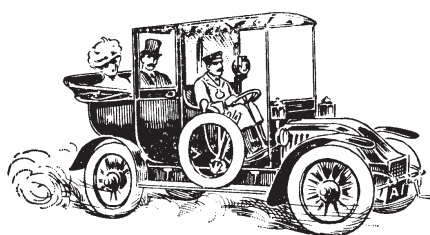
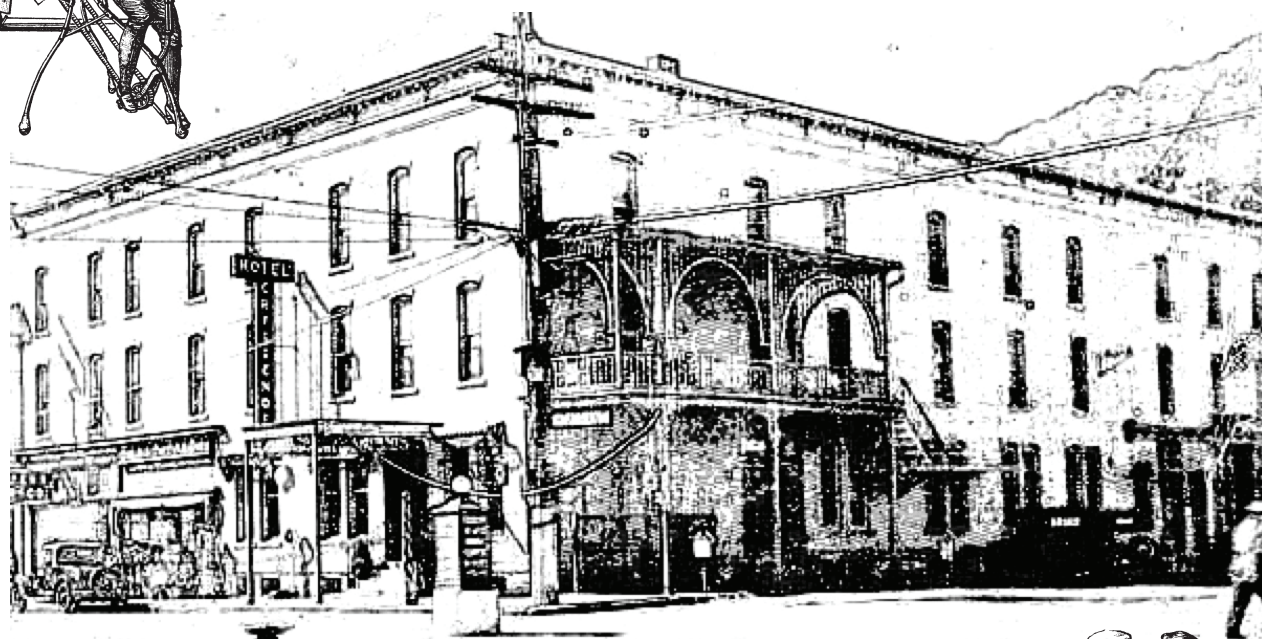
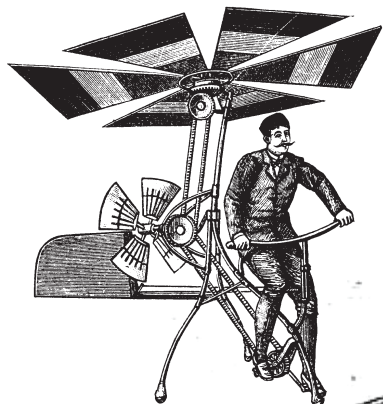
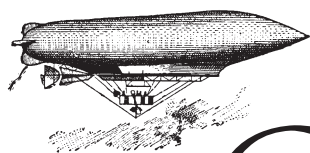
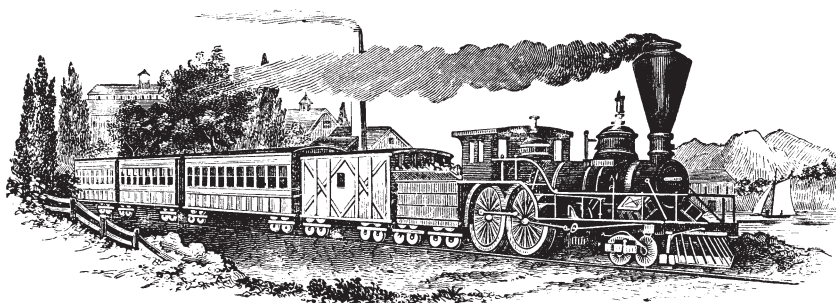


the
HOTEL CRITTENDEN



MENU



est. 1891
Corner of Second and Main • Coudersport, PA



STARTERS

*Lager Battered Mushrooms

Hand-dipped silver dollar mushrooms in our house-made lager batter **6.95**

*Oh-my! Rings

Crispy hand-dipped onion rings in our house-made lager batter, sure to make you say Oh-my! **6.50**

GF Guinness Cheddar Fries

Our fresh-cut fries topped with a Guinness cheddar cheese sauce **4.95**

Add our in-house smoked BBQ pulled pork **3.00**

Add bacon **2.25**

GF Spinach and Artichoke Dip

Fresh made creamy spinach and artichoke dip with a mélange of mozzarella and cheddar cheese served with our fresh fried tortilla chips and tri-color corn chips **9.25**

GF Macho Nachos

A hefty helping of our house-fried tortilla chips and tri-color corn chips with a Guinness cheddar sauce, jalapeños, and roasted corn and black bean salsa **9.95**

Add our in-house smoked BBQ pulled pork **3.00**

*Maple/Jalapeño Duck wings

(6) crispy fried duck drumsticks with a jalapeño-infused Potter County Maple glaze **10.95**

*Ahi Tuna Wontons

2+ sushi grade Ahi Tuna seared and served rare atop fried wonton strips with a sesame, soy, ginger Asian slaw and sriracha and wasabi aioli **12.95**

***GF** Portabella and Pesto Shrimp Caprese

Balsamic-marinated portabella mushroom grilled and topped with fresh tomato, mozzarella, and sautéed pesto shrimp served on a bed of greens aglio **14.95**

Crab-stuffed Mushrooms

(6) Silver dollar mushrooms stuffed with Keith's secret crab stuffing and broiled to perfection with butter and parmesan

*Shrimp Lejon Boxty

(4) large shrimp sautéed with garlic, spinach, and bacon served atop boxty (crispy potato pancakes) with a light and creamy horseradish lejon sauce and a roasted red pepper coulis **13.95**

Clams Casino

(6) broiled top neck clams topped with a bacon and parmesan stuffing **11.95**

GF Steamed Blue Mussels

1 LB of steamed Blue Mussels served with a side of grilled garlic focaccia bread **10.95**

GF Mussels Scampi

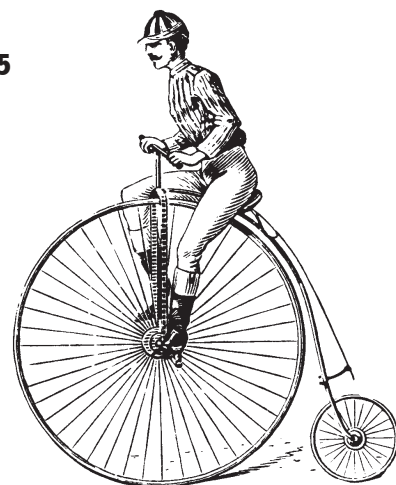
1 Lb. of steamed Blue Mussels sautéed in a garlic and white wine sauce **12.95**

GF Bier Mussels

1 Lb. of steamed Blue Mussels sautéed with Kielbasa in a beer and ale-mustard butter sauce **13.95**

Items marked with (*) are not available on Wednesday evenings during Wings and Strings, 5:00 pm - 9:00 pm

GF Gluten-free option available upon request from your server
(Gluten-free ingredients are used in these items but we do not guarantee 100% that your food will not come in contact with gluten-containing products; we are not a gluten-free facility)



SOUPS AND SALADS

SOUPS

(served with oyster crackers or a roll)

GF Crittenden French Onion Soup

Caramelized sweet onions in a rich beef broth topped with our house croutons and provolone cheese and broiled to delicious cheesy perfection **5.95**

Soups du Jour

Ask your server about our fresh made soups of the day

Cup or Bowl **Market Price**

GF SALADS

Side Salad

A mix of fresh seasonal greens and romaine lettuce with cherry tomato, cucumber, red onion, shredded carrots, shredded cheddar jack, and croutons with your choice of dressing **3.50**

GF Entrée Salads

Crittenden House Salad

A mix of fresh seasonal greens and romaine lettuce with cherry tomato, cucumber, red onion, shredded carrots, craisins, gorgonzola and roasted candied walnuts with a side of our house dressing (cranberry-balsamic vinaigrette) **8.95**

Garden Salad

A mix of fresh seasonal greens and romaine lettuce with cherry tomato, cucumber, red onion, shredded carrots. Choice of dressing. **8.95**

Get me to the Greek Salad

Crisp ribbons of romaine lettuce with tomato, cucumber, roasted red peppers, Greek and Spanish olives, red onion, and feta cheese with a side of our house-made Greek vinaigrette **9.95**

Caprese salad

Seasonal greens, with fresh mozzarella, sliced tomato, and cucumber drizzled with lemon infused olive oil, basil pesto, and a balsamic reduction **10.95**

Caesar Salad

Crisp ribbons of romaine hearts tossed in a creamy Caesar dressing with parmesan, asiago, and our house-baked croutons with red onion, olives, and tomato **8.95**

GF Taco Salad

Seasonal greens with our house roasted corn and black bean salsa and cheddar jack cheese atop our fresh fried tortilla and corn chips drizzled with sriracha ranch dressing **9.95**

Top your Entrée Salad with:

House-Smoked Turkey **3.00**

Grilled or *Panko Chicken **3.00**

Balsamic Portabella **3.00**

Blackened Ahi Tuna **5.00**

Cajun Shrimp **6.00**

*4 oz. Salmon **6.00**

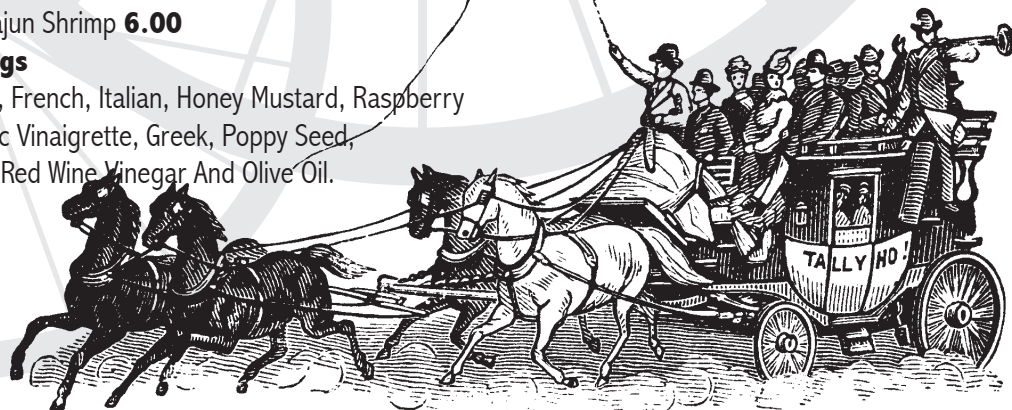
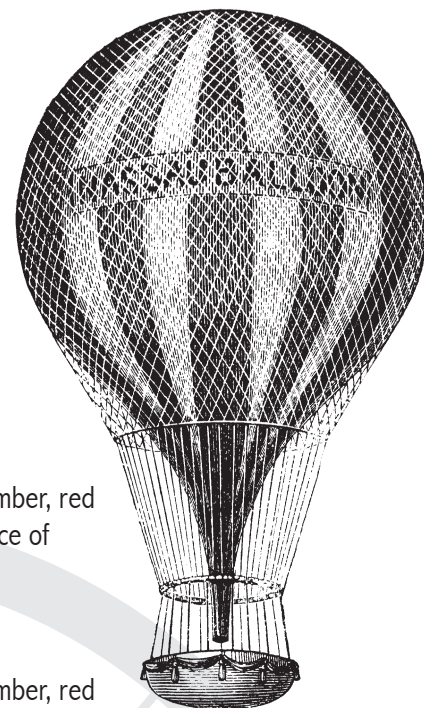
*4 oz. Ahi Tuna **5.00**

4 Shrimp (16/20 count/ LB.) **6.00**

Blackened Chicken **3.00**

Choice of dressings

Bleu Cheese, Ranch, French, Italian, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Greek, Poppy Seed, House Dressing, Or Red Wine Vinegar And Olive Oil. Extra Dressing **.50**



SANDWICHES

All of our deli-meats, pulled pork, and brisket are smoked in-house

Items marked with (*) are not available on Wednesday evenings during Wings and Strings, 5:00 pm-9:00 pm

Pulled Pork

Our in-house smoked Pork butt rendered in a traditional rich-molasses

BBQ served on a lightly toasted house roll with a side of our fresh cut fries and slaw **9.95**

Add Guinness cheddar sauce **1.50**

Brisket

Tender brisket smoked with our house rub and rendered in its own natural

jus served on a lightly toasted house roll served with a side of smoky horseradish

BBQ, fresh cut fries, and slaw **9.95**

*Pastrami Reuben

(a customer favorite) Our Pastrami piled high with kraut and Swiss on grilled caraway rye with Thousand Island dressing served with a side of fresh cut chips **10.95**

*Turkey or Pastrami Rachel

A choice of our smoked turkey or pastrami piled high with slaw and Swiss on grilled caraway rye with Thousand Island dressing with a side of fresh cut chips **9.95**

***The "PoCo" Club Grill** Layers of our smoked turkey, pastrami, and cheddar with sliced tomato and BBQ on grilled caraway rye with a side of fresh cut chips **9.95**

Turkey, Bacon, Cheddar

Our smoked turkey and cheddar with bacon and our signature red onion mayo char-grilled on focaccia with a side of fresh cut chips **9.50**

The Crit BLT

A classic BLT with a hefty helping of crisp bacon, lettuce, and tomato served on toasted focaccia with our signature red onion mayo and a side of fresh cut chips **6.95**

Kielbasa

Char-grilled kielbasa served on amoroso roll with a side of fresh cut fries **9.95**

Add our ale-mustard braised kraut **1.50**

Add our Fra Diavolo peppers and onions **1.50**

Chicken Club

5 oz. chicken breast grilled with our house rub or *fried crisp with a panko breading topped with bacon and American cheese on a house roll with lettuce, tomato, and mayo with a side of fresh cut chips **8.95**

*Blackened Ahi Tuna

4 oz. 2+ sushi grade Tuna blackened and served rare on a lightly toasted house roll with lettuce, tomato, and sriracha aioli with a side of fresh cut fries and slaw **12.95**

*Lager-battered Haddock

5 oz. of crispy lager-battered haddock on a house roll with a side of tartar sauce, fresh cut fries and slaw **9.95**

*Pesto Salmon

4 oz. baked salmon topped with a walnut and basil pesto on char-grilled focaccia with roasted red bell peppers, mushrooms, and mozzarella served with a side salad **13.95**

Balsamic Portabella Burger

A balsamic marinated portabella mushroom cap topped with roasted red bell peppers and provolone served on a house roll with a side salad **7.95**



BURGERS

All burgers are served with our fresh cut fries (no substitutions)

(All of our burgers are cooked to the required minimum temperatures. Upon request we will cook to your desired specifications. However, consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.)

"The Untouchable," Old Smokey

A house favorite burger, a 5 1/2 oz. char-grilled burger topped with our in-house smoked brisket with a rich-molasses BBQ, Guinness cheddar, and jumbo lager-battered onion ring served on a lightly toasted house roll with a side of fresh cut fries **11.95**

The BBQ Bleus Burger

A 5 1/2 oz. char-grilled burger topped with our in-house smoked BBQ'd pulled pork and a gorgonzola bleu butter served on lightly toasted house roll with a side of fresh cut fries **9.95**

The Reuben Burger

A 5 1/2 oz. char-grilled burger topped with our in-house smoked pastrami, kraut and Swiss drizzled with Thousand Island dressing served on a lightly toasted house with a side of fresh cut fries **10.25**

The Jalapeño Business Burger

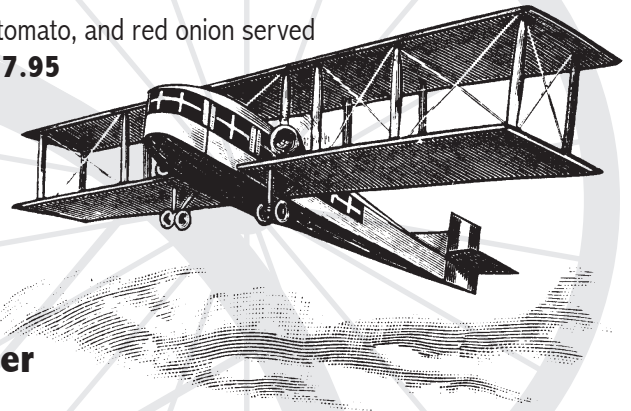
A 5 1/2 oz. char-grilled burger topped with jalapenos and smoked cheddar cheese served on a lightly toasted house roll with a side of fresh cut fries **9.50**

The Cheesy Classic Burger

A 5 1/2 oz. char-grilled burger topped with your choice of cheese, (American, Swiss, Cheddar, or Provolone) lettuce, tomato, and red onion served on a lightly toasted house roll with a side of fresh cut fries **7.95**

Add bacon **1.50**

Add mushrooms **1.00**



KIDS SELECTIONS

For Children 12 Years Of Age And Under

Chicken Tenders

(3) chicken fingers served with a small side of fresh cut fries **6.95**

Hot Dogtapus

Hot dog artfully made to resemble an octopus served with a small side of fresh cut fries **5.95**

Hamburger

A plain burger on house roll with a small side of fresh cut fries **6.95**

Add cheese **1.00**

Pasta

A child sized portion of pasta buttered or with marinara **5.95**

PLATTERS

Add Cup of Soup of Side Salad for \$2

Fish Fry

A 10 oz. lager-battered filet of haddock served with fresh cut fries and slaw **15.95**

*Petite Fish Fry

5 oz. lager-battered haddock served with fresh cut fries and slaw **9.95**

Chicken Tenders

(5) chicken fingers served with fresh cut fries and choice of dipping sauce **8.95**

BBQ Sampler

(1) 2 bone smoked ribs, 3 oz. BBQ pork, and 3 oz. smoked brisket served with slaw and one side **16.95**

ENTREES

All Entrees Served With Your Choice Of Soup Or Salad

BY LAND

New York Strip Steak A 14 oz. N.Y. Strip steak char-broiled with our house rub to your desired temperature served with chef's choice starch and vegetable **24.95**

Add Gorgonzola Bleu butter

N.Y. Strip with Shrimp Lejon

A 14 oz. N.Y. Strip steak char-broiled with our house rub to your desired temperature and topped with bacon, a horseradish cream sauce, and (4) sautéed garlic shrimp served with chef's choice starch and vegetable **32.95**

Smoked BBQ Ribs

Our in-house slow smoked, tender BBQ Ribs with a rich-molasses BBQ served with chef's choice starch and vegetable. ½ rack **16.95** whole rack **24.95**

BBQ Sampler

(2) 2 boner slow smoked Ribs, 3 oz. BBQ pulled pork, and 3 oz. brisket served with chef's choice starch and vegetable. **21.95**

BY SEA

Cajun Broiled Haddock

A 10 oz. filet of haddock broiled in a lemon Cajun butter served with chef's choice starch and vegetable **17.95**

Maple-mustard Salmon

An 8 oz. fresh filet of Faroe Island Salmon pan-seared and then broiled in our maple-mustard glaze served with chef's choice starch and vegetable **19.95**

Pesto Salmon

Basil and Walnut Pesto Salmon served over balsamic portabella Caprese with one side **23.95**

Ginger Teriyaki Ahi Tuna

An 8 oz. Ahi Tuna Steak pan-seared with our ginger teriyaki glaze and drizzled with a wasabi aioli served over sesame, soy, ginger Asian slaw and with one side **18.95**

PASTAS

Scampi

Your choice of chicken or shrimp over pasta in a garlic and white wine sauce with a side of grilled garlic focaccia bread **18.95**

Sun-dried Tomato Alfredo

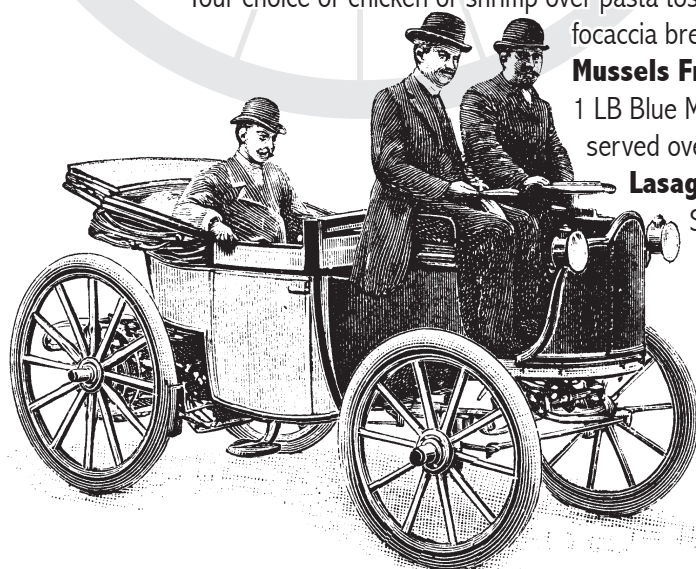
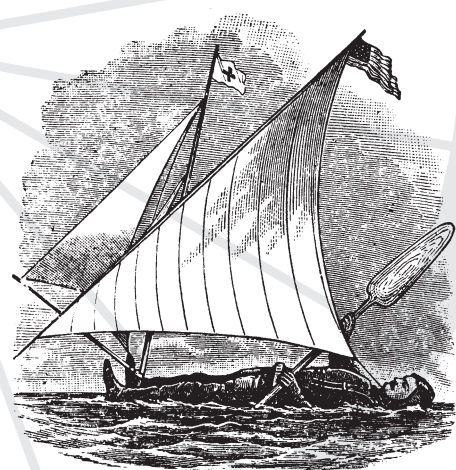
Your choice of chicken or shrimp over pasta tossed in a sun-dried tomato Alfredo sauce with a side of grilled garlic focaccia bread **19.95**

Mussels Fra Diavolo

1 LB Blue Mussels sautéed and steamed in a spicy red Fra Diavolo sauce served over pasta with a side of grilled garlic focaccia bread **16.95**

Lasagna

Served with a side salad and grilled garlic focaccia bread **10.95**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.