



A P P E T I Z E R S

THAI SHRIMP 14

Lightly Coated Fried Shrimp Tossed in a Sweet & Tangy Thai Sauce

SPICY RHODE ISLAND CALAMARI 13

Pepperoncini, Red Onion, Garlic, White Wine & Crushed Red Pepper

SZECHUAN BRAISED PORK BELLY 12

Braised Pork Belly Flash Fried & Tossed in a Sweet & Spicy Szechuan Sauce Over a Rainbow Carrot Ginger Slaw

CHEF INSPIRED SAUSAGE BOARD & PICKLED VEGETABLES 8

Artisan Toasted Baguettes, Served with a Fresh Tomato, Onion & Garlic Bruschetta

DEEP FRIED PICKLES & CHEESE CURDS 11

Served with Stoneground Mustard & Fiesta Sauce

CHICKEN WINGS 12

One Dozen Jumbo Chicken Wings Served with Your Choice of Sauce Mild, Medium, Hot, Garlic Parmesan, BBQ & Char BBQ + \$1

GREENS & BEANS 9 + SAUSAGE 11

S A L A D S

STEAKHOUSE CHOPPED SALAD 10

Chopped Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Avocado, Crumbled Blue Cheese & Dressed with Peppercorn Ranch Dressing

GRILLED ROMAINE CAESAR 9

Marinated Romaine Hearts Served with Sliced Prosciutto & Shaved Parmesan

GRAPEVINE SALAD 10

Chopped Romaine, Field Greens, Grape Halves, Pine Nuts, Candied Walnuts, Gorgonzola Crumbles, Balsamic Vinaigrette & a Parmesan Crisp

WEDGE SALAD 10

Iceberg Quarter Served with Tomatoes, Bacon, Crumbled Blue Cheese, Hard Boiled Egg & Dressed with Creamy Blue Cheese Dressing

VERMONT MAPLE & WHITE CHEDDAR SALAD 11

Shaved Almonds, Arugula, Frisee, Dried Cherries, Bartlett Pears Dressed with Honey Dijon Maple Vinaigrette

GORGONZOLA APPLE CHICKEN SALAD 13

Mixed Greens, Romaine, Pecans, Gorgonzola, Red Onions, Apples, Crispy Chicken & White Balsamic Vinaigrette

ADD PROTEIN: Chicken 3/ Shrimp 4/ Salmon 6/5oz Tenderloin 10

S O U P

PASTA FAGIOLI 3/4

SOUP DU JOUR 3/4

CRAB BISQUE

STEAKHOUSE BRISKET CHILI

7/10

5/7

H A N D H E L D S

THAI SHRIMP WRAP 13

Thai Shrimp Served in a Flour Tortilla Shell with Tomato, Lettuce & Provolone Cheese

MEATBALL BOMBER 12

House Made Meatballs Served on a Fresh Costanzo Roll & Topped with Marinara Sauce, Mozzarella Cheese & Fresh Basil

PCC SIGNATURE CORNED BEEF 11

With House Made 1000 Island Dressing, Sauerkraut & Swiss Cheese on Rye

RACHEL TURKEY REUBEN 10

With House Made 1000 Dressing, Sauerkraut & Swiss Cheese on Rye

SOUTH PHILLY GRINDER 12

Broccoli Rabe, Provolone Cheese & Italian Pulled Pork

PCC SIGNATURE BURGER 13

Our Signature Grind of Brisket, Strip & Short Rib Burger. Smoked Bacon, Fried Egg & Smokehouse Onion Cheddar on a Brioche Roll

SIDES CHOICES: Crispy Fries, Shoestring Fries, Sweet Potato Fries, Applesauce, Cottage Cheese, Fresh Fruit or Potato Chips

ENTREES

TERIYAKI SALMON 26

Faroe Island Salmon Served on Bok Choy Lo Mein Noodle

SEAFOOD RISOTTO 30

Shrimp, Crab, Lobster, Roasted Red Peppers, Spinach & Fried Leeks

COQ AU VIN 22

Confit Braised Half Chicken, Pearled Onions, Button Mushrooms & Carrots,
Braised in a Red Wine Tomato Jus, Served Over Truffle Mashed Potatoes

PCC MARSALA 15 / 21

Choice of Veal or Chicken with Caramelized Onions, Portobello Mushrooms
Over a Roasted Garlic Smashed Potato

14OZ CHERRYWOOD SMOKED PORKCHOP 26

Served Over A Bed of Sweet Potato Mash with Candied Pork Belly Brussel Sprouts
Finished with a Maple Chipotle Gastrique

APPLE MOLASSES BBQ BEEF BRISKET 27

Baby Red Smashed Potatoes, Glazed Carrots

LAMB LOLLY POPS 31

With White Truffle Asiago Risotto & Broccoli Rabe Finished with a Tuscan Hunter Sauce

CHILEAN SEABASS 32

Lemon Caper Dill & Creamy Piquillo Pepper Polenta Topped with
Pickled Red Onions & Sauteed Spinach

FILET MIGNON 5oz 26/ 10oz 35

Center Cut Served with Truffle Mash Potatoes, Grilled Asparagus & Demi Glaze

PASTA

LINGUINE & CLAMS 17

Chopped Clams Served in a White Wine Butter Sauce
Over Linguine with Smoked Bacon & Roasted Tomatoes

RIGATONI BOLOGNESE 15

Bolognese Sauce Served Over Rigatoni & Topped with Creamy Ricotta

CHICKEN FRENCH 15/21

Egg Battered Chicken Breast Served with a Lemon Butter Wine Sauce
Over Angel Hair Pasta & Escarole

SHRIMP ALEXANDER BUCATINI 23

Bacon, Spinach Wrapped Shrimp & Roasted Red Peppers
Tossed in Asiago & Gruyere Bechamel. Served with Bucatini Pasta

PENNE ALA VODKA CHICKEN 17/ SHRIMP 21

Vodka Blush Sauce Served with Your Choice of Pasta

PARMESAN STYLE CHICKEN 15/21 VEAL 17/23 EGGPLANT 15

Baked with Tomato Sauce & Mozzarella Cheese. Served with Your Choice of Pasta