

Lunch Menu



Jose "Mosquito" Alvarez - Executive Chef

RAW BAR *Oysters, minimum of 4 pieces*

Pink Moon Oysters 4 each GF

Connecticut oysters served with cucumber mignonette and cocktail sauce.

Blue Pointe Oysters 4.25 each GF

Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$1.

Ahi Tuna Nachos 22.95

Ahi tuna served with crispy wontons and spicy mayo slaw.

STARTERS

Cherry Pepper Calamari 17.95

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

Potstickers 11.95

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

Lemon Basil Hummus 15.95 GF w/o bread

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

Spinach & Artichoke Dip 15.95 GF

Served with tortilla chips.

Cajun Shrimp 18.95

Cajun-dusted, pan-seared and finished in the oven and served with honey mustard.

Mango Sriracha Cauliflower 15.95 GF

Slow roasted cauliflower, tossed in mango Sriracha and topped with toasted coconut.

Grilled Calamari 17.95

Char-grilled, tossed in garlic, lemon, white wine and fresh herbs, served with toast points.

Burrata & Prosciutto 21.95 GF

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

Half or full portions.

Add Grilled Chicken \$5,

Cajun Shrimp or Grilled Salmon \$9.

GREENS & SOUP

Eggplant Caprese 21.95 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 Chicken Salad 11.95 / 17.95 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.

Winter Salad 12.95 / 18.95 GF

Roasted beets and squash served over arugula with oranges, cashews and goat cheese, tossed in a lemon vinaigrette.

Caesar Salad 9.95 / 14.95 GF w/o breadcrumbs

Romaine lettuce, shaved Parmesan and garlic butter breadcrumbs.

Quinoa Salad 12.95 / 18.95

Roasted quinoa, baby spinach, cucumber, celery, green apple, blueberries, tossed in a champagne vinaigrette.

Southwest Chicken Salad 12.95 / 18.95

Cajun chicken breast, mixed greens, avocado, black bean relish, crispy tortillas, queso fresco tossed in an avocado citrus vinaigrette

Sweet Corn & Crab Chowder 12.95

Soup of the Day 8.95

TWO-HANDED

Buffalo Shrimp Wrap 17.95

Buffalo shrimp, lettuce, tomato and ranch in a spinach tortilla.

Prime Burger 18.95

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.

Salmon Burger 21.95

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

Filet Sliders 26.95

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

Fish Tacos 17.95

Cajun-dusted cod, jicama slaw, queso fresco and tomatillo salsa.

Carved Turkey Sandwich 18.95

Carved turkey breast on toasted ciabatta with hickory bacon, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo.

Lobster Roll 32.95 GF

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

Grilled Chicken Wrap 17.95

Grilled chicken, lemon basil hummus spread, roasted red peppers, mixed greens and a sweet basil mayo on a spinach tortilla.

Wagyu Burger 24.95

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.

Fried Chicken Sandwich 17.95

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

Avocado Toast 19.95

Toasted sourdough, mashed avocado, black bean relish, oranges and queso fresco. Your choice of fried or scrambled egg. Served with baby spinach and tomato basil salad.

Breakfast Sandwich 14.95

Toasted brioche bun with scrambled eggs, cheddar cheese, bacon, arugula, tomato and sweet basil mayo. Served with breakfast potatoes.

All sandwiches served with fries or cole slaw, unless otherwise indicated.

PENNYVILLE CLASSICS

Brick Chicken 24.95

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

Linguine with Shrimp 27.95 GF

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

Butternut Squash Gnocchi 25.95

Sautéed with roasted squash and goat cheese in a sage butter sauce.

BBQ Glazed Short Rib 34.95 GF

Braised short rib, BBQ glazed and served over white cheddar mashed potatoes.

Substitute whole wheat linguine or gluten-free penne \$3.

FISH

Whitefish 29.95 GF

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

Faroe Island Salmon 33.95 GF

Pan-seared salmon, served over cauliflower rice and topped with a teriyaki glaze.

Fish & Chips 21.95

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

Scallops 39.95 GF

Pan-seared and finished in the oven, served over roasted spinach, tomatoes and sweet onion in a garlic lemon butter.

STEAK & CHOPS

Filet Medallions 34.95

3 filet medallions, grilled and served in a mushroom brandy peppercorn sauce, served with truffle fries and garlic aioli.

Duroc Pork Chop 29.95 GF

1lb. double bone, Duroc pork chop, slow-cooked and smoked, served with spinach and feta mashed potatoes and apple sauce.

Skirt Steak Chimichurri 38.95 GF

Char-grilled 10oz. skirt steak, topped with chimichurri, served over roasted Brussels sprouts with bacon.



Vegetarian



Vegan



Gluten Free



Spicy



Contains Nuts

PRIME RIB SPECIAL GF

42.95

Wed-Sun., starting at 4PM.

Served with white cheddar au gratin potatoes, creamy horseradish and au jus.

**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!

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COCKTAILS

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

Be My Valentine 14

Koval Cranberry Gin, lemon juice and simple syrup, topped with Prosecco with a sugar rim

"The DiMeo" Espresso Old Fashioned 16

Four Roses bourbon, espresso, Pennyville's secret syrup, Angostura bitters, filthy cherry, stirred and served up with an orange twist

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 Fashioned 14

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

ROSÉ

House 9 / 32

Whispering Angel 12 / 44
Rosé Provence

SPARKLING

Villa Sandi Fresco 11 / 39
Brut Rosé

Gambino 10 / 36
Prosecco, DOC

SAUVIGNON BLANC

House 9 / 32

Wairau River 11 / 39
Marlborough

Kim Crawford 13 / 48
Marlborough

PINOT GRIGIO

House 9 / 32

Bollini 11 / 39
Vigneti delle Dolomiti IGT

Bertani Velante 12 / 44
Italy

CHARDONNAY

House 9 / 32

St. Francis 11 / 39
Sonoma

Sonoma Cutrer 16 / 59

Flowers 79
Sonoma

INTERESTING WHITES & BLENDS

EOS Moscato 9 / 34
California

Firestone 10 / 36
Riesling, Santa Barbara

Caymus Conundrum 13 / 48
Blend, California

Domaine Girault 22 / 82
Sancerre, France

PINOT NOIR

House 10 / 32

Le Charmel 11 / 39
France

Meiomi 13 / 48
California

Belle Gios 19 / 72
California

CABERNET SAUVIGNON

House 10 / 32

Cosentino 11 / 39
California

Daou 16 / 63
Paso Robles, California

Justin 16 / 63
Paso Robles, California

Franks Family 89
Napa

Caymus 120
Napa

INTERESTING REDS & BLENDS

Nieto 10 / 36
Malbec, Mendoza

Sassoregalle 11 / 39
Sangiovese, Tuscan Maremma

Pessimist 15 / 54
Blend, Paso Robles, California

Prisoner 27 / 99
Red Blend, California

Caymus "The Walking Fool" 19 / 17
Blend, Paso Robles, California

Avanti Chianti 11 / 39
Tuscany, Italy

Orin Swift 8 Years in the Desert 99
St. Helena

BEER

DOMESTIC

Bud Light	4.50
Coors Light	4.50
Michelob Ultra	4.50
Miller High Life	4
Miller Lite	4.50

IMPORT

Corona Extra	7
Heineken	6
Modelo Especial	6
Peroni	6
Stella Artois	6
Tecate	4

CIDER

Angry Orchard Cider	6
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IPA

Half Acre Bodem	8
Lagunitas Little Sumpin'	6
Maplewood Son of Juice	8
Revolution Anti Hero	6

PALE ALE

3 Floyd's Gumballhead	7
3 Floyd's Zombie Dust	8
Half Acre Daisycutter	8

FARMHOUSE ALE

Apex Predator	8
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BELGIUM WHEAT ALE

Blue Moon	7
Allagash White	7

PILS

Maplewood Pulaski Pils	8
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STOUT

Milk Stout Nitro	8
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SEASONAL

Sam Adams	6
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N/A

Athletic	7
Corona	7
Peroni	6
Heineken	6

SELTZER

Stiegl Radler Grapefruit	6
High Noon	8
Freshie	8

MOCKTAILS & N/A WINE

Butterfly Spritz 7

Butterfly pea syrup, lime, simple syrup, club soda.

Ginger Snap 7

Pineapple, cinnamon syrup, lemon juice, ginger beer.

Hot Pepper Paloma 7

Fresh grapefruit, jalapeños and a cayenne salt rim

Frosé 9

N/A sauvignon blanc, fresh strawberries, honey and lemon juice

One of One 12

N/A sparkling white, cabernet or sauvignon blanc