

THE BOWERS HOTEL

SINCE 1820



THE BOWERS HOTEL

S I N C E 1 8 2 0

• APPETIZERS •

Chicken Tenders

Side of signature wing sauce

\$ 12.99

Traditional Wings

Tossed in wing sauce, celery, blue cheese or ranch

\$ 9.99 6

\$ 16.99 12

Mezzaluna

Half-moon breaded pasta, seasoned cheeses, herbs, marinara sauce

\$ 14.99 V

Coconut Shrimp

Breaded shrimp, sweet-and-spicy orange thai chili dipping sauce

\$ 13.99

Hand Cut Fries

Fresh-cut potatoes
Chimichurri sauce or truffle oil | \$2

\$ 7.99

House Made Chips

Chips, house made bleu cheese dressing
Choice of Vegan | \$2

\$ 7.99

Stuffed Pepper

Bell pepper, seasoned beef, rice, marinara, mozzarella

\$ 9.99

Prosciutto & Asparagus

Crostinis, whipped mascarpone, grilled asparagus, prosciutto, balsamic reduction

\$ 13.99

Steamed Clams

add White Wine, Garlic, Butter
12 clams, drawn butter

\$ 10.99 GF

\$ 12.99

Oysters

6 oysters, cocktail sauce, mignonette, house-made horseradish sauce, lemon

\$ 11.99 GF

Beef Carpaccio

Shaved beef, housemade horseradish sauce

\$ 13.99 GF

Bavarian Pretzel

Jumbo pretzel, sharp cheese sauce, German style mustard

\$ 12.99 V

WING SAUCES

Mild: Smooth, gentle heat

Diablo: Blistering, fiery heat

Apple BBQ: Sweet orchard smoke

Hot & Honey: Spicy honey blend

Honey Mustard: Sweet tangy blend

Horsey Sauce: Creamy horseradish bite

Peppercorn Hot: Sharp, peppered heat

Garlic Parmesan : Creamy, savory, bold

• SHARED PLATES •

Generous portions made for sharing with 2-4 people

Baked Potato

Sour cream, butter, bacon

\$ 9.99

Farfalle & Cheese

Sharp cooper cheddar, smoked gouda, breadcrumb topping

\$ 9.99

Roasted Carrots

Petite carrots, honey balsamic glaze

\$ 9.99 V
GF

Creamed Spinach

Spinach, onions, heavy cream, bacon

\$ 12.99

Potato Pancakes

Shredded potato, egg, butter, side applesauce

\$ 9.99 V

Oysters Rockefeller

6 oysters, jumbo lump crab

\$ 16.99

Potato Salad

Pennsylvania dutch style, hot bacon dressing

\$ 9.99

Meatball

One giant (12 oz.) meatball, marinara sauce

\$ 15.99

THE BOWERS HOTEL

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• SANDWICHES •

Served with Hand Cut Fries or House Made Chips

Bowers Burger

Lettuce, tomato, onion, and pickle on a toasted brioche bun. Choice of cheese add \$1

\$ 15.99

Cheesesteak

Sauteed onions, peppers, provolone cheese

\$ 16.99

French Dip

Roast beef, provolone cheese, au jus

\$ 19.99

Classic Reuben

Reuben, sauerkraut, swiss cheese, house made thousand Island dressing

\$ 15.99

Chicken Caesar Wrap

Chicken, romaine lettuce, shaved parmesan cheese, housemade Caesar dressing

\$ 13.99

Grilled Cheese

Add tomato and bacon | \$2

\$ 9.99

Maple Roasted Bacon Turkey BLT

Turkey, bacon, lettuce, tomato, choice of sour dough bread or a flour tortilla wrap

\$ 13.99

• SOUPS & SALADS •

French Onion

Beef broth, onions, croutons, melted cheese

\$ 7.99

Lobster Bisque

Lobster, seafood broth, cream

\$ 9.99

Garden

Romaine & Spinach, red onion, carrots, green pepper, cucumber, tomato

\$ 9.99 V

Caesar

Romaine, pecarino ramano, croutons

\$ 9.99

SALAD ADDITIONS: Chicken | \$5 • Shrimp | \$8 • Crabcake | \$10 • Salmon | \$12

DRESSINGS

House-made from scratch in our kitchen

Hot Bacon

Thousand Island

Oil & Balsamic Vinegar

Ranch

Caesar

Bleu Cheese

• ENTREES •

substitute vegetable du jour for side salad | \$2

Pork Loin

Pork loin, herbs and spices, pan jus, mashed potatoes, vegetables du jour

\$ 23.99 GF

Liver & Onions

Beef liver, caramelized onions, mashed potatoes, vegetables du jour

\$ 16.99 GF

Pan Seared Salmon

Atlantic salmon, lemon butter sauce, risotto, vegetables du jour

\$ 24.99 GF

Homestyle Meatloaf

Ground beef, onions, herbs, house-made glaze, mashed potatoes, vegetables du jour

\$ 17.99

Fish & Chips

White fish hand-battered, hand-cut fries, house-made coleslaw, tartar sauce, lemon

\$ 18.99

Cottage Pie

Seasoned ground beef, onions, carrots, peas, gravy, topped with mashed potatoes

\$ 15.99

Wild Mushroom Chicken

Chicken, mushrooms, garlic, herbs, cream sauce, risotto, vegetables du jour

\$ 24.99 GF

Classic Crab Cakes

Two-house made crab cakes, lemon, lemon garlic aioli sauce, baked potato, vegetable du jour

\$ 26.99

Open Faced Platter

Turkey or roast beef, bread, house-made gravy, mashed potatoes, vegetable du jour

\$ 17.99

Pennsylvania Dutch Pot Pie

Chicken slow-simmered with potatoes, celery, carrots, onions, broth, farfalle noodles

\$ 14.99

Signature Pasta Entree

Garlic bread, side caesar or garden salad • Gluten Free | \$2

PASTA: Farfalle • spaghetti • angel hair • fettuccine

SAUCES: Traditional marinara • white wine garlic • creamy carbonara • spicy arrabiata

PASTA ADDITIONS: Clams | \$3 • Chicken | \$3 • Shrimp | \$5

\$ 14.99

• STEAKS •

Seared and finished in a 500F broiler

Center-Cut Ribeye 12oz

\$ 29.99 GF

Hand-Cut Strip 10oz

\$ 31.99 GF

Filet Mignon 6oz

\$ 28.99 GF

Filet Mignon 10oz

\$ 35.99 GF

STEAK SAUCES: Red Wine • Peppercorn • Chimichuri • Au Jus • Truffle Oil | \$3

STEAK ADDITIONS: Crabcake | \$10 • Sautéed Shrimp | \$8 GF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness