linguine pasta.

SEAFOOD CARBONARA \$21

Tender shrimp and scallops sautéed with sweet peas and bacon, tossed in Alfredo sauce. Served over linguine pasta.

MEATS & SEAFOOD

■ STRIP STEAK* \$27

Center-cut NY sirloin.

GRILLED PORK PORTERHOUSE* \$22

Choice cut bone-in loin chop.

DELMONICO* \$30

Center-cut eye of the ribeye.

CHICKEN MARSALA \$18

Pan-seared chicken breast topped with sautéed mushrooms and a savory Marsala sauce.

SALMON WELLINGTON* \$22

Atlantic salmon with a garlic cheese and baby spinach wrapped in a delicate puff pastry. Baked to a golden brown.

MARYLAND-STYLE CRAB CAKE \$24

Jumbo crab meat folded into a tangy imperial sauce, broiled to a golden brown. Served with remoulade sauce.

ADD-ONS

SCAMPI-STYLE SHRIMP \$5 SAUTÉED MUSHROOMS \$4 GRILLED ONIONS \$2 GARLIC BUTTER \$2 CRUMBLED GORGONZOLA \$3

SIDE DISHES

French Fries
House-Made Chips
Onion Rings
Baked Potato
Baked Sweet Potato
Sweet Potato Mashed

Apple Sauce

Sauteed Spinach
Sautéed Mushrooms
Smashed Potatoes
Seasonal Squash Medley
Halushka
Asparagus
Creamed Spinach

DESSERTS

CARROT CAKE \$10
FLOURLESS CHOCOLATE CAKE \$8
CHERRY COBBLER A LA MODE \$6
PUMPKIN PIE \$5
SEASONAL CHEESECAKE \$7
NY-STYLE CHEESECAKE \$7

MILKSHAKES

YIN AND YANG \$6

Reese's® peanut butter chunks, peanut butter & vanilla cream.

ROCKY ROAD \$6

Rich dark chocolate, caramel, marshmallow fluff, roasted nuts & vanilla cream.

SALTED CARAMEL PRETZEL \$6

Pretzel chunks, sweet caramel & vanilla cream.

PUMPKIN PIE SHAKE \$6

House-baked pumpkin pie & vanilla cream.

PLAIN & SIMPLE \$5

Your choice of chocolate or vanilla flavored shake.

STEAK TEMPERATURE GUIDE

Rare - seared on outside, cold dark red interior
Medium Rare - seared on outside, warm dark red interior
Medium - seared on outside, warm red center
Medium Well - seared on outside, warm pink center
Well Done - seared on outside, no pink



A 20% gratuity will be added to all groups of 8 or more. Please let your server know of any food allergies or special needs.

