



INN AT LENAPE HEIGHTS

BAR & GRILL

SHARABLES

≈ **Hot Dog Sliders** \$9 ≈
Coney Island Chili/Relish/Mustard

≈ **Pub Style Fresh Cut Fries** \$7 ≈
Cheese Sauce/Bacon/Chives

≈ **Spinach Artichoke Dip with Crab** \$10 ≈
House Pita Chips

≈ **Nacho Supreme** \$8 ≈
Fried Tortilla Chips/Cheese Sauce/Red Onion/
Tomato/Sour Cream/Chives
Add: Pulled pork \$4

≈ **House Made Pierogies** \$10 ≈
Caraway Crème Fraiche/Braised Cabbage/
Crispy Pancetta Lardons/Chives

≈ **Blackened Ahi Tuna** \$16 ≈
Rare Ahi Tuna/Candied Ginger/Wasabi

≈ **Flatbreads** ≈
~ Pepperoni/Mozzarella/Marinara - \$7
~ Buffalo Chicken/Gorgonzola/Red Onion - \$8
~ BBQ Chicken/Onion/Bacon - \$8
~ Ribeye/Mushroom/Parmesan/Roasted Red Pepper/
Garlic Cream Sauce - \$9

≈ **Bavarian Style Pretzels** \$6 ≈
Beer Cheese Sauce/Honey Mustard

≈ **Bar Wings** \$9 ≈
(1 pound Jumbo Wing Dings)
Buffalo Wings/BBQ/Bourbon Street Buffalo/Teriyaki/
Garlic Butter and Parmesan/ Seasoned

SALADS

≈ **Almond Crusted Chicken** \$12 ≈
Dried cranberries/Gorgonzola/Apple/
Raspberry-Poppy Seed Vinaigrette

≈ **Strawberry Mozzarella Salad** \$10 ≈
Strawberry/Fresh Mozzarella/Balsamic/Arugula/
Pine Nuts/Champagne Dressing

≈ **Pittsburgh Salad** \$8 ≈
Fresh cut Fries/Cucumber/Cherry Tomato/
Shredded Carrot/Pepperoncini/Olives

≈ **Turkey Cobb Chopped Salad** \$10 ≈
Avocado/Tomato/Hard-Boiled Egg/Bacon

Delightful Additions: Chicken \$4, Steak \$6, Salmon \$6

Dressings - Ranch, Balsamic, Italian, Bleu Cheese,
Raspberry-Poppy Seed, Caesar

* Consuming raw or under cooked meats, seafood, or poultry may contribute to foodborne illness

SHAREABLES & SALADS



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LUNCH

≈ Served 10:30am to Close ≈

≈ All Sandwiches are served with French Fries ≈

≈ **Smoked Chicken Pot Pie** \$8 ≈

Creamy Velouté/Turnips/Peas/Carrots/
Cremini Mushrooms/Sweet Potato Crust

≈ **Lenape Wrap** \$10 ≈

Soft Herb Tortilla/Bacon/Roasted Turkey/
Ranch Cream Cheese/Bibb Lettuce/Tomato

≈ **Tuna Melt** \$10 ≈

Buttery Croissant/Relish/Egg/Swiss

≈ **Chicken Caesar Wrap** \$12 ≈

Grilled Chicken/Shredded Romaine/Caesar Dressing/
Tomato/Egg/Parmesan

≈ **Meatloaf Sandwich** \$12 ≈

Thick-Cut Sourdough/Mashed Potato/Onion Demi/Chives

≈ **Beer Battered, Panko Fried or Blackened**

Cod Sandwich \$11 ≈

Shredded Romaine Lettuce/Tomato/
Tartar or Remoulade/Kaiser Roll/Pickle Spear

≈ **Smoked Pulled Pork on Brioche** \$12 ≈

Coleslaw/Provolone/Crispy Buttermilk Shallots

≈ **Ribeye Hoagie** \$13 ≈

Sautéed Onions and Pepper/Provolone/
Whole Grain Mustard Sauce

≈ **Griddled Reuben on Marble Rye** \$12 ≈

1000 island/Sauerkraut/Swiss Cheese

≈ **Griddled Rachel on Marble Rye** \$12 ≈

1000 island/Cole Slaw/Swiss Cheese

BURGERS

30 day wet aged Angus Beef Blend of Brisket and Sirloin

≈ All Burgers are served with French Fries ≈

≈ **The “New” Lenape Burger** \$13 ≈

Beer Battered Onion Ring/Smoked Pulled Pork/
BBQ Sauce/Pepper jack Cheese

≈ **The All American** \$11 ≈

American Cheese/Bacon/Tomato/Pickle/Special House Sauce

≈ **The French Onion Burger** \$12 ≈

Demi-Glace Caramelized Onions/Melted Swiss/Parmesan

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SANDWICHES & BURGERS



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DINNERS

≈ Served after 5pm ≈

≈ All Dinner Entrees are served with a house salad or cup of soup ≈

≈ **The Flying Peach** \$18 ≈

Chicken Breast/Sweet Bourbon Glaze/Grilled Peaches/Red Onion/
Buttery Fingerling Potatoes/Micro Arugula

≈ **Cajun Shrimp Alfredo** \$19 ≈

5 Jumbo Shrimp Blackened/Fettucine/Creamy Alfredo/Roasted Red Peppers/Broccoli

≈ **Sesame Crusted Ahi Tuna** \$20 ≈

Seared Rare Fresh Tuna Steak/Sesame Seeds/Wasabi Mayo/Candied Ginger/
Sweet Chili Soba Noodles/Roasted Zucchini

≈ **Jamaican Jerk Salmon** \$24 ≈

Norwegian Salmon/Jerk Seasoning/Island Rice/
Pineapple Salsa/Balsamic Drizzle

≈ **Homestyle Meatloaf** \$15 ≈

Thick Sliced Meatloaf/Beef Demi-Glace/Buttery Mashed Potatoes/
Braised Caraway Butter Cabbage

≈ **Pan Fried Chicken Parmesan** \$16 ≈

Gerber Farms Marinated Chicken/Seasoned Italian Bread Crumbs/Parmesan/Mozzarella Cheese/
House Marinara/Fresh Spaghetti Noodles/Vegetable of the Day

≈ **Maryland Style Crab Cake** \$23 ≈

House Made Crab Cake/Cajun Rice/Lemon Asparagus/Old Bay Aioli

≈ **Pesto Crusted Scallops** \$24 ≈

Basil Pesto & Parmesan Panko Crusted Large Bay Scallops/Garlic Scampi Linguine/
4 Hour Slow Roasted Roma Tomato/Vegetable of the Day

≈ **Stuffed Pork Loin** \$17 ≈

Tender Pork Loin/Homemade Sage Bread Stuffing/Pork Gravy/Red Skin Mashed Potatoes/
Vegetable of the Day

≈ **Classic Fish and Chips** \$13 ≈

Seasoned Beer Battered Cod Loins/Fresh Cut Fries/Coleslaw/
Tartare or Cocktail Sauce/Malt Vinegar/Pickle Spear

≈ **Grilled Ribeye with Garlic Compound Butter** \$27 ≈

12 oz Ribeye/Loaded Baked Potato/
Sauce Bordelaise/Vegetable of the Day

≈ **Substitute 8 oz Filet Mignon** \$29 ≈

DINNERS

Wines by the Glass

≈ White Wine	By the Glass	≈ Red Wine	By the Glass
Chardonnay, Beringer Founder's Estate, CA	9	Cabernet, Beringer Founder's Estate, CA	9
Chardonnay, Kendall-Jackson, CA	10	Merlot, Beringer Founder's Estate, CA	9
Moscato, Mirassou	7	Pinot Noir, Mark West, CA	7
Sauvignon Blanc, Edna Valley, CA	9	Syrah-Shiraz, Francis Coppola, CA	10
Pinot Grigio, Bella Serra, Italy	7	Zinfandel, Ravenswood, CA	9
Riesling (Dry), Chateau St Michelle, WA	8		
Riesling (Sweet), Chateau St Michelle, WA	8		

Wines by the Bottle

≈ White Wines		≈ Red Wines	
Blend - Apothic Winemaker's White 2015, CA	36	Cabernet Franc - Dr. Konstantin Frank 2012, NY	66
Blend - Nino Negri Ca' Brione 2012, Italy	78	Cabernet Sauvignon - Charles Krug 2016, CA	89
Chardonnay - Francis Coppola		Cabernet Sauvignon - J. Lohr Seven Oaks 2016, CA	54
2016, Central Coast, CA	36	Cabernet Sauvignon - Frey 2016, CA	42
Chardonnay - Sterling Vintner's Collection		Chianti Classico - Ruffino Riserva Ducale	
2016, CA	30	2014, Italy	56
Chardonnay - Ferrari Carano 2016, CA	52	Malbec - Montes Reserva 2016, Chile	38
Gewürztraminer - Trimbach 2015, France	38	Merlot - Franciscan Estate 2013, CA	54
Pinot Grigio - Estancia 2017, CA	32	Merlot - Souverain 2016, CA	32
Pinot Grigio - Santa Margherita 2016, Italy	48	Montepulciano, Lunadora 2011, Italy	68
Riesling Dry - Dr. Konstantin Frank 2017, NY	48	Pinot Noir - Erath 2016, OR	46
Rosé - Hecht & Bannier Côtes de Provence		Pinot Noir - Oyster Bay 2015, New Zealand	54
2016, France	38	Petite Syrah - Spellbound 2016, CA	28
Sauvignon Blanc - La Perrière		Shiraz - Hugh Hamilton 'The Rascal'	
2013, Sancerre, France	58	2013, Australia	48
Sauvignon Blanc - Kim Crawford		Tempranillo Crianza - Torres Géminis Celeste	
2017, New Zealand	44	2012 Spain	58
Sparkling - Fizz 56,		Tempranillo Crianza - Franco-Espanolas	
Brachetto Sparkling Red, Italy	28	2013, Spain	38
Sparkling - Domaine Ste. Michelle , Brut, WA	34	Zinfandel - Cline Ancient Vines 2015, CA	42
Sparkling - Dr. Konstantin Frank , Célèbre, NY	46		
Sparkling Rosé Champagne - Moët & Chandon	98		

Bottled Beer

Amstel	4	Heineken	4
Angry Orchard	4	IC Lite	3
Blue Moon	4	Iron City	3
Budweiser	3	Kaliber (NA)	3
Bud Light	3	Labatt Blue	3
Coors Lite	3	Landshark	3
Corona	4	Michelob Lite	3
Corona Premium	4	Michelob Ultra	3
Fat Tire	4	Miller Lite	3

Draft Beer

Odouls (NA)	3	Guinness	5
Rogue Hazelnut	4.50	Miller Lite	2.75
Rolling Rock	3	Moosehead	3
Sierra Nevada	4.50	Sam Adams Seasonal	4.50
Smirnoff Ice	3	Yuengling Lager	2.75
Stella	4	Rotating Seasonal	TBD
Straub Amber	3		
Twisted Tea	4		
Yuengling	3		

