

**OPEN**  
**TUES-THURS 4-8**  
**FRIDAY 4-9**  
**SATURDAY 12-9**  
**SUNDAY 12-8**



# POINT PHILLIPS HOTEL

## APPETIZER

### 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 5  
 Add Smoked Brisket 7

### Smoked Mozzarella Wedges



12

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 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



9

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

### Smokehouse Nachos



17

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



10

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

### Caramelized Brussels Sprouts



14

Roasted brussels with smoky bacon and caramelized onions. Finished in the pan with our signature Point's Lager and drizzled with smoked jalapeno aioli.

## FAMOUS HICKORY SMOKED CHICKEN 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 Bone-in Wings** 16  
**20 Bone-in Wings** 28  
**Boneless Wings** 14

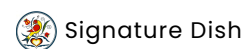
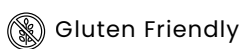
**Mild**  
**Hot**  
**Kickin'**  
**House BBQ**

**Old Bay**  
**Honey Sriracha**  
**Sweet Chili**  
**Garlic Parmesan**

**Ranch**  
**Blue Cheese**

**Cajun Ranch**  
**Parmesan Peppercorn**

Extra wing or dipping sauce - \$.50



## SOUP & SALAD

### Smokehouse Chili



5-8

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. Available in a cup or crock.

### Guinness French Onion Soup

8

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

\*Sub house smoked mozzarella add \$1

### Soup of the Day

4-6

a cup or crock of our rotating, housemade soups. Always delicious!

### House Salad



8

a generous salad of fresh mixed greens, tomato, cucumber, red onion, cheese, and croutons. served with your choice of dressing on the side.

**Add:** Pulled Pork/Chicken/Crispy Chicken 6 Brisket 10 Salmon 16

### Farmhouse Salad

18

A dinner sized salad with tomato, red onion, cucumber, shredded cheese, croutons, and a beet pickled egg. Includes your choice of Pulled Pork, Pulled Chicken, or Crispy Chicken Tenders and dressing.

**Sub:** Brisket 4 Single Crab Cake 8 Scallops 15 Salmon 10

- Ranch
- Honey Mustard
- Thousand Island
- Cajun Ranch
- Oil & Vinegar
- Balsamic Vinaigrette
- Golden Italian
- Parmesan Peppercorn
- Blue Cheese
- Warm Dutch Bacon Dressing

## STICK TO YOUR RIBS

### BOWLS

Premium meats and toppings piled high over your choice of homestyle smashed potatoes or famous mac & cheese. These selections are sure to fill a hungry belly!

#### Smokehouse Bowl

16-19

Hickory smoked Pork, Chicken, or Brisket. House BBQ, pickled jalapenos, crispy onion straws, house coleslaw, cheddar-jack cheese

#### PPH Chili Bowl

16

Housemade pork and brisket chili, cheddar-jack cheese, red onion, smoked jalapeno aioli, grilled seasoned corn, diced tomato, sour cream side

#### Infamous Bowl

16

Crispy breaded chicken, cheddar-jack cheese, grilled seasoned corn, chopped bacon, rich brown gravy

#### Buffalo Chicken Bowl

16

Crispy fried chicken, your choice of wing sauce, ranch dressing, cheddar-jack cheese, banana peppers, pico de gallo

# MAIN COURSE





All entrees include two smokehouse sides unless otherwise indicated.

ADD A 3-  
RIB BABY  
BACK TO  
ANY  
ENTREE!  
+8


## BEEF-PORK-CHICKEN

- PA Dutch Classic Pork & Sauerkraut**   **20**  
Our signature smoked pork and slow-simmered sauerkraut with a mound of Yukon gold smashed potatoes. Includes a house salad or one smokehouse side.
- Cowboy Rubbed Ribeye Steak**  **34**  
A 12-14oz 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.
- Dutchman Steak** **20**  
A 10oz ground chuck patty smothered with mushrooms, onions, and brown gravy
- Frank's Steak and Potato Skillet**  **27**  
Crispy fried potatoes and marinated filet 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.

## SEAFOOD

- Pan Seared Scallops**  **36**  
Jumbo sea scallops pan-seared and drizzled with browned butter.
- Blue Mountain Crab Cakes**  **18/30**  
Chef Neil's famous crab cakes! Broiled or Fried with a lemon and a side of housemade tartar sauce. Available as a single or double cake portion.
- Pecan Encrusted Faroe Island Salmon**   **28**  
A sustainably caught Faroe Island salmon filet topped with a pecan crust then seared, pan roasted, and drizzled with a creamy maple-dijon pan sauce.
- Yuengling Lager Battered Shrimp** **20**  
A generous portion of golden brown fried shrimp coated with a batter featuring Pottsville's famous brew. Served with fries and coleslaw.

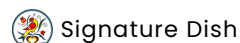
## PASTA

- Cajun Penne Alfredo**  **20**  
Penne pasta tossed with cajun spices and tomatoes in a creamy garlic-parmesan cheese sauce. Served with a house salad OR one smokehouse side and garlic bread

**Add: Pulled Pork/Chicken 5 Brisket 10**

- Crabby Mac & Cheese** **24**  
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** **22**  
Our hickory smoked pulled pork and crispy bacon with a touch of our tangy housemade BBQ sauce blended into Chef Neil's Baked macaroni and cheese. Includes garlic bread and house salad OR one smokehouse side.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# SIGNATURE SMOKEHOUSE

## FAVORITES

All Smokehouse Entrees 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.

### **Baby Back Ribs** **HALF 22 / FULL 29**

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

### **BBQ Chicken Platter** **QUARTER (LIGHT OR DARK) 15 / HALF 20**

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

### **Brisket Platter** **32**

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

### **Pulled Chicken Platter** **20**

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

### **Pulled Pork Platter** **20**

spice-rubbed and slow smoked on our rotisserie smoker. Our pork butt is hand-pulled and piled high!

### **Smokehouse Meatloaf** **22**

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

### **Pork Butt Burnt Ends** **21**

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

## SMOKEHOUSE SAMPLERS

Can't Decide? You don't have to! Combine choices from the following specialties to create your own delicious platter. Sampler platters include two smokehouse sides.  
(each meat can only be selected once per sampler)

**Two Meat Sampler 23**

**Three Meat Sampler 30**

**Pulled Chicken Breast**

**Pulled Pork**

**Smoked Chicken Wings (5)**

**Sliced Beef Brisket**

**Cheese Stuffed Andouille Sausage**

**Baby Back Ribs (3)**

**Double Smoked Bratwurst**

**¼ BBQ Chicken (light or dark)**

**Cup of Smokehouse Chili**



**HICKORY  
SMOKED  
BRISKET  
BURNT ENDS**

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!

Includes two smokehouse sides as a platter.



**PLATTER 25 APPETIZER 19**



Vegetarian



Gluten Friendly



Signature Dish

# SMOKEHOUSE SIDES

a la carte 4

- **Pickled Red Beets**
- **Homestyle Smashed Potatoes /w Gravy**
  - **Applesauce**
  - **Coleslaw**
- **Vegetable Medley**
  - **French Fries**
  - **Warm Dutch Potato Salad**
  - **Pickled Red Beet Eggs (2)**
- **Brown Sugar-Bourbon Baked Beans**
  - **Homestyle Mac & Cheese**
  - **Pierogies (3)**
  - **Baked Potato**

## PREMIUM SIDES

a la carte 6


Upgrade from a Smokehouse Side +3

Substitute a house salad +4


- **Frank's Loaded Fry**
- **Frank's Gravy-Cheese Fry**
- **Loaded Tater Tots**
- **Fresh Steamed Asparagus**
- **Loaded Baked Potato**
- **Roasted Brussels Sprouts**
- **Maple-Bourbon Glazed Carrots**

# BURGERS AND CHEESESTEAKS

**Frank's Classic Burger** **15**  
Plain and simple! With LTO on a toasted brioche bun.

**The Hunsburger**  **18**  
Topped with melted hickory smoked mozzarella, caramelized onions, bacon, and jalapeno aioli on a toasted brioche bun

**Smokehouse Burger** **19**  
Topped with American cheese, hickory smoked pulled pork, fried onion straws, and drizzled with house BBQ sauce on a toasted brioche bun

**Veggie Burger**  **15**  
A savory blend of green peas, carrots, corn, and green beans in a moist and flavorful patty. Served topped with smoked mozzarella, pico de gallo, tangy jalapeno aioli, and tender field greens on a toasted brioche bun.

All sandwiches include a pickle spear and your choice of fries or coleslaw.

Add Pickles, or Banana Peppers for no charge.

Add Cheese + 1 each Add Bacon + 2

Add Mushroom/Onion + .50 each Cali Style + 1

**Points Philly Cheesesteak** **15**  
Chipped ribeye steak, sauteed onions, American cheese, and rich marinara on a hearth baked roll.

**Chicken Cheesesteak** **15**  
Chipped chicken breast meat, sauteed onions, American Cheese, and rich marinara on a hearth baked roll.  
Also available Buffalo Style!

**Prime Rib Cheesesteak**  **19**  
Thinly sliced hickory smoked prime rib chopped and cooked with caramelized onions melted American cheese, mushrooms, and drizzled with garlic parmesan sauce on a hearth baked roll.

## SANDWICHES & MORE

All sandwiches include a pickle spear and your choice of fries or coleslaw.

Add Pickles, or Banana Peppers for no charge.

Add Cheese + 1 each    Add Bacon + 2    Add Mushroom/Onion + .50 each

### **Smokehouse Sandwich**

**15-19**

Your choice of our delicious slow-smoked Chicken, Pork, or Brisket. Piled high on a toasted brioche roll. includes a small coleslaw side for topping.

### **Smokehouse French Dip**

**19**

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**

**19**

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.

### **Bar-B-Cuban**



**16**

Hickory smoked pulled pork, sliced double smoked ham, imported swiss cheese, pickles, and mustard pressed and grilled on a steak roll.

### **Smokehouse Burrito**

**16-19**

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

### **Veggie-Lover's Burrito**



**15**

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

### **Smokehouse Wrap**

**16**

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

### **Pickle Brined Chicken Sandwich**



**17**

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, tomato, and N'awlins mayo.

### **Chicken Tender Platter**

**14**

Crispy juicy all white meat chicken tenders served with french fries and your choice of dipping sauce

### **Crispy Buffalo Chicken Wrap**

**14**

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.



Vegetarian



Gluten Friendly



Signature Dish