

APPETIZERS

Baltimore Crab Bites

Perfectly seasoned Baltimore crab in our house made panko breading, delicately fried and served with a lemon oil aioli.

Port Richmond Creamy Crab Dip

An old favorite gets a House twist. Served with "our own spent grain brewery toast".

Crab Rangoons

Made in house. A blend of cream cheese and crab meat combined with herbs and spices fried crispy in a wonton shell and accompanied with cucumber infused wasabi sauce.

Boston Calamari

Harvested off the coast of Rhode Island from boats on two day excursions which ensures optimal freshness, our calamari are individually hand cut in house. Served with house marinara and our house made pepperoncini aioli for dipping.

Drunken Shrimp

"Our brewery's" own beer panko battered fresh Gulf shrimp, deep fried and served with "our famous" Boomerang sauce.
Full order

New England Clam Strips

1/2lb of freshly shucked clams lightly dusted in a blend of house seasonings and fried to golden perfection. Served with a pepperoncini aioli for dipping.

Drunken Chicken

Strips of fresh chicken coated in "our brewery's" signature beer batter and fried. Served with your choice of Ranch, BBQ, Bleu Cheese, Honey Mustard or Sweet Chili Sauce.

Balsamic-Parmesan Roasted Cauliflower

Fresh cauliflower tossed with olive oil, balsamic & parmesan cheese and then roasted to a slight char.

Spinach Artichoke Dip

Delicate artichokes combined with spinach and cheese, baked and served with "our own spent grain brewery toast".

Half Moon Mozzarellas

Freshly sliced & lightly breaded fresh mozzarella cheese fried to a golden brown and served with "our House" marinara for dipping.

Jalapeno Beer Caps

Sliced fresh jalapenos beer battered and fried to a golden brown. Served with a roasted ranch sauce for dipping.

Fresh Cut Boardwalk Fries

Just like down on the shore. Fresh hand cut Idaho potatoes.

Chesapeake Bay Fries

Our fresh cut fries seasoned with spicy Chesapeake seasoning. Served with roasted ranch for dipping.

SOUPS N SALADS

Dressing choices:

Chardonnay Vinaigrette, Balsamic Vinaigrette, Chunky Blue Cheese, Roasted Ranch, French, Italian, Poppy Seed, Honey Mustard, Thousand Island or Red Wine Vinegar & Oil

New England Clam Chowder

"Our signature soup!" This authentic recipe combines tender clams in a rich creamy base.

French Onion Soup Au Gratin

Caramelized onions simmered in a hearty stock, topped with Jarlsberg cheese and broiled to a golden brown.

House Salad

Baby greens combined with bell peppers, carrots and seasonal veggies.

Julius Caesar Salad

Fresh Roman lettuce tossed in our house made dressing, topped with grated parmesan cheese & served in a wonton shell.
\$13 Add blackened chicken or shrimp

Grilled Steak Salad

New York Strip steak grilled to your liking with mixed greens and seasonal veggies.
Choice of dressing.

Grilled Chicken Salad

Fresh chicken breast grilled or blackened over a bed of mixed greens and seasonal veggies.
Choice of dressing.

Grilled Salmon Salad

Norwegian salmon grilled and lightly seasoned over a bed of mixed greens seasonal veggies.

Grilled Shrimp Salad

Large Black Tiger shrimp lightly seasoned and grilled to perfection over a bed of mixed greens and seasonal veggies.

SANDWICHES

All of our burgers are made with 100% fresh Angus beef and come with lettuce, tomato, onion and pickle available upon request. All sandwiches come with our house made potato chips. All sandwiches are served on an Amoroso Kaiser roll unless noted below.

Turkducken Burger, aka "The Madden"

The Turkducken was made famous by sports commentator John Madden. This burger boasts fresh ground turkey, duck & chicken along with "our own blend of herbs & spices". Topped with all the fixings. Lettuce, tomato, onion & "our own special Madden sauce".

Bacon Bleu Burger

½ lb. Angus burger char-grilled, topped with bleu cheese dressing, crumbles and hickory smoked bacon.

Full Moon over Kansas City

½ lb. Angus burger char-grilled, topped with lightly breaded fresh mozzarella fried to a golden perfection. Finished with "our house" marinara and served on a Kaiser roll.

Mushroom Swiss

½ lb. Angus burger char-grilled topped with fresh sautéed mushrooms and covered with melted Swiss.

Wellsboro House

½ lb. Angus burger char-grilled topped with sautéed large shrimp and roasted garlic mayo.

South of the Border

½ lb. Angus burger char-grilled, hickory smoked bacon, spicy pepper jack cheese and chipotle mayo on the side.

Mahi Wowi

Fresh Atlantic Mahi-Mahi, chow mien dusted served with pepperoncini aioli and topped with an Asian slaw and served on a Amoroso Roll.

Brewery Bratwurst

Hand cranked in our kitchen, simmered in a hand crafted seasonal WHB brew and char-grilled to lock in flavor. Topped with grilled sauerkraut, house made beer mustard and served on a south Philly roll.

Eggplant Parmesan

Hand cut eggplant lightly breaded and sautéed to a golden brown. Topped with house made marinara sauce and provolone cheese. Served on a toasted South Philly roll.

Chicken Parmesan

Lightly breaded fresh chicken breast sautéed and topped with marinara and provolone and served on a toasted south Philly roll.

Hot Ham & Cheese

A generous portion of baked Virginia ham, sliced thin, grilled and topped with your choice of American, Swiss, Pepper jack or Provolone cheese.

Salmonwich

Norwegian salmon mixed with fresh herbs and spices. Grilled to golden brown perfection and topped with lemon dill aioli and garden lettuce. Served with Chesapeake Bay fries.

Buffalo Chicken

Chris' creation! Better than wings without the mess! Fresh chicken breast grilled and topped with crumbly bleu cheese, a spicy blend of cream cheese and hot sauce and garnished with crunchy diced celery.

Southwest Breast

Fresh chicken breast char-broiled, finished with BBQ sauce then topped with Pepper Jack cheese and hickory smoked bacon. Served with salsa on the side.

South Philly Cheese Steak

"Our signature sandwich" featuring Angus rib eye, grilled onions and the authentic tangy cheese of South Philly. Served on a toasted Italian roll. ** Add mushrooms, peppers, jalapenos

Chicken Cordon Blue

Panko breaded chicken breast, tavern ham and melted Swiss finished with our house made beer mustard served on a south Philly roll.

Chicken Cheese Steak

Sliced chicken breast with grilled peppers and "our Three Cheese Alfredo sauce", served on a toasted Italian roll. ** Add mushrooms, onions, jalapenos bacon

White Fish Po Boy

A Louisiana staple this Po Boy boasts a generous beer battered filet of white fish fried golden brown with shredded lettuce, onion and tomato. Topped with our signature Cajun tartar sauce and served on a long, toasted south Philly roll.

Fried Oyster Po Boy

A New Orleans favorite! Succulent oysters breaded and fried to a golden perfection. Topped with "our signature crawfish sauce" and served on a toasted south Philly roll. Dressed with shredded lettuce, tomato and onion or naked.

Steel City Brisket Sandwich

Inspired in Pittsburgh, this sandwich has it all. Smoked brisket, BBQ sauce, French fries and a side of house slaw.

ENTREES



**** Served after 5pm daily ****

****All entrees include a house salad and a fresh baked roll****

****Add our signature creamy Creole crawfish sauce to any entrée**

Maple Bacon Pork Porterhouse

This 16oz. bone in cut has both the regular chop and boasts a large piece of loin. Pan seared with bacon, molasses and maple. This promises to be the juiciest piece of pork you have ever had.

Crab Cakes

Our crab cakes use only jumbo lump and claw crabmeat, seasoned perfectly with our blend of spices. Served with vegetable du jour and rice or potato.

Pan - seared Shrimp

Gulf shrimp, pan-seared with garlic, herbs and butter. Served with vegetable du jour and rice or potato.

Shrimp Scampi

Gulf shrimp sautéed with garlic, shallots and a splash of white wine and served over a bed of pasta.

Shrimp Alfredo

Gulf shrimp sautéed with garlic and herbs, served over fettuccini and topped with "our house made" Alfredo sauce.

Mussels Marinara

Succulent Prince Edward Island mussels steamed in a garlic marinara and served over pasta.

Mussels in White Wine and Garlic

Succulent Prince Edward Island mussels steamed in white wine and garlic. Served over pasta.

Belgium Mussels (Moules Frites)

Prince Edward Isle mussels steamed and simmered in a garlic white wine sauce topped with hand cut fries and a pepperoncini aioli with a touch of tarragon.

Scallops

Delicate dry scallops, pan-seared and served with a lemon butter sauce. Served with vegetable du jour and rice or potato.

Macadamia Mahi-Mahi

Macadamia nut crusted, fresh Atlantic Mahi-mahi pan seared to perfection, drizzled with a sesame ginger sauce.

Norwegian Salmon

The best Atlantic salmon you'll ever eat! Drizzled with a delicious creamy sauce featuring fresh dill and a House blend of herbs and spices. Served with vegetable du jour and rice or potato.

Yellow Fin Ahi Tuna

Yellow Fin Ahi Tuna steaks grilled or blackened then finished with raspberry teriyaki. We're delighted to offer this exceptional hand cut fillets served with vegetable du jour and your choice of potato or wild rice blend.

Louisiana Catfish

This traditional Louisiana entrée exudes the unique flavor and flare of the Bayou State. Farm raised fresh from Louisiana and smothered with "our creamy Creole crawfish sauce": your choice of blackened, Cajun or grilled. Served with wild rice blend or potato and vegetable du jour.

Chicken Parmesan

Fresh chicken breast seasoned and Panko breaded with House made bread crumbs. Sautéed in extra virgin olive oil and finished with Provolone cheese. Served over spaghetti topped with marinara.

Chicken Alfredo

Fresh chicken breast, grilled or blackened, served over fettuccini topped with "our creamy Alfredo sauce".

STEAKS



*** Served after 5pm daily ***

The Wellsboro House is proud to offer Creekstone Farms Premium Black Angus Steaks. Creekstone Farms is the industry leader in providing consistent and superior quality Angus beef. Try one and see if you agree that they are the best eating steaks ... ever!

20 oz. Cowboy Rib Eye

16 oz. New York Strip

12 oz. Delmonico

10 oz. 'Filet Cut' Sirloin

*** Steak and chop dinners include a House salad, vegetable du jour and choice of potato.*

Steak Accompaniments

Caramelized Onions

Fresh, sweet onions seasoned and caramelized to perfection.

Sautéed Mushrooms

Fresh mushrooms seasoned and sautéed.

Bleu Cheese

The pungent flavor of bleu cheese crumbles slightly melted.

Creole Crawfish Sauce

A Wellsboro House original recipe. Crawfish tails combined with a special blend of spices in a rich cream sauce.

*To ensure that you get the most enjoyment when eating our steaks,
The Wellsboro House prepares our steaks in the following manners:*

Rare - cool, with a red center

Med Rare - warm, with a red center

Med - hot, with a pink center

Med Well - hot, with a slightly pink center

Well - hot, with no pink at all

FOR BEST RESULTS



PREMIUM BLACK ANGUS BEEF™

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FROM THE GARDEN



Eggplant Parmesan

Hand cut eggplant lightly breaded and sautéed to a golden brown. Topped with house made marinara and provolone cheese. Served on a bed of pasta with a garlic bread stick.

Veggie South Philly

There are vegetarians from Philly believe it or not. Fresh veggies sautéed with white wine, garlic, herbs and seasonings. Topped with grated parmesan. Served on a toasted south Philly roll.

Veggie Scampi

Chef's choice of fresh veggies tossed in a garlic scampi sauce and served over a bed of tender pasta.

The Best Veggie Burger

Where's the beef? Who cares when it comes to this burger! Black bean, bell pepper, onion, garlic, chili, cumin and "our spent brewery grains" and of course bleu cheese crumbles mixed gently together to create a delicious meat free burger. Served with lettuce, tomato and onion on a Kaiser roll.

KIDS MENU



All kids' menus come with French fries and soda.

All kids' burgers cooked to 160°

Hotdog

Hamburger

Cheeseburger

Grilled Cheese

Macaroni & Cheese

Chicken Fingers

Spaghetti (fries not included)

DRINKS



All of our soft drinks are proudly locally made

Cola, diet cola, lemon-lime, MTD, ginger ale,

amber birch beer & orange

Unsweetened Ice Tea

Milk or Chocolate Milk

Orange or Cranberry Juice

Coffee, Regular or Decaf

Tea or Green Tea