

DINNER MENU

STARTERS

gf Penny Lane Nachos

Cheddar cheese, tomatoes, red onions, black olives and jalapeños. Served with sour cream, chili & salsa 13

gf Prince Edward Island Mussels

Simmered in a coconut-lemongrass broth with bits of applewood smoked bacon 14

Chicken Quesadilla

Tomatoes, red onions, black olives, jalapeños & cheddar jack cheese, side of sour cream and salsa 13

Calamari with Cherry Peppers

Tossed with mild southern seasonings with a side of jalapeno basil aioli 12

Coconut Shrimp

Four coconut encrusted jumbo shrimp, orange-horseradish sauce 14

Spinach and Artichoke Dip

PLP's signature blend of cheeses, baby spinach and artichoke hearts, corn tortilla chips 13

Buffalo Piccadilly Wings

With carrots, celery & house-made bleu cheese dressing 13

Prince Phillip's Crab Cakes

Dill-tomato aioli and mango wasabi coulis sauce 14

Sweet Potato Fries with a side of chipotle aioli 8

Bond Street Onion Rings with a side of chipotle aioli 8

SOUPS

New England Clam Chowder Cup 5.50 Bowl 7

gf Pub Chili (Add sour cream & cheddar cheese +1.50)
Cup 5 Bowl 6

French Onion Soup Crock 7

SALADS

House-Made Dressings

gf Dijon-Balsamic Vinaigrette (House)

gf Bleu Cheese

gf Honey Mustard

gf Balsamic or Red Wine Vinegar & Olive Oil

Caesar

Parmesan Peppercorn

Add one of the following to any salad. . .

All Natural Grilled Chicken +6

Grilled Salmon +10

Grilled Shrimp +10

gf Pub Salad

Fresh mixed greens, cucumbers, tomatoes, carrots and red onion 8

Jerk Shrimp and Black Bean Salad

With roasted tomatoes, avocado, gorgonzola cheese, red onion, arugula, tortilla strips and white balsamic -chipotle vinaigrette 18

gf Poached Pear Salad

Poached pears, mixed greens, caramelized pecans, cranberries, crumbled gorgonzola, light orange-black raspberry dressing 13

Classic Caesar 9 Grilled Chicken Caesar 15

gf Grilled Sirloin Salad

Sliced, grilled sirloin, arugula, green beans, kalamata olives, onions, roasted tomatoes and gorgonzola over a grilled polenta cake finished with white balsamic chipotle dressing 18

gf Chopped Cobb Salad

Chopped grilled chicken, cheddar cheese, hard boiled egg, avocado, tomato, applewood bacon and romaine lettuce 15

ENTRÉES

All dinner entrées are served with a house salad

gf Montreal Hanger Steak

Certified Angus Beef, grilled and sliced with port wine glaze,
mashed potatoes and brussels sprouts 25

gf Roasted Chicken

All natural half chicken, roasted garlic lemon sauce,
smashed cauliflower and green beans 21

gf Atlantic Salmon

Harissa spiced salmon filet with roasted brussels sprouts, butternut squash,
amaretto poached cranberries and onions, finished with balsamic coulis 24

gf Polenta and Grilled Vegetable Melt

Grilled polenta cake topped with squash, roasted bell peppers,
onions, portobello mushrooms, tomatoes and cheddar,
finished with a balsamic coulis 20

Hickory Smoked BBQ Baby Back Ribs

House smoked, served with pub fries and cole slaw Half Rack 19

Fish and Chips

Freshly breaded and deep fried domestic cod with pub fries,
house-made cole slaw and tartar sauce 18

gf Shepherd's Pie

Ground sirloin with sweet corn, carrots and onions
baked with a mashed potato crust 18

Liver & Onions

Calves liver sautéed with caramelized onions and applewood bacon,
port wine glaze, mashed potatoes and green beans 22



WEEKLY SPECIALS

Thursday

Corned Beef and Cabbage 18

Friday and Saturday

Prime Rib of Beef au jus
with Yorkshire Pudding
Market Price

Young Wizard's Menu

(12 years and under, please) \$11

Hogwart's Hamburger

Gryfindor Cheeseburger

Hagrid's Chicken Tenders

The DumbleDog

McGonagall's Macaroni & Cheese

Muggle's Grilled Cheese

Kid's meals include a choice of fries, chips or fresh fruit, a drink
and a vanilla or chocolate ice cream sundae

Thoroughly cooking meats poultry, seafood, shellfish, or eggs reduces the risk of food-borne illnesses.

BETWEEN THE BREADS

Choice of pub fries, potato chips or cole slaw
Sweet potato fries or onion rings may be substituted for an additional 2.50
Gluten free roll may be substituted for an additional 1.50

Add 1.00 each for
American, Cheddar, Swiss, Gorgonzola, Grilled Onions, Sauteed Mushrooms

Add 1.50 each for Applewood, Sliced Avocado

*All Natural Beef
No Antibiotics
No Hormones
All Vegetarian Diet*

Penny Lane Burger

Niman Ranch all natural beef
char grilled and served with lettuce and tomato on a brioche roll 13

Salmon Burger

House-made with pickled onions and tomato aioli 14

Bison Burger

Half pound Canadian bison with cheddar cheese
applewood smoked bacon and grilled onions 15

Turkey Burger

With cheddar cheese, red onion, lettuce, tomato
and avocado on a brioche roll 13

Southwest Spicy Black Bean Burger

With avocado and a side of chipotle 12

Turkey Pub Club

Smoked turkey, applewood bacon, lettuce, tomato
and mayonnaise, toasted sourdough 14

Grilled Chicken Sandwich

Marinated grilled chicken breast, lettuce, tomato, toasted brioche roll 13

BBQ Pulled Pork Sandwich

House smoked shredded pork and grilled onions on a toasted roll 13

Corned Beef Reuben

House made corned beef on marbled rye, with Swiss cheese,
sauerkraut, and Thousand Island dressing 13