



DINNER IN THE TAP ROOM

Appetizers

Mushroom, Spinach & Smoked Gouda Dip \$12

crispy Tortillas



Edamame \$8

fresh steamed in the pod seasoned with sriracha, soy & scallion



Prince Edward Island Mussels \$11

applewood smoked bacon, grilled baguette, warm tarragon balsamic sauce

Hummus and Pita \$11

warm pita and Extra Virgin Olive Oil celery, carrots and cucumber

Crispy Fried Calamari \$12

charred tomato sauce



Shrimp Cocktail \$17

three colossal shrimp, lemon poppy seed crème fraiche, chives & lemon zest



Market Oysters \$16

mignonette

Artisan Cheese Plate \$16

4 local cheeses, grilled baguette

Soups & Salads



French Onion Gratin \$9

*savory onions, a hint of sherry topped with melted provolone and gruyere cheeses
voted "Our Favorite" by Lehigh Valley magazine*

Soup Du Jour

Chef's daily creation

\$4 cup \$8 Bowl

Puree of Parsnip Soup

truffle oil, crème fraiche, chives

\$4 cup \$8 Bowl



Quinoa Salad \$11

kohlrabi apple, arugula, Feta cheese, walnuts, sherry vinaigrette



Baby Spinach Salad \$9

red onion marmalade, toasted almonds, goat cheese, apple cider vinaigrette



Roasted Organic Beets \$12

goat cheese, pistachios, micro arugula, beet vinaigrette



Hotel Bethlehem Caesar \$9

hearts of romaine, herbed croutons, Parmesan-Reggiano, white anchovies



Seafood Cobb \$21

hearts of romaine, diced tomatoes, bacon, Point Reyes bleu cheese, avocado, lump crab meat, lobster claw meat, shrimp and poppy seed vinaigrette

Add to any salad — grilled chicken breast \$5, grilled salmon \$7 or seared peppercorn tuna for \$10

*A gratuity of 20% will be added to parties of six or more
Consuming raw or undercooked meat, poultry or shellfish may cause food borne illness.*



Tap Room Classic

Sandwiches



Jumbo Lump Crab Cake \$19

lemon, black pepper aioli
jicama slaw, brioche bun

Portobello "Cheesesteak" \$14

marinated Portobello mushrooms,
roasted peppers, caramelized onions, arugula
Hope Springs Farm Cheddar cheese

Ham & Turkey Club \$14

Black Forest ham, smoked turkey,
Gruyere cheese, lettuce, tomato,
bacon, mayonnaise

Grilled Chicken \$12

avocado, bacon, hope springs farm cheddar
lettuce, tomato, chipotle aioli



Hotel B Burger \$15

10 oz Angus beef on Brioche bun
lettuce, tomato, onion,
choice of cheese: American, Gruyere,
Provolone, or Cheddar

Cheese Steak \$16

sautéed shaved prime rib, caramelized sweet
onions, Provolone cheese

Wild Mushroom Meatloaf \$16

ciabatta, caramelized onions,
red wine demi glace

Fish Tacos \$14

grilled Mahi Mahi, jicama slaw,
avocado crème fraîche & pico de gallo

*all hot and cold sandwiches served with choice of
french fries, kettle cooked potato chips, house salad or soup of the day*

Entrees

Entrees include soup of the day or house salad



Filet Mignon \$38

grilled shiitake,
cippolini onion, mashed potatoes, kale
red wine demi glace

Fish and Chips \$17

beer batter fried atlantic cod
french fries & jicama slaw

Macaroni and Cheese \$15

with gruyère and mascarpone, parmesan &
cheddar cheeses



Wild Mushroom Meatloaf \$25

prosciutto, provolone &
spinach, with mashed potatoes,
seasonal vegetables



Jumbo Lump Crab Cakes \$34

lemon, black pepper aioli
jicama slaw, pommes gratin



Pocono Trout \$26

braised leeks
mussel herb champagne sauce
Historic Moravian Classic



Grilled Salmon \$28

seasonal vegetables & mashed potatoes
crimini mushroom beurre blanc

Lancaster Organic Chicken \$28

basil parsley pistou
seasonal vegetables & pommes gratin



Braised Short Rib \$27

potatoes gratin, winter root vegetables,
cippolini onions
red wine demi

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Consuming raw or undercooked meat, poultry or seafood may increase your risk of food-borne illness



Tap Room Classic



Indicates Gluten Free

modifications can be made to several menu items to cater to our gluten free guests