

# 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

#### 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

#### TORTILLAS WITH GUACAMOLE AND SALSA

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

#### PULLED PORK NACHOS

BBQ pulled pork on tortilla chips, topped with bacon,  
pepper jack cheese sauce, scallions, and jalapeños.  
Served with a side of house-made guacamole. \$9

#### CRAB STUFFED MUSHROOMS

Button mushroom stuffed with crab.  
Served in a white wine and parmesan sauce. \$10

#### PHILLY CHEESESTEAK QUESADILLA

Sautéed peppers and onions, provolone cheese,  
and thinly sliced prime rib. Served with a green chili  
sour cream sauce. \$10

#### PUB WINGS

Grilled wings tossed in bourbon maple  
wing sauce with a kick. \$11

#### "ANGRY" MUSSELS

Spicy honey BBQ mussels, sautéed with sliced  
jalapeños. Served with crusty bread. \$12

### 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

#### HARVEST SALAD

Roasted butternut squash, apples, dried cranberries,  
sesame seeds tossed with kale and mixed greens in an

apple cider Dijon vinaigrette. \$11

\*Add chicken or steak \$4.00

### 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

#### FRENCH DIP SANDWICH

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

#### PULLED PORK SANDWICH

Grilled artisan roll, pulled pork, coleslaw, mustard, and  
pickles. Served with hand-cut fries. \$11

## 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

### CHICKEN PARMESAN

Served over linguine with marinara sauce. \$18

*\*Substitute Eggplant at no additional charge.*

### ASIAN SALMON WITH RICE NOODLE SAUTÉ

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

### SEARED AHI TUNA

Tuna over white rice and avocado with eel sauce and spicy mayo drizzle.

Served with side of wasabi. \$20

### LOBSTER MAC & CHEESE

House-made macaroni and cheese loaded with fresh lobster. \$16

## A LITTLE EXTRA

garlic mashed potatoes, baked potato (after 5 pm), hand-cut fries, pecan-blue cheese slaw,

black beans & rice, today's veggies, fresh mixed fruit