

Dinner Menu



Jose "Mosquito" Alvarez - Executive Chef

RAW BAR *Oysters, minimum of 3 pieces*

Blue Point Oysters 3.75ea
Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$2.

Hood Canal Oysters 3.95ea
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 *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
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
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
½lb. of shrimp, Cajun-dusted, pan-fried and finished in the oven, served with honey mustard.

Burrata & Prosciutto 19
Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

Kung Pao Cauliflower 15
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
Roasted red beets and baby arugula, served with oranges, goat cheese and toasted pistachios, tossed in a pistachio pesto vinaigrette.

Caesar Salad 9 / 14 *without breadcrumbs*
Romaine lettuce, shaved parmesan and garlic butter breadcrumbs.

Winter Salad 11 / 17
Baby kale, quinoa, roasted sweet potatoes, apples, pomegranate seeds, and toasted cashews, tossed in a lemon vinaigrette.

FISH

Whitefish 29
Lake Superior, Ontario. Cajun dusted and pan-seared. Served over a sweet pea risotto with lemon butter sauce

Faroe Island Salmon 33
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
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
1lb. double boned, Duroc pork chop, slow cooked and smoked, served with apple sauce and loaded mashed potatoes.

Skirt Steak 34
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
Miller Farms, Ohio. Slow roasted half or whole chicken, served with roasted jalapeños and broccoli.

Chicken Calabrese 23
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
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
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
Sautéed broccoli, diced tomatoes, parmesan, garlic, oil, and white wine.

Bucatini with Sausage 24
Crumbled sausage and vodka sauce, topped with fresh mozzarella.

All sandwiches served with fries or cole slaw.

TWO-HANDED

Lobster Roll 32
Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

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.

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.

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.

Vegetarian Gluten Free
 Vegan Spicy Contains Nuts

**Due to the rising costs across the industry, we will be adding a 3% processing fee to offset some of the current conditions. (Credit card only, not on cash payments)*

Book your next event! Call (847) 745-9688 or email Dawn@PennyvilleStation.com

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

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 Charnel 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

SELTZER

High Noon 7

Mango
or Watermelon