

Half Price Happies - half price all drinks including top shelf liquors
sunday - wednesday: 9-11pm **thursday - saturday: 10-midnight**



martinis

- Classic Martini**
top shelf gin, dry vermouth, olive
- Cosmopolitan**
vodka, cranberry, cointreau, rose's lime
- South Beach Cosmo**
vodka, cranberry, oj, cointreau, rose's lime
- Double Chocolate Martini**
vodka, godiva chocolate liquor
- Caramel Appletini**
vodka, apple pucker, caramel
- Dirty Martini**
gin or vodka, dry vermouth, olive juice
- Espresso**
vanilla vodka, espresso shot, kahlua
-  **Z Bar's Z-tini**
vodka, malibu rum, blue curacao, pineapple
- Startini**
vanilla vodka, orange vodka, cranberry, sours, pineapple juice
- Adam's Apple**
vodka, apple pucker
- Snickers**
vanilla vodka, frangelico, godiva chocolate liqueur
- Mango Martini**
vodka, mango puree, mango syrup
- White Chocolate Martini**
vodka, godiva white chocolate liquor

hot

- Hot Caramel Turtle**
brandy, espresso, chocolate syrup, caramel, steamed milk, whipped cream
-  **Hot Chocolate Gorilla**
whiskey, espresso, chocolate syrup, creme de banana, steamed milk, whipped cream
- Caldo Bacio (HOT KISS)**
espresso, grand gala, kahlua, irish cream, steamed milk, whipped cream
- Captain's Irish Chai**
spiced indian black tea, frothed milk, captain morgan's spiced rum, bailey's irish cream
- Hot Rum Apple Cider**
spiced cider, espresso, captain morgan's spiced rum, caramel
- Spiked Cappuccino**
espresso, steamed and frothed milk with choice of godiva, bailey's, frangelico, amaretto or sambuca

cocktails

- Long Island Iced Tea**
vodka, gin, rum, tequila, triple sec, pepsi
- Long Beach Iced Tea**
vodka, gin, rum, tequila, triple sec, sierra mist
-  **The Z Bar Zen**
rum, gin, vodka, triple sec, blue island pucker, oj, lemonade, sierra mist
- Stingray Bloody Mary**
vodka, tomato juice, spices, worcestershire, hot sauce, celery
- Mudslide**
vodka, kahlua, bailey's irish cream
- Mass Confusion**
orange vodka, red and blue maui schnapps, blueberry schnapps, sours, Sierra Mist
- White Russian**
vodka, kahlua, cream
- Irish Car Bomb**
irish cream, irish whiskey in Guinness
-  **The Classic Mojito**
cachaca, mint syrup, lime juice, club soda
- Flavored Mojito**
mango, vanilla, spiced or watermelon
- Caipirinha (kai-pa-REEN-ya)**
cachaca, sugar syrup, lime juice
- Pisco Sours**
pisco liqueur, sours
- Manhattans**
Up or On The Rocks
classic: bourbon, sweet vermouth
sweet: a dash of cherry juice
perfect: half sweet, half dry vermouth

classic

 **REAL Margaritas**
 CALL YOUR FAVORITE TEQUILA FROM OUR HUGE SELECTION!
 with fresh lemon juice, and triple sec
Upgrade Your Margarita! (upcharge)
grand: with Grand Marnier
ultra: with Cointreau
cadillac: with Grand Marnier, Cointreau, oj
FLAVOR your MARGARITA
 raspberry, pineapple, orange, strawberry, mango

- Frozen Daquiri**
classic: rum, sours, lime juice
fruit: raspberry, blueberry, pineapple, mango, orange, strawberry

 **daily drink features** 

all day every day

- Big Ass Captains**
23oz with your choice of mixer just \$3.50
- The Z Bar Zen**
23oz! a drink to heal your inner soul! \$4
- Iced Tea Pitchers**
a classic for only \$6
- Sam Adams Drafts 14oz** \$2.75
- Peroni Bottles** \$2
- Miller Lite Pitchers** \$5
- Bud Light Pitchers** \$5
- UV Blue Lemonade** \$3.75

- Sunday**
\$3 bloody marys
- Monday**
1/2 price draft pints
- Tuesday**
\$2 margaritas
- Wednesday**
1/2 price draft pints
- Thursday**
\$2 jack & cola
- Friday**
\$5 coors light pitchers
- Saturday**
\$5 yuengling lager pitchers

daily specials til 12

 **beverages** 

iced & cold

- House Iced Tea or Raspberry Iced Tea**
- Flavored Tea of the Day**
-  **California Fruit Smoothies**
strawberry, banana, raspberry, pina colada or create your own combinations
- Iced Cappucino or Mochachino**
- Oregon Iced Chai**
- Fresh Squeezed Lemonade**
regular, strawberry or raspberry
- Other-ades**
orangeade, limeade
arnold palmer (1/2 lemonade, 1/2 iced tea)
- Old Fashioned Milk Shake**
chocolate or vanilla
- Root Beer Float**
with hershey's ice cream
- New York Egg Cream**
with "fox's you bet" chocolate syrup
- Bottled Water**
Fiji, San Pelligrino
- Soft Drinks**
pepsi, diet pepsi, mountain dew, sierra mist, mug root beer, dr. pepper, wild cherry pepsi, orange slice, ginger ale
- Bottled & Canned Sodas**
dr. browns cream, diet cream, black cherry or diet black cherry sodas, sioux city sasparilla or birch beer, reed's ginger beer, pappa java coffee soda, red bull
- Juices**
orange, tomato, apple, cranberry, pineapple, apple cider (seasonal)

Fresh Brewed Seattle's Best Coffee

Hot Apple Cider (seasonal)

 **Chai Latte**

Espresso

Cappuccino

Latte

Mocha

Hot Chocolate

Hot White Chocolate
regular, vanilla, raspberry or hazelnut

Specialty Tea
exotica: assam, dragonwell

stash: english breakfast, irish breakfast, darjeeling

stash herbal: licorice spice, peppermint, ruby mist, blueberry, wild raspberry, chamomile, lemon ginger

stash decaf: vanilla nut, creme caramel, earl grey

taylor's of harrogate: earl grey, mango peach yorkshire

yamamoto yamma: chrysanthemum, jasmine, green tea & brown rice

chanakara: red berry rooibos, vanilla honeybush, melon & green tea, blue ginger, white lotus



hot

Sunday Jazz Brunch
Live Jazz 11:30-1:30pm
in the Hippo Room



Brunch served from
10am - 2pm Sundays

bottled craft beer

MicroBrews

Abita Turbo Dog, Brooklyn Lager, Dogfish Head Indian Brown, Harpoon IPA, Lancaster Milk Stout, Ommegang 3 Philosophers, Pete's Strawberry Sam Adams Boston Lager, Sam Adams Light, Sierra Nevada Pale, Stoudt's Golden Lager, Victory Prima Pils, Unibroue La Fin du Monde (750ml)

German Ales & Lagers

Bitberger Pils, Paulaner Salvatore, Hacker Pschorr Dunkle

Belgium, Austrian, Holland Beers

Chimay "Blue", Corsendonk Brown Ale, Grolsch, Heineken, Lindeman's Raspberry Lambic

Ciders & Malt Beverages

Mike's "Hard" Lemonade, Smirnoff Ice

Imports

Amstel Light, Beck's Dark, Beck's Light, Corona, Foster's Lager, Labatt's, Moretti La Rosa, New Castle Nut Brown Ale, Peroni, Pilsner Urquell, Red Stripe, Tiger

Domestics

Budweiser, Bud Light, Clipper City Raspberry, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager

Non-Alcoholic

Haake-Beck, O'Doul's



 **25 Seasonally Changing Draft Selections**
if you're a beer lover, you'll love us!
see our seasonal selections on the inside cover or ask your server!

Stone Cellars

chardonnay
pinot grigio
cabernet sauvignon
merlot

Local Mount Nittany

nittany mountain white (fruity, semi dry)

Rancho Zabaco

dancing bull zinfandel

Mondavi Woodbridge

sauvignon blanc
shiraz

Vendange

white zinfandel

Alpine Spice

spiced wine (chilled or warmed)

draft beer

wine by the glass

red

white & sparkling

- Mumm Cuvee, Brut Prestige N.V. 39
- Tattinger, Domaine Carneros N.V. 41
- Korbel, Brut (375ml) N.V. 16
- Columbia Crest, Riesling 20
- Rosemount Estate, Traniner Reisling 20
- Murphy Goode, Fume Blanc 20
- Meridian, Sauvignon Blanc 22
- Root 1, Sauvignon Blanc 20
- Guenoc, Lake County Sauvignon Blanc 24
- Forrest Glen, Pinot Grigio 24
- Geyser Peak, Chardonnay 22
- Toasted Head, Chardonnay 29
- Penfold's, Rawson's Retreat Chardonnay 20
- Beringer, White Zinfandel 24

- Mondavi, Private Selection, Pinot Noir 23
- Beringer, Third Century Pinot Noir 23
- Smoking Loon, Cabernet Sauvignon 21
- Root 1, Cabernet Sauvignon 22
- Penfold's, Rawson's Retreat Shiraz/Cab 20
- Cline, Syrah 23
- Guenoc, Lake County Petite Syrah 24
- Jacob's Creek, Shiraz 20
- The Little Penguin, Merlot 24
- Cellar 8, Merlot 24
- Toasted Head, Merlot 29
- Beringer, Clear Lake Zinfandel 26
- Rancho Zabaco, Zinfandel 26

🌀 appetizers 🌀

Spinach Artichoke Dip

with homemade flour tortilla chips 7.99

Jumbo Coconut Shrimp

five, with orange mustard dip 8.99

🌀 Warm Crab Dip

topped with melted cheddar cheese
served with warm pita 9.99

Kobe Beef Meatballs

in chipotle tomato sauce 9.99

Cajun Popcorn Shrimp

with sherry dipping sauce 7.99

🌀 Warm Flatbread

topped with pesto chicken parmesan wth tomatoes
or pesto veggie parmesan 8.99

Steamed Mussels

in a garlic butter wine sauce 7.99

Suzie Wong's Pork Potstickers

with sweet soy dipping sauce 6.99

Fried Calamari

with homemade marinara sauce 5.99

Batter Dipped Zucchini

with horseradish dip 5.99

Hummus Bi Tahini, Falafel & Baba Ghanoush

pureed chick peas, roasted pureed eggplant with
sesame paste, and deep fried fava bean
fritters, homemade pita wedges 8.59

Beer Battered Onion Rings

with "cowboy ketchup" 5.99

Stuffed Potato Skins

with bacon, melted cheddar jack
and sour cream 6.99

Three Chips, Three Dips

blue corn, flour, and corn chips with
guacamole, authentic mexican
con queso dip and salsa 6.99

🌀 Quesadilla

with choice of chicken, pulled pork or
bbq shredded beef, green chilies, scallions,
cheddar jack cheese served with salsa and
sour cream 7.99 with shrimp 9.99

Nacho Grande

blue & corn chips w/ black beans,
shredded beef, melted cheddar jack, salsa,
guacamole, sour cream, jalapeno peppers
and black olives 9.49

Brew City Fries

beer battered fries 3.99

with your choice of two dips:

Creamy Garlic, BBQ, Honey-Mustard,
Cheddar Cheese Sauce, Bleu Cheese Dip,
Cajun Mayonnaise 6.99

Sweet Potato Fries

sprinkled with brown sugar salt 4.59

Buffalo Chicken Drumsticks

a full-pound with celery & bleu cheese 7.99

Deep Fried Mozzarella

served with marinara sauce 5.99

🌀 homemade soups 🌀

French Onion

with croutons & imported romano
and gruyere cheese 5.99

🌀 Deli's Famous Original Baked Potato Soup

topped with cheddar, bacon
and sour cream 3.99/5.99

Seafood Bisque

creamy stew with fresh fish,
clams and shrimp 3.99/5.99

🌀 Texas Steak Chili

all meat no beans... award winning Texas chili -
1st place winner, 15 years running,
served with tortilla chips 4.99/6.99

🌀 The Ultimate Jewish Penicillin

chicken soup with three matzo balls, egg
noodles, pulled chicken & carrots 5.59

Chicken Noodle or Matzo Ball

with pulled chicken and carrots 2.99/4.59

Vegetarian Vegetable Soup

with large chunks of seasonal veggies in a
tomato based broth 2.99/4.59

Soup of the Day p.a.

Homemade Dressings
 Balsamic Vinaigrette, Bleu Cheese,
 Buttermilk Ranch, Creamy Garlic,
 Honey Mustard, Authentic Italian Vinaigrette, Parmesan
 Peppercorn, Russian,
 Sweet & Sour Tomato, Walnut Oil Vinaigrette
 Low Cal: Raspberry Vinaigrette, Lite French,
 Lite Ranch, Walnut Oil Vinaigrette,
 Lite Italian, Olive Oil & Wine Vinegar



 **freshsalads** 

We support Buy Fresh Buy Local!
 All of our produce is locally sourced

Warm Goat Cheese Salad

baby greens, mandarin oranges, toasted walnuts in a walnut oil vinaigrette dressing, with warm goat cheese toasts 8.99

Warm Lamb Salad

fresh seasonal fruit, pecans, avocado and fresh greens tossed with homemade greek vinaigrette topped with warm feta crostini 10.99

 **Crab Cobb Salad**

jumbo lump crab meat, avocado, crumbled bleu cheese, bacon, and chopped hard-cooked egg served on bed of iceberg lettuce and spinach with walnut oil vinaigrette 14.99

Thai Salmon Salad

with onion, radishes, tomato and fresh basil, tossed with chile lime dressing on a bed of mixed greens 9.99

Grilled Steak Salad

with crispy french fries & cheddar cheese on bed of mixed greens & fresh veggies tossed with sweet & sour dressing 9.99

Grilled Chicken Salad

with crispy french fries and cheddar cheese on bed of mixed greens and fresh veggies tossed with sweet& sour dressing 9.99

Grilled Chicken Caesar Salad

with crispy romaine lettuce tossed with garlic croutons, parmesan cheese, and our traditional caesar dressing with anchovies 8.99

Seared Tuna Salad

edamame, radishes, red bell peppers, green beans and crisp greens tossed in a wasabi dressing topped with sushi grade seared tuna, sliced served medium rare 9.99

 **Thai Chicken Salad**

with snow peas, bean sprouts, red cabbage, radishes, scallions and red pepper over a bed of romaine with spicy peanut dressing and toasted peanuts 8.99

Traditional Cobb Salad

grilled chicken breast, avocado, crumbled bleu cheese, bacon, chopped hard-cooked egg served on bed of iceberg lettuce and spinach with side of homemade aioli 9.99

Italian Pasta Salad with Chicken

with fresh pasta, black olives, roasted red peppers, tomatoes and broccoli in balsamic vinaigrette over mixed greens, topped with romano cheese 8.99

Greek Salad

mixed greens with scallions, roasted red peppers, cucumber, tomato, greek olives, oregano and feta cheese in our authentic greek dressing 8.99
 with roasted lamb meat add 3.00



 **lite low fat low carb** 

Veggie Burger

a healthy combination of fresh vegetables, low-fat cheese and grains served on multi-grain bun with steamed broccoli 7.99

 **Lite Turkey Burger**

a healthy alternative, served on multi-grain bun with low-fat sour cream and steamed broccoli 7.99

Fajita Pita

boneless chicken breast grilled with peppers and onions served on a steamed homemade pita with sour cream dressing 7.99

Deli Bunless Burger Plate

our famous deli angus burger topped with brie, bleu or swiss cheese, served with baby field green salad (3.5 net carbs) 8.99

Macadamia Nut Crusted Salmon

fresh salmon filet with a macadamia nut and cilantro crust, served with steamed cauliflower and baby field greens (3.5 net carbs) 11.99

Fresh Spinach & Gorgonzola Frittata

fresh spinach and crumbled gorgonzola folded into an italian style omelette served with baby field greens (4.7 net carbs) 7.99

 **Spinach and Mushroom Lasagna**

spinach, mushrooms, carrots and green pepper with low-fat ricotta cheese and tomato basil sauce served with salad and garlic bread 9.99

🌀 famous sizzling fajitas 🌀

with red and green peppers and onions on a sizzling skillet,
served with flour tortillas, cheddar-jack cheese, guacamole, sour cream,
chopped lettuce, tomato and salsa

Chicken Fajitas 12.99 **Steak Fajitas** 13.99

Shrimp Fajitas 13.99 **Veggie Fajitas** 10.99

🌀 deli burgers 🌀

*HALF POUND 100% Certified Angus Ground Sirloin with
lettuce and tomato, beer-battered fries and a pickle spear
on homemade kaiser roll*

🌀 The Deli Burger

grilled to your taste 7.99

cheeses: american, bleu, brie, cheddar,
provolone, swiss, velveeta 8.99

American Kobe Beef Burger

the Cadillac of ground beef! 13.99

🌀 Thai Tuna Burger

fresh tuna, ground with ginger, garlic, cilantro and basil,
topped with baby greens, pickled cucumber and ginger
lime mayonnaise, on homemade
brioche roll 9.99

Turkey Burger

served on multi-grain bun 7.99

with Grilled Mushrooms or Onions add .79 each
with Applewood Smoked Bacon add 1.29

Swiss Burger

melted swiss, sauteed mushrooms,
caramelized onions and aioli 8.99

Chipotle Burger

melted cheddar cheese, spicy chipotle salsa
and whole chipotle pepper 8.99

Black & Bleu Burger

kicked-up a notch with cajun spices,
blackened with melted bleu cheese and
spicy mayonnaise 8.99

Sweet Potato Fries with any burger – no extra charge

🌀 sides 🌀

Fresh Tossed Mixed Greens Salad 3.79

The Deli's Homemade Potato Salad 2.59

Fresh Made Cole Slaw 2.59

Brew City or Sweet Potato Fries 3.99

Potato Pancakes

two with sour cream and apple chutney 2.99

Sauteed Fresh Button Mushrooms

in port wine butter sauce 3.99

Regular or Garlic Mashed Potatoes 2.99

🌀 jewish deli 🌀

*Over-stuffed and hearty sandwich (6oz), served
with kosher dill pickle wedge and potato salad
Homemade Bread choices: White, Rye, Pumpernickel, 7-
grain, Brioche, Foccacia, or Kaiser*

Corned Beef or Hot Pastrami 8.59

House Roast Beef

medium rare USDA choice 7.99

Locally Produced Honey Glazed Ham 7.99

Roast Breast of Turkey 7.99

add cheese to any deli style sandwich 1.00
american, swiss, provolone,
cheddar, velveeta, bleu

*Make any of the above "SPECIAL" – top with
russian dressing & cole slaw –add 1.00*

Grilled Jumbo Cheese

american, swiss or brie cheese on brioche
or white bread, with potato chips
and pickle spear 6.99

*with mustard and/or mayo on request
add grilled ham and tomato for 1.99

🌀 chicken sandwiches 🌀

Cajun Chicken Sandwich

seasoned and blackened with melted
cheddar, lettuce, tomato, onions,
creamy dressing on a kaiser roll 8.59

Grilled Chicken Breast Club

with russian dressing, cheddar cheese, bacon,
lettuce & tomatoes on brioche or white bread
with pickle spear 8.99

Balsamic Bleu Chicken Sandwich

marinated in balsamic dressing, melted bleu cheese,
lettuce and tomato on a kaiser roll 8.59

Italian Chicken Sandwich

breaded, deep fried, melted provolone and
parmesan cheese, marinara sauce on a kaiser roll and
our own marinated peppers 8.59

B-B-Q Chicken Sandwich

with smoky texas BBQ sauce, melted cheese,
bacon on a kaiser roll with cole slaw 8.59

🌀 specialty sandwiches 🌀

Sauteed Shrimp Sandwich

a bit spicy with mango relish, hot mustard aioli and baby greens on homemade brioche bread served with lightly dressed field greens 9.99

🌀 **Salmon Club**

triple decker of fresh grilled salmon filet, roasted shallot smear, bacon, boursin cheese and baby greens on homemade brioche bread served with lightly dressed field greens 12.99

Soft Shell Crab BLT

triple decker of fried soft shell crab, tomato, bacon, avocado and aioli on homemade brioche bread served with lightly dressed field green salad 10.99

Maryland Crabcake Sandwich

made with jumbo lump crab meat, lettuce and tomato on kaiser roll served with tartar sauce
market price

Handmade Salmon Cake Sandwich

with lettuce & tomato and hot mustard aioli on kaiser roll 10.99

Large Filet of Fish Sandwich

battered and deep fried, served on a kaiser roll with tarter sauce 8.99

Pulled Pork Sandwich

slathered with our spicy homemade BBQ sauce, on homemade kaiser roll with cole slaw 7.99

Turkey Bacon Grinder

with mayonnaise and provolone cheese, toasted and topped with shredded lettuce, tomato and onion in balsamic vinaigrette 9.99

French Dip Roast Beef

on french baguette with hot horseradish-mustard sauce and au jus 7.99

Turkey Club

triple decker of turkey, bacon and american cheese with lettuce, tomato and russian dressing on toasted homemade white or brioche bread 7.99

Fajita Pita

grilled marinated chicken breast with peppers and onions served on a steamed homemade pita with sour cream dressing 7.99

Athenian Gyro

grilled lamb roast with grilled onions, chopped tomato and garlic grecian sauce on house made soft pita 8.59

🌀 hot off the grill 🌀

🌀 **Original Triple Decker Deli Reuben**

engineered like no other... the best triple decker of grilled corned beef, swiss cheese, sauerkraut and russian dressing on grilled rye or pumpernickel 9.99

🌀 **Triple Decker Rachael**

triple decker of grilled turkey breast, pastrami & swiss with cole slaw and russian dressing on pumpernickel 9.99

Turkey Reuben

triple decker of grilled sliced turkey breast, american cheese, sauerkraut & russian dressing on rye or pumpernickel 9.99

Hot Pastrami Reuben

triple decker of grilled pastrami, swiss cheese, sauerkraut & mustard on pumpernickel 9.99

🌀 **Monte Cristo**

lightly grilled ham and turkey with melted cheese on our egg battered grilled homemade brioche bread, served with maple syrup 8.99

🌀 **The Deli Meshugna**

grilled corned beef piled between two potato pancakes topped with cole slaw and russian dressing 9.99

Philly Cheesesteak

with melted cheese and grilled onions on amoroso roll 7.99
with green peppers, tomato and lettuce, hot homemade peppers, marinara sauce, sauteed mushrooms add .59 each
THE WORKS add 1.59

Chicken Cheesesteak

with onions, mushrooms and melted cheese with cajun garlic sauce on amoroso roll 7.99

Buffalo Chicken Cheesesteak

chicken cheesesteak with buffalo hot sauce, onions, mushrooms, melted cheddar, celery and bleu cheese dressing on amoroso roll 8.99

🌀 foccacia 🌀

🌀 Portabella Focaccia

with sauteed spinach, caramelized onions, crumbled feta cheese and caper aioli on focaccia bread 8.99

Italian Market Focaccia

with fried egg, capicola ham, potatoes, provolone cheese, roasted red peppers and aioli pesto on focaccia bread 8.99

Steak Bleuz Focaccia

sliced grilled tri-tip steak, caramelized onions, blue cheese, fresh tomato with parmesan spread on focaccia bread 9.99

🌀 Pittsburgh Prima

grilled steak, french fries, fried egg, cole slaw and russian dressing on grilled homemade focaccia bread 9.99

🌀 mexican 🌀

served with mexi-rice, black beans, guacamole, sour cream, lettuce and tomato and salsa unless otherwise noted

Macho Chimichanga

choice of pulled pork, shredded beef or smoked chicken and cheese stuffed into a large flour tortilla, deep fried and topped with mild chile sauce 12.99

Fried Fish Tacos

three, with shredded lettuce, tomato, red onion in soft flour tortillas 11.99

Soft Taco Platter

three soft tacos stuffed with your choice of chicken tinga, spiced ground beef, or pulled pork, with cheddar jack cheese, lettuce and tomatoes 11.99

Southwest Steak "Bowl"

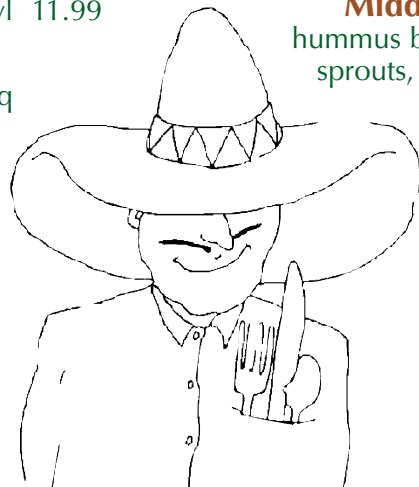
seasoned grilled steak layered with black beans, mexi-rice, enchilada sauce and melted cheddar and jack cheese in a fried flour tortilla bowl 11.99

🌀 Burrito Grande

a huge tortilla stuffed with choice of bbq shredded beef, pulled pork or smoked chicken, cheddar and jack cheese, green chili and jalapenos topped with our delicious con queso 13.99

Enchiladas

three smoked chicken or beef enchiladas with enchilada sauce, cheddar and jack cheese 13.99



🌀 alldayentrees 🌀

Steak Fritte

6oz steak, grilled topped with garlic butter served with brew city fries 12.99

Hot Roast Beef Sandwich

well-done top round of beef with beef gravy piled on white bread with vegetable and mashed potatoes 8.99

Hot Chicken Sandwich

pulled roasted chicken with chicken gravy piled on white bread with vegetable and mashed potatoes 8.99

Chicken or Vegetarian Stir Fry

wok stir-fried with fresh vegetables with our Secret Sauce served with steamed jasmine rice 8.99

🌀 Mom's Meatloaf

homemade, just the way mom makes, with vegetable and mashed potatoes 9.99

Chicken Tenderloins

breaded and deep fried with vegetable, mashed potatoes and chicken gravy 8.99

Fish and Chips

English-style battered and deep fried with french fries, cole slaw, tartar sauce, lemon and malt vinegar 9.99

🌀 wrapped 🌀

Little Italy Wrap

pesto chicken, rice, mozzarella, olive relish, roasted garlic, sun-dried tomato sauce, in a spinach wrap served with potato chips 8.99

🌀 Rodeo Chicken Wrap

fried chicken tenders, bacon, bbq sauce, sweet potato fries, cheddar-jack cheese with shredded lettuce and fresh tomato, in a spinach wrap served with potato chips 8.99

Middle Eastern Roasted Lamb Wrap

hummus bi tahini, baba ghanoush, chopped tomato, sprouts, onions, spinach, olives, cucumber sauce, in a spinach wrap served with chips 8.99

Vegetarian Wrap

assorted roasted veggies, fresh tomato, olives and hummus, in a spinach wrap served with potato chips 7.99

🌀 dinner entrees 🌀

served with mixed greens or caesar salad, vegetable, potato, rolls and butter (unless otherwise noted)

Broiled Filet of Pacific Salmon
with dijon mustard sauce 15.99

Fresh Tilapia Filet
with lemon butter wine sauce 13.99

Pepper Crusted Seared Tuna Steak
with wasabi cream sauce 17.99

Pan Seared Fresh Sea Scallops
in light tomato cream sauce 19.99

Crab Stuffed Jumbo Shrimp
with garlic butter sauce 17.99

Scampi & Scallops
sauteed in a traditional garlic butter wine
sauce served with pasta 16.99

USDA Choice Top Sirloin (10oz) 21.99

USDA Choice New York Strip (12oz) 24.99

Char-Broiled Filet Mignon (8oz) 22.99

Steak Diane
the classic preparation of filet medallions
sauteed in a brandy mustard sauce 22.99

Bone Suckin' Baby Back BBQ Pork Ribs
one and a half pound half rack slow smoked
smothered in our homemade BBQ sauce 15.99

Bourbon Maple Pork Chops
two thick centre cut port chops marinated and basted with
a bourbon maple glaze 13.99

🌀 housespecialties 🌀

Chicken Christie
*with sauteed shallots, mushrooms, prosciutto and
melted cheese in sherry cream sauce 13.99*

Maryland Jumbo Lump Crab Cakes
*two homemade crab cakes, broiled or fried,
with cole slaw and brew city fries market price*

San Francisco Cioppino (choh-PEE-noh)
*fresh whitefish and shellfish sauteed in a
seafood tomato broth over aioli crouton 19.99*

Land and Sea Dinner
*6oz strip steak paired with a hand made
broiled crab cake 22.99*

Chipotle Lime Chicken
grilled chipotle lime marinated chicken with
grilled pineapple tomato salsa 13.99

Chicken Marsala
with mushrooms and prosciutto in a marsala
wine sauce served with pasta 13.99

Chicken Parmesan
with melted mozzarella and tomato sauce,
served with pasta 13.99

🌀 pasta 🌀

served with mixed green salad and garlic foccacia bread

Wild Mushroom Ravioli
topped with port wine mushroom sauce 12.99
Chicken or Shrimp Vodka Fettuccine 14.99

Lobster Garlic Pasta Toss
fresh lobster meat in an olive oil and garlic
sauce with fresh tomatoes over
imported spaghetti pasta 19.99

Mussels Marinara Spaghetti
fresh mussels with garlic, olive oil tossed with
homemade marinara sauce 12.99

Chipotle Chicken Pasta Toss
chipotle lime marinated chicken sauteed
with chipolte, red and green peppers in
a parmesan cream sauce over fettuccine 13.99

Penne Rustica
chicken, italian sausage, sweet & roasted peppers
and onions in a red sauce 12.99

Spaghetti with Homemade Meat Sauce
with ground beef, pork and sausage 12.99

Penne Chicken
tender chicken sauteed with sun-dried
tomatoes, roasted garlic, olives, fresh spinach
and goat cheese in a tomato sauce 12.99

Portobello Fettuccine
sauteed in an olive oil and garlic sauce with
spinach, carrots and roasted red peppers 12.99

Fettuccini Alfredo with Tomatoes
homemade creamy alfredo sauce
with fresh tomatoes 11.99
top with chicken add 3.00 or shrimp add 5.00

homemade desserts

We make everything from scratch!

Our baker works overnight to ensure that all of our desserts are fresh daily!

Because not all desserts available every day, your server will explain today's fresh selections

Cheesecake

Cheesecake with **Strawberries** (in season add 1.00)

Chocolate Chip Cheesecake

Oreo Cookie Cheesecake

White Chocolate Mousse and Raspberry Pie

Peanut Butter Truffle Pie

Apple Walnut Pie

Carrot Cake

Deep Dish Pecan Pie

Chocolate Mousse Pie

Goopy Peanut Butter Cake

Triple Chocolate Cake

Ten Pound Apple Pie

Key Lime Pie

Fresh Fruit Tart

Creme Brulee

Ask Your Server for Today's Dessert Features

make any dessert ala mode! add 1.00

Killer Cookie for Two

freshly baked giant chocolate chip & walnut cookie topped with vanilla ice cream, banana slices, chocolate syrup, and fresh whipped cream 6.99

*This dessert is baked to order, please allow at least 15 minutes for this wonder. *To avoid a long wait, please ask your server to place your order in advance. Thank you.*

Ice Cream Double Scoop

chocolate or vanilla 2.59

Old Fashioned Milk Shake 3.59

Chocolate or Hot Fudge Sundae 2.99

Visit our other establishments in State College!

Beulah's BBQ & Bar Bleu

Authentic Kansas City Style Barbeque with an Upscale Martini Bar featuring Live Entertainment
114 S. Garner Street

The Saloon

Home of the Monkey Boy
101 Heister Street

Mario & Luigi's Restaurant

Authentic Italian Cuisine
1272 North Atherton Street

Hi-Way Pizza

State College's BEST Pizza with 3 locations to serve you!
428 Westerly Parkway
1688 North Atherton Street
340 West College Avenue

deli happenings

Sunday Jazz Brunch

Join us for our special Sunday Jazz Brunch menu served from 10am-2pm and listen to the cool sounds of Live Jazz from local jazz musician Greg Johnson in the Hippo Room from 11:30-1:30pm

The ORIGINAL Half Price Happies

that's right! get half off EVERYTHING in the bar including top shelf liquor and wines! see our beverage page for daily times

Entertainment

Original acoustic artist

Domenick Swentosky plays every Thursday at 10pm in **Z Bar**.

Live Jazz musician **Greg Johnson** plays on Sundays from 11:30am - 1:30pm in the Hippo Room for Brunch.

Annual Events & Festivals

Meet the Brewery, Scotch and Bourbon Dinners, Soup & Chili Festival, Mardi Gras, Salad Festival

See our web site for the most up to date information and menus

Party at The Deli

Having a party or special occasion? Have it at The Deli!

The Deli's Catering

We can bring The Deli to you! Ask your server for our catering menu or visit our web site

Deli Desserts TOGO

Made fresh from scratch just for you! Impress your friends and guests with one of our Award-Winning Desserts.

We have over 60 selections we can prepare for your party or event.

Ask for our menu. *We ask for 48 hour notice.*

Dante's Gift Cards

The gift that always fits!
Good at Any of our establishments!
Ask your server or any manager.

Take Out Beer

Have a bottled beer with dinner that you just LOVED?
Get a 6-pack ToGo!
Ask your server or a bartender.