



DINNER MENU 2022

STARTERS

APPETIZER SAMPLER*

Baby back ribs, cold shrimp cocktail, general Tso cauliflower and artichoke dip. 49-

GENERAL TSO CAULIFLOWER APPETIZER

Pan fried cauliflower florets tossed in sesame soy sauce topped with sesame seeds and green onions. 13-

ARTICHOKE DIP

Served with toasted naan bread. 12-

COLD SHRIMP COCKTAIL

Served with house made cocktail sauce. 16-

BAKED BRIE

Topped with Grand Marnier dressing, toasted almonds, dried cranberries and served with toasted naan bread. 16-

RIB APPETIZER*

(6) baby back ribs grilled with sweet ginger-soy glaze. 14-

CALAMARI*

Flash fried calamari and served with sweet -chili sauce. 16-

BUTTERCRUNCH BIBB LETTUCE SALAD

HOUSE SALAD

Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8- / Entrée size 14-

BLEU CHEESE & WALNUT SALAD

White-balsamic vinaigrette, bleu cheese, toasted walnuts & pickled shallots. 8- / Entrée size 14- GF

STRAWBERRY-GOAT CHEESE SALAD

Basil-aged balsamic vinaigrette, strawberries, goat cheese, toasted pistachios, pickled shallots. 9-/ Entrée size 15-

PITTSBURGH CHICKEN SALAD*

Bibb lettuce, shredded cheddar, pickled shallots, cucumbers, grape tomatoes. Dressed with mustard vinaigrette and topped with grilled chicken breast and French fries. 19-

ONE PLATE MEALS

Served with small bistro salad dressed lightly with white balsamic vinaigrette and vegetable du jour

BISTRO ARTICHOKE CRUSTED CHICKEN*

House brined 5oz chicken breast pan seared with parmesan artichoke crust served over white wine reduction. 18-

BISTRO SCROD

English style white flakey fish served with house made lemon-caper tartar sauce. 19-

BISTRO SALMON*

Cajun grilled Norwegian Aukra farm raised salmon served with a grainy mustard-lime sauce. 25-

BISTRO RIBS*

Char grilled ¾ rack of ribs with a brown sugar, soy and ginger glaze. 22-

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 8- Cup 6-

LOBSTER BISQUE Bowl 12- Cup 10-

ENTREES

ARTICHOKE CRUSTED CHICKEN DINNER *

House brined pan roasted twin 5oz chicken breasts baked with parmesan artichoke crust and served over white wine-lemon reduction. Accompanied with potato and vegetable du jour. 24-

FILET AND SHRIMP*

6oz filet mignon served over veal demi-glace paired with grilled shrimp accompanied with house made cocktail sauce. Served with potato and vegetable du jour. 54- GF

ROASTED TOMATO & BASIL SPAGHETTI

Fresh cooked spaghetti pasta tossed with roasted tomatoes, sauteed garlic and drizzled with aged balsamic reduction. Topped with fresh mozzarella, parmesan cheese and fresh cut basil 20-

Add Seared Chicken 8- Grilled Shrimp 12-

Grilled Salmon 14-

BABY BACK RIBS *

Signature item since opening day, in 1975. Char-grilled pork ribs glazed with brown sugar, soy and ginger. Served with potato and vegetable du jour. 30-

ORANGE MARMALADE FILET MIGNON *

Pan seared 6oz center cut filet served over orange marmalade jezebel sauce (grainy mustard, horseradish & lemon) topped with goat cheese herb butter. Served with vegetable and potato du jour. 42- GF

ELYSIAN LAMB CHOPS *

Locally farmed lamb in Waynesburg, Pa. Char grilled and paired with two dipping sauces: port wine reduction and mint bourbon sauce. Served with vegetable and potato du jour 2-5oz chops. 45- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo sea scallops, white wine cream and Ritz cracker crust. Served with potato and vegetable du jour. 34-

VEGAN CAULIFLOWER GENERAL TSO

Cauliflower florets battered and pan fried, jasmine white rice, seasonal vegetables, topped with sesame-soy glaze Finished with sesame seeds, green onions, and spring onion oil. 21-

Add Seared Chicken 8- Grilled Shrimp 12-

Grilled Salmon 14-

BACKPORCH SMASH BURGER *

Blend of ground ribeye, sirloin, chuck and brisket crispy seared medium with bacon and melted cheddar cheese. Served on brioche bun and accompanied with fries and house made pickles. 16-

GF-Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Split Entrees \$10 Upcharge