The North Penn Grill

Appetizers

Breaded Mozzarella Cheese Sticks

Strips of mozzarella cheese freshly breaded and fried till golden brown. Served with a side of marinara sauce. 7.95

Breaded Onion Rings

Thick cut onions that are hand breaded and fried till golden brown. Served with a mild horseradish sauce. 5.75

Jumbo Shrimp Cocktail

Four fresh chilled jumbo tiger shrimp served with cocktail sauce and lemon. 10.50

Roasted Stuffed Peppers

Roasted peppers layered with sausage dressing, mozzarella and provolone cheese. Served with a side of marinara sauce. 9.95

Roasted Buffalo Wings

Always fresh jumbo wings cooked till golden brown and tossed in our special sauce. Served plain, medium, hot, or hotter than hot. Served with celery sticks and a blue cheese dressing. Small (10) 9.95 / Large (20) 18.25

Stuffed Mushrooms

Fresh mushroom caps stuffed with real crabmeat and topped with cheddar cheese. 9.95

House Soups

Chefs Choice of Day

A deliciously different choice every day. Bowl 4.95 / Cup 3.95

North Penn Onion Au Gratin

A hearty chef beef broth with three sweet onions, sweet, red, and shallot, topped with a crouton then smothered with provolone cheese and baked. 5.95

Green Salads

House Tossed Salad

Fresh tossed lettuce with tomato, cucumber, black olive, chick peas, and croutons with your choice of dressing. 4.50

North Penn Steak Salad

Fresh mixed greens loaded with grilled tenderloin strips, swiss cheese and garnished with tomatoes, cucumbers, chick peas, and croutons. 14.25

Grilled Chicken Caesar Salad

Fresh romaine and chargrilled chicken strips, tossed in a parmesan dressing, mozzarella and parmesan cheese, chick peas, and homemade croutons. 11.50

Grilled or Blackened Atlantic Salmon Salad

Fresh mixed greens topped with salmon and garnished with tomatoes, cucumbers, chick peas, and blue cheese crumbs. Served with a raspberry vinaigrette dressing. 14.75

*Dressings include house sweet Vandalia onion, blue cheese, ranch, French, 1000 islands, Italian, Caesar, and oil and vinegar.

Veal and Chicken

Veal Piccata or Chicken Piccata

6 oz veal cutlet or 8 oz fresh double lobed chicken breast sautéed in a lemon and wine sauce and capers. Veal 19.95 / Chicken 17.95

Veal Parmesan or Chicken Parmesan

6 oz veal cutlet or 8 oz fresh double lobed chicken breast sautéed to perfection, topped with a marinara sauce and provolone cheese, and served with a side of spaghetti. Veal 19.95 / Chicken 17.95

Steaks

New York Strip

Fresh hand cut 16 oz strip steak. 32.95

Delmonico Steak

Center cut, well-trimmed fresh 16 ounce cooked to your specification. 24.95

House Filet Mignon

The best of the tenderloin, 8 ounces of succulent perfection. 34.95

*Fresh sautéed mushrooms 2.95 / Fresh sautéed onions 2.95 / Bleu cheese crumbs 2.95 All steaks USDA Choice or higher, aged in house, cut fresh by Chef and cooked to your liking.

Dinner Favorites

Chargrilled or Blackened Atlantic Salmon Filet

8 oz Atlantic salmon filet marinated in a special sauce and chargrilled. 19.95

Shrimp Scampi

Six jumbo tiger shrimp broiled with garlic butter and topped with Italian bread crumbs, served over rice pilaf. 29.95

Broiled Stuffed Haddock Au Gratin

Haddock fillet stuffed with a real crabmeat dressing and topped with a cheese sauce. 21.95

Broiled Haddock Scampi

Icelandic haddock broiled with garlic butter and topped with Italian bread crumbs. 18.95

Cold Water Lobster Tail

8 oz lobster tail, cooked to perfection and served with a side of melted butter. 32.95

*Above dinner entrees include tossed green salad, choice of potato, rolls, and butter.

Penn Grill Cheeseburger

Cheeseburger with American cheese or swiss cheese, lettuce, tomato, and onion and served on a toasted homemade bun and a side of fries. 11.95

Vegan Burger

Vegetarian burger patty with lettuce, tomato, and a vegan mayo. 10.95

Vegetable Stir-fry

Chefs choice of fresh vegetables served over plain wild rice, and a fresh tossed salad. 15.95

"Consuming raw or undercooked meats, especially ground meats, poultry, seafood, shellfish, fish, or eggs may increase your risk for food borne illness."