

IMPORTANT!

This is NOT the menu that will be served for Penn State's 2022 Commencement Weekends (4/29-4/30 & 5/6-5/8). This was the menu served in 2021 and is meant only to offer an idea of how the 2022 menu will be structured and the kind of variety offered. Menu items and pricing WILL be different. The 2022 menu will not be finalized until APRIL.



DINNER MENU | MAY 7-9, 2021

THE OVERLOOK GRILL
RESTAURANT • BAR • VIEW

Let's Celebrate!

Congratulations to all the graduates and mothers on this celebratory weekend!



Starters

- Mini Crab Cakes** \$8.75
Four boardwalk-style, deviled crab cakes in miniature. Served with garlic dill aoli.
- Suzie Wong Egg Roll** \$4.50
A State College and Grange Fair classic for over 50 years! In the Suzie Wong tradition, we serve this local specialty with packets of soy sauce, duck sauce, and hot mustard for dipping. (v,df)
- Buffalo Wings** \$9.25
Eight wings tossed in Harrison's twist on a traditional Buffalo-style sauce. Served with ranch or bleu cheese dressing on the side by request.
- Buffalo Cauliflower** \$8.25
Fresh cauliflower flash-fried and tossed in Harrison's twist on the traditional sauce recipe from Buffalo, NY, and sprinkled with bleu cheese crumbles. Served with your choice of bleu cheese or ranch on the side. (v)
- Coconut Shrimp** \$11.75
Tender shrimp coated in coconut, bread crumbs & seasoning & then deep-fried. Served with our house-made mango salsa.

Soups

Choose from a rotating selection of house-made soups, including vegetarian, dairy-free and gluten-free options.

Cup \$4.50 Bowl \$5.75

Ask your server about today's selection!

Salads

Croutons available by request.

- Mesclun Greens** \$8.75
A simple, elegant salad of tender field greens topped with house-made balsamic vinaigrette. (v,gf,df)
- Caesar Salad** \$9.75
Crisp romaine lettuce tossed with shredded parmesan, tossed in our house-made Caesar dressing. (gf)

Choice of dressings:

balsamic vinaigrette, creamy bleu cheese, ranch, Caesar, or oil & vinegar

Entrées

Seafood

- Sicilian-Style Citrus Scallops** \$30.99
Tender sea scallops sautéed with fresh citrus & herbs. Served with Chef's vegetable sauté. (gf)
- Horseradish-Crusted Snapper** \$26.99
Fillet of snapper rubbed with horseradish, then coated with a gluten-free, seasoned potato flake crust and crispy pan fried. Topped with horseradish butter and served with sautéed cauliflower. (gf)
- Tropical Habanero Salmon** \$26.99
A seasoned, pan-seared salmon fillet topped with a fresh sweet & spicy mango-habanero salsa. Served with roasted red potatoes. (gf)(df)
- Lump Crab Cakes** \$32.99
Two cakes made from sweet lump crab meat, red bell pepper, celery, and onion are seasoned and breaded, then pan-crisped and served with Chef's vegetable sauté.

Meat & Poultry

- Local Smoke BBQ Beef Brisket** \$22.99
House-smoked beef brisket with a sweet & tangy apple BBQ sauce. Served with Chef's Mac & Cheese.
- Vineyard Chicken** \$19.99
Two boneless chicken breasts in a subtle sauce made from herbs, white wine and PA-grown mushrooms. Served with roasted red potatoes. (trace gluten)(trace dairy)
- Chicken Parmesan** \$19.99
Boneless chicken breast, breaded and baked with marinara, mozzarella and parmesan, atop a bed of linguine marinara.
- Shawarma Chicken** \$19.99
Boneless chicken breast marinated with olive oil, garlic, cumin, paprika, turmeric, cinnamon, and red pepper and topped with a tomato-cucumber relish. Served with grilled vegetables. (gf,df)
- Filet Mignon*** \$34.99
Pan-seared, 8-ounce tenderloin of beef finished with house-made, Boursin-style herbed cheese. Served with roasted red potatoes. (gf)

Meatless Mains

- Local Chef's Mac & Cheese** \$17.99
Fresh, local fusilli pasta from Fasta & Ravioli Co., tossed in a rich cheese sauce made with cream and Amish-made Goot Essa cheddar. (v)
- Linguine Marinara** \$15.99
A hearty portion of linguine tossed in a traditional marinara sauce. Shredded parmesan available by request. (v)
- Eggplant Parmesan** \$17.99
Tender slices of eggplant, breaded and baked with marinara, mozzarella and parmesan, atop a bed of linguine marinara. (v)
- Red Pepper Pesto Gnocchi** \$16.99
Tender, Italian-style potato dumplings tossed in a rich sauce made from cream and house-made red pepper pesto. (v)(contains nuts)

Guide to symbols: (v) vegetarian, (gf) gluten free, (df) dairy free

*The Department of Agriculture has asked us to remind you: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

