

# Lunch Menu



Jose "Mosquito" Alvarez - Executive Chef

## RAW BAR *Oysters, minimum of 3 pieces*

### Blue Point Oysters 3.75ea **GF**

Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$2.

### Hood Canal Oysters 3.95ea **GF**

Washington State oysters served with cucumber mignonette and cocktail sauce.

## STARTERS

### Cherry Pepper Calamari 16

Fried calamari, tossed with sliced cherry peppers and served with marinara.

### Potstickers 12

Choice of pork or vegetable, served with soy ginger and honey mustard.

### Lemon Basil Hummus 14 **GF** *without bread*

Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.

### Baked Zucchini Cakes 14

Served with marinara sauce.

### Spinach & Artichoke Dip 13

Served with pita bread.

## GREENS *Half or full-sized versions. Add Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*

### Eggplant Caprese 19 **GF**

Vine ripened tomatoes, buffalo mozzarella and breaded eggplant, stacked and served over baby arugula with shaved parmesan, pistachio pesto dressing and balsamic syrup drizzle.

### Chopped Salad 12/19 **GF**

Mixed greens, hearts of palm, chick peas, sweet corn, kalamata olives, tomatoes, Vidalia onion, feta cheese and pulled chicken, tossed in a honey Dijon vinaigrette dressing.

### Hamachi Crudo 19

Orange and lemon zest, cucumber, avocado and hoisin.

### Ahi Tuna Nachos 23

Ahi tuna served with crispy wontons and spicy mayo slaw.

### Cajun Shrimp 19 **GF**

½lb. of shrimp, Cajun-dusted, pan-fried and finished in the oven, served with honey mustard.

### Burrata & Prosciutto 19 **GF**

Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

### Kung Pao Cauliflower 15 **GF**

Tempura fried with scallions, sesame seeds and cashews, topped with a drizzle of hot honey.

### PEI Mussels 17

In spicy marinara sauce or white wine, oil & garlic.

### Garlic Knots 11

### Beet Salad 11 / 17 **GF**

Roasted red beets and baby arugula, served with oranges, goat cheese and toasted pistachios, tossed in a pistachio pesto vinaigrette.

### Caesar Salad 9 / 14 **GF** *without breadcrumbs*

Romaine lettuce, shaved parmesan and garlic butter breadcrumbs.

### Winter Salad 11 / 17 **GF**

Baby kale, quinoa, roasted sweet potatoes, apples, pomegranate seeds, and toasted cashews, tossed in a lemon vinaigrette.

## FISH

### Whitefish 29 **GF**

Lake Superior, Ontario. Cajun dusted and pan-seared. Served over a sweet pea risotto with lemon butter sauce

### Faroe Island Salmon 33 **GF**

Pan-seared salmon, served over cauliflower rice and topped with an asparagus pesto.

### Fish & Chips 21

Flour-dusted and fried, served with tartar sauce and fries or cole slaw.

### Walleye 34 **GF**

Panko-crusted & pan-seared, served over roasted spinach, tomatoes and sweet onion in a garlic butter sauce.

## STEAK & CHOPS

### Filet Kabob 29

Grilled and skewered filet medallions, onions and peppers, served over risotto with a Greek sauce.

### Duroc Pork Chop 27 **GF**

1lb. double boned, Duroc pork chop, slow cooked and smoked, served with apple sauce and loaded mashed potatoes.

### Skirt Steak 34 **GF**

Char-grilled 10oz. skirt steak, served with mashed potatoes and a brandy peppercorn sauce.

## PRIME RIB SPECIAL

39.95

Served with au gratin potatoes.  
Thurs.-Sun., starting at 4PM.

## PENNYVILLE CLASSICS

### Jalapeño Chicken 19/26 **GF**

Miller Farms, Ohio. Slow roasted half or whole chicken, served with roasted jalapeños and broccoli.

### Chicken Calabrese 23 **GF**

Pounded chicken breast with a parmesan and panko crust, pan-seared and finished in the oven, served with a roasted Calabria pepper sauce and potato hash.

### BBQ Glazed Short Rib 28 **GF**

Braised short rib, sliced and Chinese BBQ glazed with white cheddar mashed potatoes.

### Brick Chicken 24

Roasted chicken, pan-seared, served with roasted Yukon potatoes and a roasted cherry tomato and white wine sauce.

## PASTA & RISOTTO *Substitute whole wheat linguini or gluten-free penne \$3.*

### Gnocchi 24 **GF**

Roasted butternut squash in a sage butter sauce with goat cheese crumbles.

### Short Rib Risotto 29

Braised short rib, served over cremini mushroom, parmesan and truffle oil risotto.

### Fettuccini with Shrimp 26 **GF**

Sautéed broccoli, diced tomatoes, parmesan, garlic, oil, and white wine.

### Bucatini with Sausage 24

Crumbled sausage and vodka sauce, topped with fresh mozzarella.

## TWO-HANDED

*All sandwiches served with fries or cole slaw.*

### Lobster Roll 32 **GF**

Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

### Wagyu Burger 23

8oz. Snake River Farms-Northwest burger, grilled and topped with cheddar cheese sweet onion, sliced tomato, arugula on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

### Salmon Burger 19

Fresh ground salmon patty, arugula, tomato, sweet onion and sweet basil mayo. Gluten-free bun \$2.

### Filet Sliders 24

3 grilled filet medallions topped with creamy horseradish and caramelized onions. Add a slider \$7.

### Fried Chicken Sandwich 16

Panko-crusted and pan-fried, pepper jack cheese, lettuce, tomato, fried onion strings and chipotle mayo.

### Prime Burger 17

8oz. burger, grilled and served with cheddar cheese, sweet onion, sliced tomato, arugula and Sriracha mayo on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

### Turkey Sandwich 17

Ciabatta bread, roasted turkey breast, hickory bacon, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo.

**V** **GF**

**VG** **S** **CN**

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## ROSÉ

House 9/32

**Whispering Angel 13/48**

Rosé Provence

## SAUVIGNON BLANC

House 9/32

**Wairau River 11/39**

Marlborough

**Kim Crawford 13/48**

Marlborough

## CHARDONNAY

House 9/32

**St. Francis 11/39**

Sonoma

## INTERESTING WHITES & BLENDS

**EOS Moscato 9/34**

California

**Firestone 10/36**

Riesling, Santa Barbara

**Caymus Conundrum 13/48**

Blend, California

## SELTZER

**High Noon 7**

Mango  
or Watermelon

## SPARKLING

**Valdo Marca Oro 11/39**

Sparkling Rosé, Italy

**Loriella 10/36**

Prosecco, DOC

**Henriot Brut 99**

## PINOT GRIGIO

House 9/32

**Primaterra 11/39**

DOC Delle Venezia

**Bertani Velante 12/44**

Italy

**Sonoma Cutrer 16/59**

**Flowers 79**

Sonoma

**Fontanafredda Arneis 12/44**

Piedmont, Italy

**Langlois-Chateau Sancerre 19/72**

France

**Freshie 7**

Blood Orange Habañero  
or Grapefruit Guava



## COCKTAILS

**Be My Valentine 14**

Koval cranberry, lemon juice, syrup,  
and prosecco with a sugar rim

**Pineapple Express 14**

Pineapple infused Tito's Vodka, cinnamon demerara syrup,  
lemon juice and a splash of pineapple juice

**Hot Pepper Paloma 13**

Jose Cuervo Tradicional Plata, fresh grapefruit,  
jalapeños and a cayenne salt rim

**Tito's Frosé 13**

Tito's Handmade Vodka, rose, fresh strawberries,  
honey and lemon juice

**Rise and Grind 14**

Tito's Handmade Vodka, espresso, Kahlua and Baileys  
shaken and served up

**Barrel-Aged Manhattan 15**

Buffalo Trace Bourbon, sweet vermouth, Angostura  
& orange bitters

## OLD FASHIONEDS

**Old Fashioned 14**

Four Roses Bourbon, Pennyville's secret syrup,  
Angostura bitters and a Filthy Cherry with an orange twist

**Peanut Butter Old Fashioned 15**

Four Roses Bourbon, Screwball Peanut Butter Whiskey,  
and cinnamon demerara syrup

**Espresso Old Fashioned (The DiMeo) 16**

Four Roses Bourbon, walnut bitters, espresso and  
brown sugar coffee syrup. Shaken and served up.

## PINOT NOIR

House 9/32

**Le Charmel 11/39**

France

**Meiomi 13/48**

California

**Belle Gios 19/72**

California

## CABERNET SAUVIGNON

House 9/32

**Cosentino 11/39**

California

**Daou 15/55**

Paso Robles

**Justin 16/58**

Paso Robles, California

**Franks Family 89**

Napa

**Caymus 120**

Napa

## INTERESTING REDS & BLENDS

**Beronia Crianza 12/44**

Rioja

**Portillo 10/36**

Malbec, Mendoza

**Avanti 10/36**

Chianti

**Pessimist 15/54**

Blend, Paso Robles, California

**Caymus "The Walking Fool" 18/69**

Blend, Paso Robles, California

**Prisoner 27/99**

Red Blend, California

**Domaine Skouras 12/44**

Red Blend, Greece

**Orin Swift 8 Years in the Desert 99**

St. Helena

## BEER

3 Floyd's Gumballhead	7	Goose Island Matilda	6	Miller High Life	4
3 Floyd's Alpha King	8	Half Acre Daisycutter	8	Modelo Especial	6
Angry Orchard Cider	6	Half Acre Bodem	8	Peanut Butter Stout	8
Apex Predator	8	Heineken	6	Peroni	6
Allagash White	7	Heineken N.A.	6	Revolution Anti Hero	6
Blue Moon	6	Lagunitas Little Sumpin'	6	Sam Adams Seasonal	6
Bud Light	4.50	Michelob Ultra	4.50	Stella Artois	6
Coors Light	4.50	Milk Stout Nitro	8	Stiegl Radler Grapefruit	6
Corona Light	6	Miller Lite	4.50	Tecate	4