

BEVERAGES

Free refills on Fountain Drinks, Hot and Unsweetened Tea, Coffee

Big Ben's Golden Birch Beer

2.5/mug

On draft from Catawissa, PA. Served in a chilled 12oz mug.

Soft Drinks 2.5

Unsweetened Iced Tea - Milk (white or chocolate) - Juices (apple, orange, pineapple, cranberry)

Fountain Drinks 3

Coca-Cola - Diet Coke - Sprite - Lemonade - Raspberry Iced Tea - Root Beer

Hot Beverages 2.5

Coffee (regular and decaf) - Hot Tea - Hot Chocolate

SOUP AND SALAD

Guinness French Onion Soup 8

The famous Irish brew lends its richness to this classic! Served in a soup crock loaded with croutons and melted swiss cheese.

+ sub house smoked mozzarella +1

Gf Smokehouse Chili cup 5 // crock 8

A blend of house smoked brisket and pork mixed with mild chili spices, tomatoes, black beans, and onions. Served topped with shredded cheddar and sour cream.

Soup of the Day cup 4 // crock 6

A rotating selection of homemade soups, all delicious!

V House Salad 7

A generous salad of fresh mixed greens, tomatoes, cucumber, red onion, cheese & croutons. Served with your choice of dressing on the side.

+ Add Smoked Pork/Chicken/Crispy Chicken 6 + Brisket 10 + Salmon 15

Farmhouse Salad 17

A dinner sized salad with tomato, red onion, cucumber, shredded cheese, croutons, and a beet pickled egg. Includes your choice of smoked pulled pork, pulled chicken, or crispy chicken tenders and dressing.

+ Sub Brisket add 4 + Sub Grilled Salmon 9 + Sub Single Crab Cake 8 + Sub Scallops 15

Salad Dressings: Ranch, Bleu Cheese, Honey Mustard, Dutch Bacon Dressing, Thousand Island, Cajun Ranch, Parmesan Peppercorn, Italian, Balsamic Vinaigrette, Oil & Vinegar

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SMALL BITES

Smothered Tots 12

Crispy potato nuggets topped with our creamy queso, cheddar jack cheese, and bacon. Served with a side of ranch dressing.

+ Add *Smoked Pulled Chicken or Pork* 4

+ Add *Chopped Brisket* 6

Ⓢ Smoked Mozzarella Wedges 11

House smoked and hand breaded mozzarella cheese fried up golden brown and delicious! Served with a side of marinara and smoked jalapeno aioli.

Ⓢ Dutch-Style Cornbread 8

Traditional PA Dutch style cornbread served with jalapeno-honey butter and rosemary sea salt.

Bang Bang Shrimp 14

Yuengling beer battered shrimp drizzled with our housemade bang bang sauce.

Ⓢ Smoked Onion Dip 8

Sweet and smoky roasted onions blended into our creamy homemade dip, with a pile of potato chips fried in house.

Smokehouse Nachos 16

House fried tortilla chips layered with white cheddar queso and melted cheddar jack then topped with lettuce, fresh pico de gallo, black beans, smoked pulled pork, and house BBQ.

Ⓢ Points Pierogies 11

Pierogies sautéed in butter, caramelized onions, and bacon. Served with a side of sour cream.

Ⓢ Bavarian Soft Pretzel Sticks 9

Three golden-brown, hot soft pretzel sticks with white cheddar sauce and spicy mustard for dipping.

Kickin' Smoked Chicken Dip 14

Hickory smoked pulled chicken mixed in a creamy cheddar cheese dip and kicked up with our house smoked jalapeno sauce and a dash of cayenne pepper sauce. Served hot and bubbly topped with gorgonzola cheese crumbles and a side of tortilla chips.

WINGS

Our Jumbo Smokehouse Wings are rubbed with our house blend of spices, hickory smoked for hours, then fried to make them crispy and smothered with one of our housemade sauces.

Available not fried by request. Includes dipping sauce and celery.

10 Smokehouse Wings 15

20 Smokehouse Wings 26

Boneless Wings 13

Chunks of chicken breast meat, coated in an herbed batter and fried to a crunchy golden brown.

Wing Sauces:

Mild - Hot - Kickin' - BBQ - Old Bay -
Honey Sriracha - Sweet Chili -
Garlic Parmesan -

Dipping Sauces:

Blue Cheese - Ranch - Cajun Ranch
Parmesan Peppercorn
(Extra wing or dipping sauce .50)

SMOKEHOUSE FAVORITES

All Smokehouse Entrées Include Two Smokehouse Sides. The choices below are smoked in our own smokehouse, the old summer kitchen, where butchering was done in years gone by to feed the hotel's hungry patrons. In honor of those days, we proudly offer you these selections:



Gf Baby Back Ribs *Half 21 // Full 26*

Dusted with our spice rub and hickory-smoked for four hours, these beauties are lightly glazed with our homemade BBQ sauce. Available in Full or Half Rack portions.

Gf BBQ Chicken Platter *Quarter (Light or Dark) - 15 Half - 19*

Tender rotisserie smoked chicken, lightly dusted with our special seasoning blend and slow-smoked for three hours.

Gf Brisket Platter 26

A generous portion of our spice-rubbed and hickory-smoked beef brisket flat.

Gf Pulled Chicken Platter 19

Boneless and skinless chicken breast, brined overnight and spice-rubbed before several hours of hickory smoking.

Gf Pulled Pork 19

Spice-rubbed and slow-smoked on our rotisserie smoker, our pork butt is hand-pulled and piled high.

Smokehouse Meatloaf 19

You haven't had meatloaf until you've had our Smokehouse Meatloaf! A generous portion of Chef Jon's secret recipe glazed with a southern style tomato glaze.

Gf Pork Butt Burnt Ends 19

We start with fresh pork butts then spice rub 'em, smoke 'em, cut 'em, rub 'em again, sauce 'em, then smoke 'em again!

Beef Brisket Burnt Ends 24

AVAILABLE EVERY THURSDAY

UNTIL WE RUN OUT!

From the "point" of the brisket,

these morsels get a second trip to our smoker.

Spicy and sweet, tender and crispy, caramelized and smoky.

It's all the things you love about BBQ!

SMOKEHOUSE SAMPLERS

Can't Decide? You don't have to! Combine choices from the following specialties to create your own dinner.

Sampler Platters Include Two Smokehouse Sides.

(Each meat can only be selected once per sampler)

Two Sampler Dinner 21 Three Sampler Dinner 27

- Pulled Chicken Breast
- Chopped Beef Brisket
- Double Smoked Bratwurst

- Pulled Pork
- Smoked Wings (5)
- Cup of Smokehouse Chili

- 1/4 BBQ Chicken (Light or Dark)
- Baby Back Ribs (3)
- Cheese Stuffed Andouille

SMOKEHOUSE SIDES

A la Carte 3

- GF V Red Beets
- GF V Baked Potato
- GF V Brown Sugar Bourbon Baked Beans
- V Pierogies (3)
- GF V Applesauce
- GF V Cole Slaw
- GF V Vegetable Medley
- Homestyle Smashed Potatoes w/ Gravy
- V Homestyle Mac & Cheese
- V French Fries
- Warm German Potato Salad
- GF V Red Beet Eggs

PREMIUM SMOKEHOUSE SIDES

Sub for Smokehouse Sides 2

Ordered a la carte 5

Substitute a House Salad for a Smokehouse Side 3

- Small Frank's Loaded Fries
- GF V Fresh Steamed Asparagus
- Small Frank's Gravy Fries
- GF V Maple- Bourbon Glazed Carrots
- Small Loaded Tots
- GF Loaded Baked Potato

ENTRÉES

All entrées include two smokehouse sides unless otherwise indicated.

Gf PA Dutch Classic Pork and Sauerkraut 18

Our signature smoked pork and slow-simmered sauerkraut with a mound of Yukon gold smashed potatoes. Includes a house salad or one Smokehouse Side.

Gf Cowboy Rubbed Ribeye Steak 32

A 12-14 oz Ribeye Steak, hand trimmed and cut then rubbed with our own house blend of spices before being grilled to perfection and topped with bourbon-bacon-onion jam.

+ add mushrooms/onions 1 each

Dutchman Steak 18

A 10oz ground chuck patty smothered with mushrooms, onions, and brown gravy.

Frank's Steak and Potato Skillet 23

Crispy fried potatoes and marinated steak tips served in a cast iron skillet smothered in red wine demi and house made cheese sauce. Includes a house salad or one Smokehouse Side

Gf Pan Seared Scallops 32

Jumbo sea scallops pan-seared and drizzled with browned butter.

Blue Mountain Crab Cakes Single 18 Double 30

Chef Neil's famous crab cakes! Broiled or Fried with a lemon and a side of house made tartar sauce.

Gf Pecan Encrusted Faroe Island Salmon 26

A Sustainably caught Faroe Island salmon filet topped with a pecan crust then seared and pan roasted and drizzled with a creamy maple-dijon pan sauce.

Yuengling Lager Battered Shrimp 18

A generous portion of golden brown fried shrimp, coated with a batter featuring Pottsville's famous brew. Served with fries and coleslaw.

V Cajun Penne Alfredo Pasta 18

Penne pasta tossed with cajun spices, and tomatoes in a creamy garlic-parmesan cheese sauce. Served with a house salad and garlic bread.

+ hickory smoked pulled chicken 5 + hickory smoked pulled pork 5 + hickory smoked chopped brisket 10

SPECIALTY MAC & CHEESE

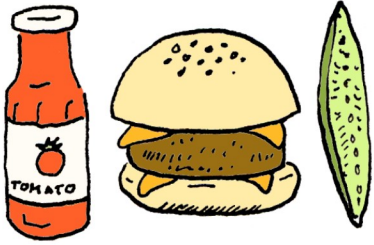
Crabby Mac & Cheese 23

Tender crab meat and diced asparagus blended into Chef Neil's baked macaroni and cheese with a touch of old bay seasoning. Includes garlic bread and house salad OR one Smokehouse Side.

Porky Mac & Cheese 21

Our hickory-smoked pulled prk and crispy bacon with a touch of our tangy BBQ sauce blended into Chef Neil's baked macaroni and cheese. Includes garlic bread and House Salad OR one Smokehouse Side.

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BURGERS AND CHEESESTEAKS

Served with a pickle spear and your choice of fries or coleslaw.

Add Mayo, Pickles, or Banana Peppers for no charge.

Add cheese +.50 each Add Bacon +1.50 Add Mushroom/Onion +.50 each Cali Style +1

Frank's Classic Burger 13

Plain and Simple! With LTO on a toasted brioche bun.

Mushroom & Swiss Burger 15

Plenty of melted swiss cheese and sautéed mushrooms on a toasted brioche roll with a drizzle of creamy horseradish sauce.

Point's Philly Cheesesteak 13

Chipped ribeye steak, sautéed onions, American cheese, and rich marinara on a hearth baked roll.

Chicken Cheesesteak 13

Chipped chicken breast meat, sautéed onions, American cheese and rich marinara on a hearth baked roll.

Buffalo Chicken Cheesesteak 13

Chipped chicken breast meat, sautéed onions, American cheese, and choice of wing sauce (hot, mild, bbq) on a hearth baked roll.

Smokehouse Burger 17

Topped with American cheese, hickory smoked pulled pork, fried onion straws, and drizzled with house BBQ sauce on a toasted brioche bun.

The Triple B Burger 16

Blackened, Bacon Jam, and Blue Cheese burger topped with crispy onion straws. Served with lettuce and tomato on a toasted brioche bun.

The Hunsberger 16

Topped with melted hickory smoked mozzarella, caramelized onions, bacon, and jalapeno aioli on a toasted brioche bun.

🌱 3-Grain Veggie Burger 13

A savory blend of brown rice, quinoa, bulgur and roasted vegetables in a quarter-pound patty. Served topped with smoked mozzarella, pico de gallo, tangy jalapeno aioli, and tender field greens on a toasted brioche bun.

KID'S MENU

Anyone too young for a driver's license is young enough for us!

Includes your choice of French Fries, Homestyle Mac & Cheese, or Applesauce

Jr. Chicken Tender 8

Jr. Grilled Cheese 7

Jr. Pulled Chicken Platter 10

Jr. Mac & Cheese 8

Jr. Pulled Pork Platter 10

Jr. Chopped Brisket Platter 13

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SANDWICHES, WRAPS, AND MORE!

Served with a pickle spear and your choice of fries or coleslaw.

Smokehouse Sandwich *Pork 14*

Chicken 14 Brisket 17

Your choice of our delicious slow-smoked meats, piled high on a toasted brioche roll. Includes a small coleslaw side for topping. Served with fries or coleslaw.

Smokehouse Burrito *Pork 16*

Chicken 16 Brisket 19

Your choice of Pork, Chicken, or Brisket with sautéed onions, black beans, and queso blanco sauce folded into a 12 inch flour tortilla. Served topped with ranchero sauce, melted cheddar-jack cheese, and sour cream.

Smokehouse French Dip 17

Hickory smoked shaved prime rib, caramelized onions, and swiss cheese in a toasted steak roll. Served with a side of au jus for dunking!

Hickory Smoked Prime Rib Sandwich 17

Our signature smoked prime rib, thinly sliced and topped with caramelized onion, mushroom, melted cheddar jack cheese, and creamy horseradish sauce. Served hot on a toasted brioche bun.

Smokehouse Wrap 15

Hickory smoked pulled pork, coleslaw, cheddar jack cheese, and house BBQ rolled in a flour tortilla.

Pickle Brined Fried Chicken Sandwich 16

Chicken breast brined in pickle juice to make it extra juicy and tender and deep fried southern style! Served on a toasted brioche roll with our white cheddar queso, dill pickles, lettuce, sliced tomatoes, and N'awlins mayo

🌱 Veggie-Lover Burrito 13

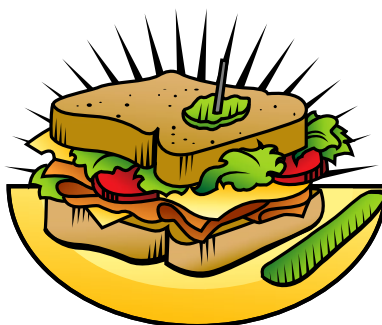
A 12 inch flour tortilla filled with black beans, caramelized onions, mushrooms, pico de gallo, and our creamy queso blanco sauce. Topped with ranchero sauce, melted cheddar-jack cheese, and sour cream with lettuce on the side. Or go Vegan without the cheese, queso, and sour cream!

Crispy Buffalo Chicken Wrap 13

Chopped breaded chicken tenders tossed with your choice of wing sauce and ranch dressing. Rolled in a flour tortilla stuffed with tender field greens and cheddar jack cheese.

Infamous Bowl 15

Crispy breaded chicken set atop a mound of mashed potatoes with cheddar-jack cheese, grilled seasoned corn, and chopped bacon, all smothered in our rich brown gravy. No sides, this is a meal in itself!



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