DINNER

GUENTHER'S PUB

MOSELEM SPRINGS GOLF CLUB

SOUPS

Soup du Jour — Cup 8 | Crock 12

French Onion — Crock 12

SALADS

Apple Pecan Salad — Sm 9 | Lg 14

Spring Mix, Gorgonzola, Candied Pecans, Dried Cranberries & Apples with White Balsamic Dressing. GF | V

Roasted Beet Salad — 14

Roasted Beets, Mixed Greens, Gorgonzola Flan, Candied Pecans & Pickled Peppers with Citrus Vinaigrette. GF | V

Classic Caesar — Sm 9 | Lg 12

Chopped Romaine, Parmesan & Croutons Tossed in House-Made Caesar Dressing.

Add:

Chicken 6 | Salmon 12 | Shrimp 15

Asian Chicken Salad — 14

Marinated Pulled Chicken, Asian Greens & Wontons with Soy-Honey Mustard Vinaigrette.

Cobb Salad — 18

Mixed Greens, Grilled Chicken, Egg, Red Onion, Cucumber, Blue Cheese, Tomato, Bacon & Avocado. Choice of Dressing. GF

APPETIZERS

Chicken Wings — 14

Choice of Hot, Honey Hot, Mild, Roasted Garlic Parmesan, or BBQ Sauce.
Served with Ranch or Blue Cheese Dressing.

Shrimp Cocktail — 20

Poached Shrimp Served with Cocktail Sauce.
GF

Confit Duck Leg — 18

Butternut Squash Purée, Pomegranate Gastrique, Pumpkin Seeds & French Toast.

Edamame Potstickers — 15

Baby Greens, Pickled Peppers & Sweet Soy Sauce.

Crispy Brussels Sprouts — 12

Apple Gastrique, Bacon, Cranberries & Parmesan.

Classic Pierogies — 12

Potato & Cheddar Pierogies with Sour Cream & Caramelized Onions.

Flatbread of the Day — 15

Seasonal, Chef-Inspired Toppings on a Crisp Flatbread.

GF Gluten-Free | V Vegetarian

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

Guenther's Pub

DINNER

ENTRÉES

Jaindl Grand Champion Thanksgiving Feast — 28

Roasted White & Dark Meat with Cranberry Sauce, Carrots, Candied Yams, Gravy & PA Dutch Potato Filling.

Jaindl Turkey Pot Pie — 23

Jaindl Turkey, Carrots, Celery, Peas & Turkey Gravy with a Flaky Biscuit Topping.

Grilled Pork Chop — 38

14 oz. Bone-in Chop with Apple Potato Purée, Fennel Slaw, Brussels Sprouts & Pomegranate Gastrique.

Honey Pecan Salmon — 32

8 oz. Honey Pecan Salmon with Silky Butternut Squash Purée, Brussels Sprouts & Brown Butter Sauce.

Maryland Crab Cakes — 40

Maryland Crab Cakes with Pea-Corn Risotto, Charred Fennel, Grilled Asparagus, Dijon Remoulade & Brown Butter Sauce.

Single Crab Cake — 21

Short Rib — 46

Garlic Herb Mashed Potatoes, Honey Glazed Carrots, Pan Jus with Parsnip Purée.

Prime Filet Mignon — 28 | 52

Grilled 4 oz. or 8 oz. Certified Angus Beef Filet with Potato Purée, Asparagus, Charred Shallots, Fig & Moselem Steak Sauce.

Cut of the Day — MP

Served with Loaded Baked Potato, Seasonal Vegetable & Moselem House Steak Sauce.

Chicken Kiev — 24

Breaded Bell & Evans Airline Chicken Breast Stuffed with Herb-Garlic Butter, Served with Potato Purée & Broccolini.

Harvest Shrimp Pasta — 34

Shrimp, Butternut Squash, Roasted Tomatoes, Basil Oil & Herb-Garlic Cream Sauce over Linguini.

Vegetarian Linguini — 22

Asparagus, Corn, Butternut Squash & Mushrooms in a Herb-Garlic Cream Sauce. V

Add: Chicken 6 | Shrimp 15

GF Gluten-Free | V Vegetarian

SIDES

Asparagus	6
Broccolini	6
Sweet Pea-Corn Risotto	8
Loaded Baked Potato	6

BEVERAGES

Fountain Drinks — 3

Pepsi, Diet Pepsi, Starry, Ginger Ale & A-Treat® Birch Beer.

Iced Tea — 3

Lemonade — 3

A-Treat® Glass Bottles — 4

Black Cherry, Cream, Birch Beer, or Sarsaparilla.

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.
Turkey sourced from Jaindl Family Farms in Orefield, PA.