

THE OFFICE BAR AND GRILLE

ESTABLISHED 2010

ask your server for our daily specials

STARTERS

wings 10 count - \$13 20 count - \$24

Mild-Buffalo-Extra Hot-Barbecue-Teriyaki-Golden BBQ-Sweet Chili-Jerk Dry Rub

signature egg rolls 2 count - \$10 4 count - \$18

beef cheesesteak with sriracha ketchup ~ chicken cheesesteak with golden bbq sauce ~ buffalo chicken with bleu cheese dressing

carnitas nachos \$12

Corn Tortilla Chips Topped with Pork Carnitas, Beer Cheese, Black Beans, Pico di Galo, Scallions, Sour Cream

Substitute Seasoned Chicken, Ground Beef
Substitute Cheddar Cheese Sauce for Beer Cheese

fried calamari \$11

Breaded and Fried Calamari served with House Made Marinara, Drizzled with Balsamic Reduction

crispy artichokes \$10

Breaded and Fried Artichoke Hearts, Zucchini Puree, Balsamic Reduction, Pickled Red Onion

caesar salad \$9

Romaine Lettuce, Parmesan Cheese, Croutons, House Made Caesar Dressing

house salad \$8

Mixed Greens, Cucumber, Carrots, Red Onion, Cherry Tomatoes, House Made White Balsamic Dressing

shrimp lejon \$10

4 Bacon Wrapped Shrimp, Fried, Served with Fig Balsamic Dipping Sauce

mozzarella sticks \$8

Breaded and Fried, Served with House Made Marinara

prince edward island mussels \$12

Steamed Mussels Served with Choice of Spicy Marinara Sauce or White Wine Garlic Sauce

SALADS

cobb salad \$15

Grilled Chicken, Mixed Greens, Hard Boiled Egg, Blue Cheese Crumbles, Avocado Slices, Chopped Bacon, Cherry Tomatoes, White Balsamic Dressing

buffalo chicken chopped salad \$16

Grilled or Fried Chicken Tossed in Buffalo Wing Sauce Placed on Top of Salad

Romaine Lettuce, Cucumber, Celery, Carrots, Red Onion, Croutons, Diced Bacon Tossed in Buttermilk Ranch Dressing

PUB CLASSICS

Served with Steak Fries or Coleslaw
Substitute Onion Rings or Sweet Potato Fries \$ 1.00

beef or chicken cheesesteak \$13

Choice of American, Provolone or Wiz on a Conshohocken Bakery Long Roll – Wraps Available

8 oz burger \$13

Grilled, American Cheese, Lettuce, Tomato

8 oz turkey burger \$13

Grilled, American Cheese, Lettuce, Tomato

house made hot roast beef \$13

Au Jus Dipped Sliced Beef, Provolone Cheese, Conshohocken Bakery Kaiser Roll

italian chicken \$13

Grilled Chicken, Mozzarella Cheese, Spinach, Roasted Red Peppers with Balsamic Drizzle

house made meatball grinder \$13

Meatballs, Provolone Cheese, House Made Marinara, Grated Parmesan, Conshohocken Long Roll

chicken tender basket \$11

Fried Chicken Tenders, Steak Fries, House Made Honey Mustard Dipping Sauce

ENTREES

served with vegetables and starch of the day

faroe island salmon \$22

Grilled, Topped with Fire Roasted Tomatoes, Artichokes, and Balsamic Reduction

8 oz filet mignon \$29

Grilled to Temperature Preference
Chef Preparation Changes Daily with Sauces and Toppings

lemon chicken \$17

Grilled, Lemon Herb Reduction Sauce

12 oz bone in veal chop \$26

Grilled to Temperature Preference
Chef Preparation Changes Daily with Sauces and Toppings

seared ahi tuna \$22

Grilled to Temperature Preference. Sesame Seed Crusted, Wasabi Cream, Teriyaki Reduction, Sauteed Spinach

cioppino di sorrento \$24

Mussels, Shrimp, Crabmeat, Battered Cod Filet, Calamari, House Made Spicy Tomato Marinara Broth

crab ravioli \$20

Hand Made Crab Ravioli Stuffed with Jumbo Lump Crab Meat, Ricotta, Parsley Tossed with Leeks, Cherry Tomatoes, Corn, Cognac Cream Sauce

penne vodka \$16

House Made Penne Pasta Tossed with Imported Prosciutto, Vodka Blush Sauce

Add Grilled Chicken \$ 3
Add Grilled Shrimp \$ 4

DESSERTS

house made desserts: \$9

Selection Varies from our local Pastry Chef

