

# STATION 101

## Pub and Kitchen

### shareables

#### Mussels

Classic garlic, white wine, and herb butter. Served with croutons. Ask your server about our Angry Mussels option. \$12

#### Pub Wings

Grill wings tossed in house-made bourbon maple wing sauce, white BBQ sauce, or hot garlic buffalo. \$11

#### Bruschetta

Fresh tomatoes, basil, and garlic served on crusty bread. Drizzled with balsamic reduction, and finished with shaved Parmesan cheese. \$8

#### Fried Green Tomatoes

Served with tomatoes, pickled red onions, and house-made ranch dressing. \$8

#### Crab Stuffed Mushrooms

Mushrooms filled with crab stuffing. Served with white wine sauce and Parmesan cheese. \$10

#### Pulled Pork Nachos

BBQ pulled pork on corn tortilla chips, topped with bacon, pepper jack cheese sauce, pico de gallo, and jalapenos. Served with house-made guacamole. \$9

#### Seared Sesame Crusted Ahi Tuna

Served with cucumber salad, pickled ginger, and wasabi soy dipping sauce. \$12

#### Calamari

Flash fried and served with marinara. \$10

#### Lamb Lollipops

Chipotle dry rubbed served with herb demi-glaze and fried onion straws. \$12

#### Firecracker Egg Rolls

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

#### Tortilla Chips

Fried to order and served with house made guacamole and salsa. \$7

### soup

#### Beer Cheese Soup

Made with traditional Yuengling. cup \$4; bowl \$6

#### Soup Du Jour

Ask your server. cup \$4; bowl \$6

### salads

Dressings: house italian, balsamic vinaigrette, ranch, chipotle ranch, thousand island, Caesar, french, blue cheese, oil & vinegar

#### Pittsburgh Salad

Olives, scallions, pepperoncini, green bell peppers, tomato, cheese and hand cut fries. Served with garlic bread. \$8 add chicken \$12 steak, salmon, shrimp \$13

#### Tossed Caesar Salad

Romaine, shaved Parmesan cheese, Caesar dressing, and garlic croutons. Served with garlic bread. \$8 add chicken \$12 add steak, salmon, shrimp \$13

#### Blackberry Bliss

Blackberries, pear, blue cheese, and sliced almonds over arugula and mixed greens. Tossed in a berry balsamic vinaigrette. \$11 add chicken \$15 add steak \$16

#### Black & Blue Steak Salad

Blackened sirloin, blue cheese, bacon, tomato, and scallions on mixed greens. \$13

### burgers

Served with hand-cut fries

#### Pub Burger

Bourbon maple BBQ sauce, bacon, grilled onions, and cheddar cheese with chipotle aioli. \$14

#### Mushroom and Swiss

Swiss cheese, mushrooms, horseradish mayo, and pickles. \$14

#### The Classic 101

Lettuce, tomato, onion, and pickle with choice of cheese. \$13 add bacon \$2

### sides

garlic mashed potatoes  
baked potato (after 5PM)  
hand-cut fries  
pecan-blue cheese slaw  
black beans and rice  
today's veggies  
mixed fruit  
side salad

### sandwiches etc.

#### French Dip

Thinly sliced prime rib, marsala onions, provolone cheese, and horseradish aioli on a toasted baguette. Served with side of au jus and hand-cut fries. \$11

#### Fried Green B.L.T.

Grilled jalapeno corn bread, fried green tomatoes, double smoked bacon, arugula, and chipotle aioli. Served with hand-cut fries. \$10

#### Margarita Flatbread

Flatbread with mozzarella, parmesan, tomatoes, and fresh basil. Drizzled with balsamic glaze. \$9 add chicken \$13 add shrimp \$16

#### Cheese Steak Quesadilla

Sauteed peppers and onions, provolone cheese, and thinly sliced prime rib. Served with sour cream and salsa. \$10

#### Baja Mahi-Mahi Tacos

Blackened mahi-mahi, chipotle slaw, pico de gallo, house made guacamole, and fresh lime. Served with black beans and rice. \$11

#### Reuben 101

Corned beef on marble rye with thousand island, swiss cheese, and sauerkraut. Served with hand-cut fries. \$11

#### Grilled Chicken Club

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

#### Black Bean Burger

Grilled artisan roll, chipotle aioli, spinach, pico de gallo, cucumbers, and cheddar cheese. Served with hand cut fries. \$10

#### Pulled Pork Sandwich

Pulled pork, swiss cheese, pepperoncini, pickles, and Dijon mustard on grilled baguette. Served with hand-cut fries. \$11

#### Ahi Tuna Sliders

Grilled blackened Ahi tuna served on brioche buns with grilled pineapple, pickled red onions, lettuce, tomato, and chipotle aioli. \$13

#### Lobster Mac & Cheese

Baked macaroni and cheese made-to order, loaded with lobster and bacon. \$14

## steaks

Served with side salad or cup of soup. Served with choice of side.  
complement your selection: burgundy mushrooms or marsala onions \$3

### Center Cut Sirloin

10-ounce \$19

### NY Strip

10-ounce \$22

### Ribeye

12-ounce \$23

### Filet of Tenderloin

6-ounce \$25; 10-ounce \$33

### Slow Roasted Prime Rib

served after 5pm; limited availability \$20

## inspired dishes

option to add side salad or cup of soup \$3

### Bruschetta Chicken Linguini

Grilled chicken breast topped with cheddar and Parmesan cheese, fresh bruschetta. Served over linguini in marinara with garlic bread. \$17

### New Orleans Chicken Pasta

Blackened grilled chicken breast over linguini tossed in a spicy red cream sauce, green bell peppers, scallions, mushrooms, and Parmesan cheese. Served with garlic bread. \$17

### Blackened Mahi-Mahi with Roasted Corn Salsa

Grilled blackened mahi-mahi over black beans and rice, topped with roasted corn salsa and sour cream. \$17

### Pork Tenderloin Medallions

Served with white wine and herb sauce over Parmesan polenta, and spinach saute. \$20

### Crab Cakes with Lemon Caper Butter Sauce

Served with sun-dried tomatoes and topped with a light arugula salad. \$18

### Cajun Shrimp Boil

Shrimp, mussels, andouille sausage, corn coblet and fingerling potatoes.  
Steamed with white wine and Cajun seasonings. \$19

### Seared Bay Scallops

Served with bacon and asparagus over butternut squash puree. \$21

### Asian Salmon with Rice Noodle Saute

Broiled salmon finished with garlic sesame ginger glaze served over rice noodles, carrots, and scallions. \$19

### Seafood Alfredo

Linguini tossed with scallops, shrimp, crab, and sun-dried tomato pesto alfredo. Served with garlic bread. \$23

### Seasonal Ravioli

Ravioli stuffed with seasonal vegetables, topped with parmesan cheese and side of garlic bread. \$16

## add to any meal

3 bay scallops \$8

6 grilled shrimp \$8

1/2 lb. steamed snow crab legs \$10

4-ounce crab cake topping \$6

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

18% gratuity will be applied to parties of 8 or more.