

SEASONAL DRINK FEATURES

Watermelon Margarita

DeKuyper Watermelon Pucker, Sauza Tequila, Triple Sec served on the rocks

Melon Madness

Melon Liqueur, DeKuyper Watermelon Pucker, Rum, Sours Mix

Sunsplash

Stoli Orange, Cointreau, Sours Mix, Orange and Cranberry Juices

Orange Rush

Bacardi O, Peach Schnapps, Pineapple Juice, Orange Juice and Cranberry Juice

Sour Apple Margarita

DeKuyper Sour Apple Schnapps, Sauza Tequila, Triple sec served on the rocks

Lemonade with a Kick

Vodka and Lemonade, Mixed with your favorite flavor: Watermelon, Papaya,

Fuzzy Navel

DeKuyper Luscious Peach Schnapps, Vodka and Orange Juice

Sunburst

Citrus Vodka, Triple Sec, Grapefruit Juice and Grenadine

WINE BY THE GLASS

Pinot Grigio
Placido — Italy

Chardonnay
Redwood — California

Riesling
Chateau St. Michelle — Washington

White Zinfandel
Beringer — California

Sauvignon Blanc
Geyser Peak—California

Cabernet Sauvignon
Beaulieu Vineyards — California

Merlot
Dynamite — California

Pinot Noir
Trapiche — Argentina

Zinfandel
Parducci — California

Shiraz
Echelon — California

BEER

BOTTLES

DOMESTICS	IMPORTS
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Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Miller Genuine Draft
O'Douls
Rolling Rock
Sam Adams
Sam Adams Light
Smirnoff Ice
Yuengling

Amstel Light
Bass
Beck's
Beck's Dark
Blue Moon
Corona
Heineken
Labatts Blue
Molson Canadian

DRAUGHT

Blue Moon
Miller Lite
Troegs Hopback
Sierra Nevada
Sam Adams Seasonal
Yuengling

FEATURED MARTINIS

The Chanticleer

Vodka, Blue Curacao, Hypnotiq, Sours, Sierra Mist

Benny the Beaver

Southern Comfort, Peach Schnapps, Orange Juice

Penn Statini

Vodka, Blue Curacao, Lime Juice

The Owl

Stoli Raspberry, Stoli Strawberry, Cranberry Juice, Grenadine

The Fightin' Illini

Tequila, Vodka and Orange Juice

True Blue PSU Fan

Belvedere Vodka, Grand Marnier, Blue Curacao, Topped with Champagne

The Wolverine

Absolut Citron, Blueberry Schnapps, Blue Curacao, Cranberry and Sours

Blue Sapphire

Blue Curacao, Bombay Sapphire, Dry Vermouth

The Hoosier

Absolut Citron, Cointreau, Cranberry Juice and Lime Juice

The Spartan

Vodka, Midori Melon Liqueur, Triple Sec and Sierra Mist

APPETIZERS

Whisker's Chicken Wings	\$8	Tortilla Chips and Nacho Dip	\$6
crispy wings tossed in your choice of bbq, mild, hot, or fire sauce with celery, carrots, and bleu cheese		chili and cheddar sauce, with diced tomatoes and sour cream	
Big Ten-Ders	\$7	Grilled Quesadillas	
breaded chicken tenders, lightly spiced, golden fried, and served with chipotle BBQ and honey mustard		spicy blend of cheeses served with sour cream, salsa, and guacamole	
Egg Rolls, Pot Stickers, and Won Tons	\$8	cheese 6 chicken 7 steak 8	
local Suzie Wong prepared egg rolls, won tons, and pot stickers with duck sauce		Fried Cheese	\$6
Bistro Fries	\$5	mozzarella cheese coated in a zesty breading and fried to a golden brown perfection; served with marinara sauce	
hand cut french fries tossed with bistro seasoning and served with spicy ketchup		Calamari	\$9
		lightly breaded rings of squid served with sweet and sour citrus sauce and lime wedges	

SOUPS & SALADS

Lobster Bisque	Featured Soup
6	4
Side Salad	Side Caesar
5	6

Grilled Chicken Cobb Salad

hardboiled eggs, tomatoes, avocado, blue cheese, bacon, and olives, with ranch dressing
10

Mediterranean Lamb Salad

grilled lamb chops on house salad mix with feta, cucumbers, katamala olives, and red onion with taziki dressing
12

*Southwestern Steak Salad

grilled spicy beef tenderloin, cheddar, tomatoes, jalapeños, black bean salad, and tortilla; served with ancho vinaigrette
12

Chef Salad

sliced turkey, diced tomatoes, cheddar, cucumbers, carrots, and fried tabasco shallots; served with balsamic vinaigrette
10

Grilled Shrimp Caesar

four jumbo shrimp on chopped romaine with tomatoes and shaved romano
14
(May substitute grilled chicken – 10)

Japanese Noodle Salad

udon noodles tossed with julienne vegetables, and greens; served with green tea peanut sauce
9

Pennsylvania Spinach Salad

baby spinach, hardboiled eggs, red onion, local mushrooms and hot bacon dressing
9

Pear Salad

fresh pears and seasonal berries with toasted walnuts and goat cheese, tossed with baby arugula and thyme vinaigrette
9

SANDWICHES

served with choice of fries, chips, coleslaw, fruit salad, or salad du jour

California Turkey

lettuce, tomato, avocado, and pepper jack cheese on pressed sourdough with red pepper aioli

9

BBQ Pork Sandwich

slow cooked pulled pork in our house BBQ sauce topped with apple cucumber slaw

9

Crab Cake Sandwich

on a kaiser roll with lettuce, tomatoes, and cajun remoulade

12

Grilled Greek Kabobs

served with mixed greens, marinated tomatoes, and onions on a grilled Mediterranean flatbread with Taziki Sauce

Vegetable 9 Beef 12

***Nittany Lion Burger**

eight ounce burger with sautéed mushrooms and cheddar on a kaiser roll

8

***Big Ten Burger**

double decker burger with grilled onions, bacon, and cheddar with our classic big ten sauce

12

Inn Cheese Steak

thinly sliced roasted prime rib with provolone, tomatoes, grilled onions, and horseradish sauce on toasted baguette

12

Tomato Mozzarella and Basil

drizzled with balsamic reduction and served open face on grilled sourdough

9

BLT Panini

grilled, house made bacon, hand cut thick, with lettuce, tomato, and basil mayo on pressed ciabatta

8

Buffalo Burger

ground Bison cooked medium rare with spicy bbq sauce, smoked cheddar, and crispy shallots on a roll

12

Italian Club Panini

cappicola, salami, pepperoni, fresh mozzarella, peppadews, lettuce and tomato with oil and vinegar on pressed ciabatta

12

Reuben

thinly sliced corn beef, sauerkraut, thousand island, and melted swiss on toasted rye bread

12

PASTA

We have the following items to add to your dish

Chicken 3 - Steak 4 - Shrimp 5

Vegetarian Pasta

grilled artichokes, tomato confit, and baby spinach tossed with penne, roasted garlic, tomato oil and sherry vinegar

9

Pasta and Red Sauce

house red sauce with grated parmesan and fried basil, served on a bed of penne

8

Sun Dried Tomato Pesto

a light basil and tomato pesto with toasted pine nuts, olive oil, and parmesan cheese tossed with fettuccini

8

Bolognaise

ground veal and beef marinated in red wine and slow cooked with garlic, carrots, tomato, and white wine, served with grated parmesan on a bed of penne

9

Alfredo

parmesan, garlic and cream sauce served over fettuccini

9

ENTRÉES

Available after 5PM each evening

***Tornadoes of Filet Mignon**

three 2 oz. petit filets of beef tenderloin served with blue cheese gratin of potato, broccolini and red pepper butter

14

Classic Chicken Pot Pie

slow cooked and pulled chicken, potatoes, carrots, peas, and celery in creamy sauce served in a golden, flaky crust

13

Seafood Au Gratin

shrimp and scallops grilled and tossed in creamy sauce with spinach and pasta then baked with a cheese crust

15

***Tuna Loin**

grilled medium rare with a ponzu glaze, served with roasted asian vegetables and sesame rice

13

***Rack of Lamb**

rubbed with mint and spices, roasted and served over a tomato eggplant ragout with mediterranean rice

16

Short Ribs

slow braised and served off the bone with bistro fries, fresh spinach, and sautéed mushrooms and onions

13

** May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

UNIVERSITY CREAMERY FEATURED ICE CREAM

Alumni Swirl
Bittersweet Mint
Chocolate
InnBerry Swirl
Keeny Beanie
Lemon Sorbet
Peachy Paterno
Strawberry
Vanilla

CREAMERY COCKTAILS

Fuzzy Paterno

peachy Paterno Ice cream, peach schnapps, and vodka

Banana Split

vanilla and chocolate ice cream, banana liqueur, strawberry liqueur, and vodka

After Dinner Mint

bittersweet mint ice cream, vodka, and crème de menthe

Mudslide

vanilla ice cream, kahlua, bailey's Irish Cream, and vodka