

OLD CORNER

328 COURT STREET | WILLIAMSPORT PA | 570.326.4286 | OLDCORNERHOTEL.COM
DINING ROOM - TAVERN – PATIO | EXECUTIVE CHEF MANNY BAEZ

Appetizers

Goat Cheese Croquettes // Jalapeno Honey Drizzle

Crispy Parmesan Risotto Fries // Basil Pesto Marinara

Clams Casino // Preserved Lemon

Deep Fried Cornmeal Crusted Calamari // Red Pepper Aioli

Crispy Coconut Shrimp//sweet-sour pineapple dipping sauce

Grilled Broccoli//roasted apple salsa//prosciutto//toasted pecans //parmesan

Charcuterie Board

Flat Bread Pizzas

Roasted Mushrooms // Caramelized Onions // Goat Cheese Spread // Crispy Shallots // Parmesan // Balsamic Reduction

BBQ shrimp//red onion//roasted peppers//cheddar cheese//ranch drizzle

Prosciutto di Parma // Roasted Garlic Oil // Mozzarella Cheese // Arugula // Honey Drizzle

Pepperoni // Mozzarella Cheeses // Marinara Sauce

Salads

Romaine Lettuce // Pecorino Romano // Croutons // Caesar Dressing 7

Mixed Greens // Heirloom Tomatoes // Cucumber // Carrot // Red Onion // Champagne Vinaigrette 6

Arugula // Fried Goat Cheese // Cucumber // Dried Cranberries// Apples// Sriracha Ranch 10.

Baby Iceberg Wedge // Smoked Bacon Lardons // Heirloom Tomatoes // Red Onion // Smoked Bleu Cheese Dressing 9.

Entrée Salads

Marinated Beef Tenderloin Tips // Red Potatoes // Spinach // Romaine // Roasted Red Peppers // Cucumber // Heirloom Tomatoes // Red Onion // Smoked Bleu Cheese Dressing 18.

Spinach // Arugula // Cucumber // Red Onion // Roasted Red Bell Peppers // Anchovy // Kalamata Olives // Feta Cheese // Pita Chips // Garlic Herb Vinaigrette Grilled Chicken 14. Salmon 17.

Baby Tuscan Kale // Red Quinoa // Granny Smith Apples // Goat Cheese // Toasted Walnuts // Dried Cranberries // Apple Cider Cinnamon Vinaigrette Grilled Chicken 14. Salmon 17.

Entrées

Lobster Claw Meat // Penne // Tomatoes // Fresh Herbs // Asiago Cream 26.

Vegetarian Sheppard's Pie // Brussel Sprouts // Mushroom // Brussels sprouts // Baby Carrots // Rice // BBQ Sauce // Mashed Potatoes // Cheddar Cheese 18.

Pappardelle Bolognese // Misty Mountain Ground Beef // House Ground Turkey // Bacon 20.

Seared Sea Scallops // Bacon-Apple-Sweet Potato Hash // Red Wine Demi-Glace // Sweet Potato Chips 28.

Thai Glazed Grilled Salmon//coconut lime jasmine rice//pickled vegetable slaw 27.

Chicken Breast Marsala // Roasted Mushrooms //Truffle Herb Mashed Potatoes// Arugula 19.

Maple Marinated Grilled Pork Chop//Broccolini//roasted apple salsa//toasted pecans //sweet potato puree 26.

Red Wine Braised Short Ribs // Creamy Polenta // Roasted Baby Carrots // Short Rib Jus // Crispy Shallots 27.

Steak Frites // Grilled Ribeye- 14 oz // French Fries // Brussels Sprouts // Chipotle Rosemary Compound Butter 38.

Grilled Filet Mignon – 8 oz // Mashed Red Potatoes // Balsamic & Bacon Reduction 37.

Sides

Mashed Red Potatoes 6.

Hand Cut Fries 5.

Bacon Brussel Sprouts 6

Roasted Baby Carrots 6

Casual Plates

Fish Tacos

Cornmeal Dusted Catfish // Mozzarella // Mixed Greens // Tomato // Avocado // Sriracha Ranch 14.

Smoked Brisket Sandwich

Applewood Smoked Brisket // Provolone // Horseradish Aioli // Au Jus 15.

Italian Sandwich

Prosciutto di Parma // Capicola // Salami // Peperoni // Pepperoncini // Tomato // Arugula // Red Onion // Provolone // Red Pepper Aioli 16.

California Turkey Burger

Spiced Ground Turkey // Herbed Goat Cheese // Red Onion // Arugula // Apples// Cranberry Mostarda // Whole Wheat Bun 15.

O.C.H. Burger

Misty Mountain Beef // Cheddar // Bacon // Lettuce // Tomato // Caramelized Onions // Brioche 15.

Wings

Classic Buffalo // Golden BBQ // Sweet Kick // Cajun Dry Rub // Garlic Parmesan half 8 full 14.50

Smoked Brisket Nachos

Applewood Smoked Brisket // Jalapeno // Pickled Red Onion // Tomato // Avocado // Beer Cheese // Sour Cream // Salsa // Guajillo Pepper Sauce 13