

# DINNER

## Four Points Pretzels

HAM & CHEESE smoked ham, Fontina cheese, Dijon mustard 8

PRETZEL stuffed with cheese 5

PRETZEL plain 4

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## Snacks

HUMMUS pita bread, cucumber, celery 8

CLASSIC WINGS Buffalo sauce, blue cheese 10

SWEET CHILI WINGS 10

VEGETARIAN FLATBREAD 8

CHILI STYLE NACHOS 10

STOUT BEEF CHILI sharp cheddar, sour cream, jalapeño corn bread 9

SOUTHWEST SPRING ROLLS 8

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## Sandwiches

Choice of sea salt potato fries or side green salad

FOUR POINTS CLASSIC BURGER Angus beef, sharp cheddar, lettuce, onions, brioche roll 11

CRISPY FRIED CHICKEN lettuce, tomato, spicy mayo, brioche bun 11

WRAPS chicken Caesar or roasted veggie 10

ITALIAN CHICKEN SANDWICH grilled chicken, spinach, fresh mozzarella, roasted peppers, pesto mayo 12

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## Soup

CHICKEN NOODLE 4 cup, 6 bowl

## The Big Bite

CHARGRILLED 12 OZ. NEW YORK STRIP STEAK sea salt potato fries, bacon wedge salad, choice of blue cheese dressing or lemon vinaigrette 26

GRILLED HERB CHICKEN grilled marinated chicken served with house salad, sea salted potato fries, and chef choice vegetable 16

SALMON your choice of blackened or lemon pepper served with house salad, sea salt potato fries, and chef choice vegetable 19

SHRIMP SCAMPI served over pasta, and house salad 18

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## The Daily

MONDAY Chicken or Beef Stir Fry 15

TUESDAY Blackened Tilapia 14

WEDNESDAY Cajun Style Pork Chop 15

THURSDAY Pot Roast 14

FRIDAY Fish and Chips 13

SATURDAY Fried Chicken 14

SUNDAY Penne ala Vodka 14

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## Big Bowls

+ grilled chicken 5 + salmon fillet 7

CAESAR SALAD hearts of romaine lettuce, croûtons, Parmesan cheese, Caesar dressing 8

WEDGE SALAD iceberg lettuce, cherry tomato, shaved red onion, bacon, blue cheese crumbles, and buttermilk ranch 10

ROASTED BROCCOLI AND GOAT CHEESE GRAIN BOWL quinoa and brown rice, dried cranberries, arugula, lemon vinaigrette 10

HOUSE SALAD mixed greens, tomatoes, cucumber, red onion 8

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## Desserts

WARM APPLE TART vanilla ice cream, caramel sauce 6

NEW YORK STYLE CHEESE CAKE topped with berry compote 6

TRADITIONAL CHOCOLATE CAKE 6

# DRINKS

## White Wine

- Riesling-Chateau Ste Michelle-Columbia Valley 9
- Pinot Grigio-Francis Coppola Rosso & Bianco 10
- Sauvignon Blanc-Matua-Marlborough 10
- Chardonnay-Chateau St. Jean 11
- Chardonnay-14 Hands Winery-Washington 9

## Red Wine

- Pinot Noir-Gnarly Head-California 9
- Malbec-Gascon-Mendoza 11
- Merlot-Columbia Crest "H3" 12
- Cabernet Sauvignon-Gnarly Head-California. 9
- Cabernet Sauvignon-Columbia Crest Grand Estates 10

## Cocktails

- The Meadow Martini-Tito's, Elderflower Liqueur, Cucumber, Mint, Agave Nectar 10
- Manhattan L'Orange-Makers Mark, Grand Marnier, Angostura Orange Bitters, Burnt Orange 12
- Bistro Lemonade-Bacardi Limon, St. Germaine, Cyner, Lemon Juice, Agave Nectar 11
- Not So Old Fashioned-Bourbon Whiskey, Angostura Bitters, Grenadine, Orange, Cherry 12

## Non-Alcoholic

- Coors NA 4
- Tea-Bigelow® Assorted-Green, English Breakfast, Chai, Earl Grey, Darjeeling, Tropical, Cinnamon Spice 3
- Coffee-Rainforest Alliance-Certified, Reg or Decaf 3
- Sodas-Pepsi, Diet Pepsi, Mist Twist, Mug Root Beer, Crush Orange, Schweppes Ginger Ale 3



## Craft Beer, Locally Sourced, Always on Tap

### Hop Bottom 6

NIMBLE HILL Brewing Company  
Tunkhannock, PA

Brewery Description – Nimble Hill Brewing Co. is a 15-barrel farm style brewery that believes quality ingredients lead to great craft beer.

### Shady Spot, Sunny Spot, or Blueberry Thrill 6

SUSQUEHANNA Brewing Company  
Pittston, PA

Brewery Description – Susquehanna Brewing Co. is run by 6<sup>th</sup> generation beer brewers. Their ancestors spent time crafting perfect beer right here in NEPA.

## Local & Craft Favorites

- Nimble Hill Black and Tan 6
- Nimble Hill Hop Bottom 6
- Yuengling Lager 4
- Blue Moon 5
- Sam Adams Seasonal 5
- SBC Seasonal 6
- Reds Apple Ale 5

## Domestic & Imports

- MICHELOB ULTRA 4
- BUD LIGHT 4
- STELLA ARTOIS 6
- BUDWEISER 4
- COORS LIGHT 4
- MILLER LITE 4
- CORONA 5