

MR. B'S PUB & GRILL

Fall 2022 Pub Menu



Appetizers

Port Wine Relish Tray \$12

Classic Port Wine Cheese, salumi, sweet pepper relish, banana peppers, mini elote, celery and crackers. A Pine Crest Inn tradition!

Pine Crest Wings \$13

Eight chicken wings fried and tossed in your choice of sauce: mild, hot, garlic parmesan, sweet Thai chili, or BBQ

Pork Wings \$15

Miniature pork shanks tossed in choice of sauce: mild, hot, garlic parmesan, sweet Thai chili, or BBQ

Grouper Bites \$12

Beer-battered and deep-fried grouper fingers

Jalapeno Poppers & Sweet Corn Nuggets \$12

Crispy cheddar cheese filled jalapeno paired with battered sweet corn and a sweet Thai remoulade

Potato Skins \$9

Four potato skins with bacon, cheddar and jack cheeses and chili lime crema, garnished with green onion

Quesadilla \$10

Cheddar/jack cheese, roasted corn & black bean relish, flour tortilla, chipotle lime crema with salsa and jalapenos

Add chicken \$4, grilled shrimp \$6, or pulled pork \$6

Soups & Salads

PCI House Salad* Side \$5/Full \$12

Mixed artisan greens, grape tomatoes, English cucumber, julienned carrots and crouton
Add chicken \$6 or shrimp \$8

Classic Caesar Salad* Side \$5/Full \$12

Romaine hearts, crouton, and shredded parmesan
Add chicken \$6 or shrimp \$8

Wedge Salad Side \$6/Full \$13

Cherry tomatoes, pickled red onion, bacon lardon, balsamic reduction

Greens, Nuts & Berries \$14

Chopped kale, cabbage, carrots, sliced almonds, candied pecans, blackberries, and strawberries with Mango Vinaigrette

Dressing choices: House Bleu Cheese & Bacon, Ranch, 1000 Island, Balsamic Vinaigrette

Soup du Jour Cup \$5/Bowl \$8

Ask your server for today's selection

Sandwiches & Other Delectables

Feeling different? Have it as a wrap!

Pine Crest Burger* \$15 GF

8oz handmade beef patty cooked to order, topped with black pepper bacon and aged cheddar cheese.
Swiss or pepper jack cheese upon request.

Patty Melt* \$15

Tobacco onions, Swiss cheese, Thousand Island dressing, on rye bread

Shaved Steak Sandwich* \$16

Prime rib with tobacco onions, mushrooms and melted Swiss cheese, open faced on a hoagie roll

Fish n Chips* \$14

Flakey whitefish cod, beer-battered and fried golden served with house-made tartar sauce, slaw & fries

Grilled Shrimp Tacos* \$13 GF

Grilled shrimp ceviche, roasted corn and black bean relish, pickled onions, chili lime crema, wrapped in two corn flour tortillas

Rueben Sandwich* \$13

Corned beef, sauerkraut, Swiss cheese with Thousand Island dressing on rye bread

Chicken Cordon Bleu Sandwich* \$15

Grilled breast of chicken, ham, Swiss cheese, peppered Applewood smoked bacon, lettuce, tomato, and dijonaise on grilled country white bread

Smoked Pulled Pork Sandwich* \$14

Smoked pulled pork, pepper-jack cheese, Carolina BBQ, pepper bacon, and slaw

Pine Crest Bolognese* \$15

Blend of beef, Italian sausage, and roasted mirepoix, pomodoro sauce, and a splash of Sherry cream on cheese tortellini served with a side of toasted bread

Sandwiches are served with choice of French fries, tobacco onions, sweet potato fries, or cole slaw.

All items marked *GF* are either naturally Gluten Free or can be ordered that way.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.