

Sewickley Hotel

Dinner

Kitchen Hours- Mon 4:30-9, Tues-Th 4:30-10, Fri-Sat 10:30

Small Plates

Seasonal Hummus- \$8.95

House made seasonal hummus served with grilled naan bread. Add fresh veggies to dip- \$2

Gastropub Sliders- \$11.95

Slider trio with caramelized onions, bacon, cheddar cheese on mini pretzel buns

Coconut Shrimp- \$14.95

Shrimp breaded in coconut and deep fried until golden & crispy, sweet & spicy dipping sauce

Scallops- \$14.95

Pan seared, over ginger beet sauce and arugula

Ahi Tuna- \$14.95

Black pepper and rosemary seared tuna, scallions, red peppers, pickled ginger, oriental dipping sauce

Lobster Mac n Cheese- \$14.95

Pulled Maine lobster and penne pasta in a rich béchamel cheese sauce, topped with bread crumbs and baked until golden brown

Charcuterie -or- Cheese Board

A variety of cured meats or fresh cheeses with seasonal accompaniments

Meat- \$13.95 Cheese- \$13.95 Both- \$19.95

Sewickley Hotel Pate- \$15.95

Served with lime pickled onions, Dijon mustard, balsamic glazed onions, crunchy bread, and crackers

Oven Roasted Flat Breads

Tomato, mozzarella, basil- \$9.95

Prosciutto, tomato, arugula, goat cheese- \$12.95

Mushroom, goat cheese, arugula, tomato- \$11.95

Chicken, olive, spinach, tomato, feta- \$12.95

Greens

Tavern Salad - \$5.95

Side salad with tavern greens, carrot, tomato, cucumber, sweet red onion, olive, oven roasted croutons

Roadhouse - \$12.95

Tavern greens topped with egg, sweet red onion, cucumber, tomato, shredded cheddar, carrot, hand cut fries, and your choice of dressing

Wedge Salad- \$10.95

Wedged iceberg lettuce, tomato, candied walnuts, red onion, bacon, and bleu cheese dressing

Sewickley Hotel- \$12.95

Tavern greens with roasted beets, cranberries, pear, candied walnuts, goat cheese, balsamic glaze, and your choice of dressing

Spinach Salad- \$11.95

Spinach greens with roasted mushrooms, sweet red onion, egg, tomato, grated Romano, tossed in a warm bacon vinaigrette

Ahi Tuna- \$17.95

Tavern greens with mandarin oranges, red pepper, cabbage, crunchy rice noodles, scallions, topped with sesame and ginger crusted Ahi tuna, and Asian vinaigrette

Salad Add-ons: Chicken \$4. Salmon \$6. Sirloin Steak \$8. Ahi tuna or Shrimp, \$8.

Dressings, made in house daily: Ranch, Creamy Italian or Balsamic, Bleu Cheese, Asian or Warm Bacon Vinaigrette

Dried Bleu cheese crumbs- \$1.75

Fresh Soup

Tavern Soup

Cup \$3.95, Bowl \$5.95

French Onion

\$5.95

Cajun Turtle

Cup \$5.95, Bowl \$9.95

*Stove Top**

Seafood Pasta- \$32.95

Seafood trio of scallops, shrimp and crab, scallions, red peppers, tossed in Cajun alfredo with linguine and garlic toast

Chicken Picatta- \$24.95

Pan seared chicken breast, lemon butter sauce, fried capers. Choice of Chef's daily selection of potato and vegetable.

Grecian Chicken- \$26.95

Pan seared chicken with tomatoes, Kalamata olives, spinach and feta in a white wine lemon sauce and choice of Chef's daily selection of potato and vegetable.

Chicken Marsala- \$24.95

Pan seared chicken with creamy mushroom marsala sauce, with your choice of Chef's daily selection of potato and vegetable.

Aglio E Olio- \$17.95

With fried garlic, red pepper, sundried tomato, basil, olive oil & garlic sauce, linguine and garlic toast.

Scallop Scampi- \$30.95

Seared scallops with tomato, basil, garlic and rosemary pesto sauce. Choice of Chef's daily selection of potato and vegetable.

Crab Cakes- \$27.95

Pan seared golden brown with fresh lemon cream sauce, choice of Chef's daily selection of potato and vegetable.

Pesto Crusted Salmon- \$28.95

Pan seared salmon filet finished with golden brown basil pesto crumbs, choice of Chef's daily selection of potato and vegetable.

Mushroom Caprese- \$17.95

Grilled portobella mushroom cap with roasted red peppers, fresh mozzarella, quinoa, arugula & tomato salad, finished with house made balsamic reduction

Linguini and Meatballs- \$16.95

House meatballs and fresh basil marinara, linguini and garlic toast.

Add to Any Pasta Dish: Vegetables, \$3. Chicken, \$4. Salmon, shrimp, or crab, \$8.

*Grill**

Grilled selections served with your choice of Chef's daily picks for potatoes and seasonal vegetable.

All of our beef is Certified Black Angus

14 oz. Duroc Pork Chop- \$34.95

8 oz. Filet Mignon- \$32.95

-Bleu Cheese crusted - \$35.95

12 oz. New York Strip- \$32.95

12 oz. Ribeye- \$33.95

8 oz. Salmon Filet- \$26.95

Balsamic Glazed Chicken Breast- \$19.95

*Gourmet Burgers**

All burgers served with tavern chips, lettuce, tomato, and pickle

Additional sides, \$1.75- House cut fries, onion rings, cottage cheese, coleslaw, potato salad

Sewickley Heights- \$13.95

Roasted mushrooms, bleu cheese, bacon

Natalie's Kitchen Sink- \$15.95

Everything but the kitchen sink! Caramelized onions, mushrooms, guacamole, onion ring, bacon, cornichon

Light Up Night- \$14.95

Ham, bacon, cheddar, tangy barbecue sauce

Academy- \$13.95

Mushroom, caramelized onion, Southwest mayo, beer battered pepper jack

Hotel- \$10.95

Build your own!

Protein: Ground beef, ground turkey, portobello, Kobe beef or Bison, add \$6.

Plain or with your choice of cheese: American, Swiss, pepper jack, cheddar, provolone

Mushroom, onion, bacon, bleu cheese, add \$1.75

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness

Please no individual checks for parties of SIX or more