

STATION 101

Pub and Kitchen

SHAREABLE SMALL PLATES

GARLIC MUSSELS

garlic, white wine, and butter,
served with croutons \$12

LAMB LOLLIPOPS

chipotle dry rub, mountain berry
demi-glace, and onion straws \$12

CRAB "NO" CAKE

no breading! lump crab meat,
lemon-caper sauce, and crostini \$12

BRUSCHETTA

served with garlic crostini \$8

FRIED GREEN TOMATOES

balsamic reduction, tomato,
and crumbled blue cheese \$8

FIRECRACKER EGG ROLLS

chicken, spicy cheese sauce,
black beans, corn and cilantro.
served with chipotle ranch \$9

AVOCADO-BACON CHEESE BREAD

served with warm marinara \$10

DIPS & CHIPS

fresh potato chips, avocado ranch
& sweet-chili mustard \$8

HOUSE-PREPARED SOUP

BEER CHEESE SOUP

made with yuengling traditional lager

CHEF'S CHOICE

ask your server what's in the chef's kettle today

CHILLED SELECTIONS

dressings: blue cheese, ranch, balsamic
vinaigrette, Italian, thousand island,
chipotle ranch, caesar and avocado ranch

PITTSBURGH SALAD

olives, scallions, pepperoncini, tomato, peppers,
cheese, and hand-cut fries. \$8
Chicken \$12, Steak, Salmon, or Shrimp \$13

TOSSED CAESAR SALAD

romaine, fresh parmesan, garlic croutons. \$8
Chicken \$12, Steak, Salmon, or Shrimp \$13

BLACK & BLUE STEAK SALAD

blackened choice sirloin, blue cheese,
bacon, tomato & scallions \$13

HAWAIIAN SALMON POKE SALAD

poke marinated salmon, rice fettuccine,
carrots, scallions, seaweed salad, ginger,
wasabi, and wonton chips \$14

SANDWICHES & SUCH

OPEN-FACED PRIME RIB

grilled french bread topped with slow-roasted
& grilled prime rib, marsala onions, vino mushrooms,
au jus, and hand-cut fries \$15

CRAB CAKE SANDWICH

grilled artisan roll, pickled onions, lemon-caper
slaw & tomato. served with mixed fruit \$11

BAJA MAHI-MAHI TACOS

blackened chopped mahi-mahi, lemon-caper slaw,
pico de gallo, hand-mashed guacamole,
cilantro, fresh lime, and rice & beans \$11

FRIED GREEN B.L.T.

grilled jalapeno cornbread, double-smoked bacon,
chipotle aioli, lettuce, and tomato. served with
pecan-blue cheese slaw \$10

AMERICAN KOBE BURGER

lettuce, tomato, pickle, and onion on a grilled artisan roll.
choice of cheese. served with hand-cut fries \$13

GRILLED CHICKEN CLUB

grilled artisan roll, cheddar, double-smoked bacon,
mayo, lettuce, and tomato. served with
pecan-blue cheese slaw \$11

MANHATTAN REUBEN

marble rye, thousand island, swiss, and
sauerkraut served with hand-cut fries \$11

CHIPOTLE BLACK BEAN BURGER

grilled artisan roll, chipotle aioli, lettuce, tomato,
onion, and pickle. served with hand-cut fries \$10

BBQ PULLED PORK MELT

grilled white bread, American cheese, and
onion straws. served with hand-cut fries \$10

CHEF-CUT GRASS-FED BEEF

served with a mixed greens salad and your choice of side dish.

complement your selection: burgundy mushrooms \$3 or maryland crab \$7

CENTER-CUT SIRLOIN

10-ounce \$19

FILET OF TENDERLOIN

6-ounce \$25

10-ounce \$33

NEW YORK STRIP

10-ounce \$22

RIBEYE

12-ounce \$23

INSPIRED DISHES

enjoy soup or salad with your dish \$3

BRUSCHETTA CHICKEN LINGUINE

marinara, parmesan, cheddar, tomato, and balsamic glaze. served with garlic bread \$17

NEW ORLEANS CHICKEN PASTA

spicy red cream sauce, linguine, peppers, scallions, mushrooms, and parmesan. served with garlic bread \$17

JAMAICAN PORK TENDERLOIN

banana rum glaze. served with today's veggies and sweet potato mash \$20

GRILLED SHRIMP & CRAB CAKE

lemon-caper sauce. served with today's veggies \$20

JAMBALAYA

spicy new orleans dish with chicken, shrimp, andouille sausage, mussels, and white rice \$18

LEMON-CAPER SALMON

served with purple-jasmine rice and veggies \$19

SEARED AHI TUNA

purple-jasmine rice, seaweed salad, pickled ginger, and eel sauce \$20

A LITTLE EXTRA

baked potato (after 5 pm), hand-cut fries, red potato & andouille hash, pecan-blue cheese slaw, purple-jasmine rice, black beans & rice, today's veggies, fresh mixed fruit