



2658 Nuangola Road
Mountain Top, PA 18707
(570) 868-6098

Monday - Thursday
3:00pm - 12:00am

Friday
2:00pm - 12:00am

Saturday - Sunday
12:00pm - 12:00am

KITCHEN CLOSSES AT
10:00pm NIGHTLY

IceHousePubNEPA.com
Check us out on Facebook

WINGS...WINGS...WINGS... BITES...BITES...BITES

- One Dozen Wings...\$14.99
- 1/2 LB. Bites...\$6.99
- Bleu Cheese & Celery...\$1.99
- 1 LB. Bites...\$10.99

Choose from any of these amazing sauces

MILD	GARLIC BUTTER	DRY RUB:
HOT	GARLIC PARM	BACON
CAJUN	FU-MANCHU	RANCH
OUCH	JACK DANIELS	BACON RANCH
RED GARLIC	SWEET THAI CHILE	OLD BAY
BLEU CHEESE MIX	BACON	CAJUN
BACON BLEU	CHIPOLTE RANCH	CAJUN RANCH
ZESTY BBQ	COWBOY	

APPETIZERS

The Mountain Mash Up... (4) Buffalo Wings...Mozzarella Stix's...
Piggy Balls...Bavarian Salted Pretzel Half...\$13.99

Bavarian Pretzel... This jumbo soft pretzel is baked with butter, salted and served with your choice of toppings.

- Salted...\$7.99
- Crab Stuffed...\$12.99
- Buffalo Chicken Stuffed...\$10.99

"We've Got The Balls"... The selections below are all hand mixed & balled then fried golden with panko bread crumbs...\$9.99

- **Piggy...** Southern pulled pork, cheddar cheese, served on a bed of zesty BBQ sauce
- **Buffalo Chicken...** Pulled chicken, mild bleu sauce & cheddar cheese, served on a bed of mild wing sauce
- **Arancini...** Crispy fried risotto balls stuffed with fresh mozzarella cheese over marinara

South of the Border Baked Quesadilla's... All quesadilla's baked to perfection & served with salsa & sour cream.

- **Chicken...** Pulled chicken, onions, tomato, jalapenos & cheese...\$8.99
- **Shrimp...** Grilled shrimp, lettuce, tomato, jalapenos & cheese...\$10.99
- **Steak...** Grilled chipped steak, onions, mushrooms, peppers & cheese...\$9.99
- **Pulled Pork...** Southern pulled pork, onions, peppers, BBQ sauce & cheese...\$9.99

Handmade Fried Mozzarella... Imported mozzarella hand breaded with Italian bread crumbs, fried golden and served on a bed of marinara sauce...\$8.99

Crab Stuffed Mushrooms... Fresh white mushrooms stuffed with crabmeat cocktail, baked with butter and Wisconsin cheddar cheese...\$9.99

Colossal Shrimp Cocktail... (6) Jumbo Gulf Shrimp steamed and served chilled with cocktail sauce...\$9.99

Ultimate Nacho's...Plain...Chicken...Chili...BBQ Pork

- **Plain...** Crispy tortilla chips with salsa, jalapeno's, shredded lettuce, sour cream & melted cheese...\$7.99
- **Chicken...** Crispy tortilla chips with pulled chicken, salsa, jalapeno's, shredded lettuce, sour cream & melted cheese...\$10.99
- **Homemade Chili...** Crispy tortilla chips with awesome beef chili, jalapeno's, salsa, sour cream & melted cheese...\$10.99
- **Southern Pulled Pork...** Smoked pulled pork, onions, peppers, sour cream, BBQ sauce & melted cheese...\$11.99

Sack of Potatoes: Your choice of fries or tater tots

- **Crab Fries...** Old Bay seasoning & cheese sauce...\$4.99
- **Devil Fries...** Mild bleu wing sauce & cheese sauce...\$4.99
- **Texas Fries...** Chopped bacon BBQ sauce & cheese sauce...\$4.99

Yuengling Lager Steamers... One dozen Rhode Island Littleneck Clams steamed in a Yuengling Lager broth, served with butter...\$9.99

TOPPED GARDEN GREENS

Dressings: Italian, Ranch, Bleu Cheese, Cracked Peppercorn, French, Balsamic, Bleutalian, House (Honey Mustard)

Cajun Chophouse Salad... A mound of finely chopped greens & fresh vegetables, bacon & cheddar cheese all marinated in Bleutalian dressing, dusted with cajun spice.

- Your choice of: Chicken, Chipped Steak, Shrimp...\$10.99

Classic Caesar Salad... Crispy romaine lettuce marinated with homemade caesar dressing, topped with seasoned croutons and imported romano cheese.

- Your choice of: Chicken, Chipped Steak, Shrimp...\$10.99

Pretzel Chicken Salad... Hand breaded pretzel chicken on a bed of fresh mixed greens, tomatoes, red onions, cucumbers & cheddar cheese served with the BEST house made honey mustard dressing you ever tasted...\$10.99

Buffalo Bite Chicken Salad... Our outstanding chicken bites topped with mild buffalo wing sauce, served on a bed of fresh mixed greens with tomatoes, cucumbers, red onions, bacon bits & bleu cheese crumbles, served with bleu cheese dressing...\$10.99

Pan Seared Yellowtail Tuna Salad... Pan seared Yellowtail Tuna Steak served on a bed of mixed greens with tomatoes, roasted peppers, red onions, cucumbers & imported romano cheese, served with your choice of dressing...\$11.99

California Chicken Salad... Grilled chicken tenderloins on a bed of mixed greens, topped with crumbled bacon, raisins, pecans, bleu cheese crumbles, grape tomatoes & sliced cucumbers, served with your choice of dressing...\$10.99

HOLY COW'S

All our COW's are 8 ounces of seasoned Black Angus Ground Chuck served on a toasted brioche roll, served with your choice of fries or tater tots.

Plain Old Cheese COW... Need I explain...\$7.99

Middlesworth COW... This COW is stuffed with crumbled Middlesworth BBQ Chips and cheddar cheese topped with bacon, cowboy sauce, more cheddar cheese with lettuce & tomato...\$11.99

Garlic Shrimp COW... 8oz COW seasoned with Old Bay, broiled to your liking, topped with jumbo shrimp in garlic butter, provolone & romano cheese, lettuce & tomato...\$12.99

Macaroni COW... Yes that's right!! We stuff this burger with macaroni & cheese, grilled perfectly, topped with cheddar cheese, smoked bacon & a sunny side up egg, finished with creamy cheese sauce...\$10.99

Garbage COW... This COW has it all...smoked bacon, sauteed onions & mushrooms, cheddar & provolone cheese, red onions, tomato, lettuce & cowboy sauce...\$10.99

Bayou Bleu COW... We roll this COW in cajun spice and stuff it with bleu cheese crumbles, top with smoked bacon, sauteed onions, bleu cheese dressing, cajun wing sauce, lettuce & tomato...\$10.99

Mel's Diner COW... Chopped smoked bacon & cheddar cheese stuffed in a 8oz HOLY COW topped with more bacon & cheddar cheese, over crispy lettuce & tomato...\$10.99

Pittsburger COW... Hey Steeler Fans you know this burger...A broiled COW topped with american cheese, creamy cole slaw, smoked bacon, a huge pile of french fries, lettuce & tomato...\$10.99

Jack Daniel's COW... This COW is drenched in bourbon sauce, topped with sauteed onions & mushrooms, smoked bacon, crispy onion rings, lettuce & tomato...\$10.99

ARTISAN FLATBREADS

Bakery Fresh Artisan Flatbreads Thin & Crispy Topped with these Great Combinations

Pizzeria Flatbread...This is pretty plain & simple BUT DELICIOUS...homemade sauce & cheese...\$7.99

Margarita Flatbread...Fresh diced plum tomatoes, basil, garlic, fresh mozzarella, olive oil & romano cheese...\$9.99

Chicken Florentine Flatbread...Grilled chicken, red onions, roasted peppers, sauteed spinach in olive oil & garlic and cheese...\$9.99

Beef Short Rib & Onion Flatbread...House smoked & pulled, super tender beef short rib meat with onions, horseradish sauce & cheese blend...\$9.99

SOUPS/CHILI & SIDES

Outstanding French Onion Soup...\$5.99

Polish Penicillin A.K.A. Chicken Soup

– Cup...\$3.99 – Bowl...\$4.99

Homemade Two Bean Chili

– Cup...\$3.99 – Bowl...\$4.99

Chili Loaded with Onions & Cheddar Cheese

– Cup...\$4.59 – Bowl...\$5.59

One Pound Jumbo Onion Rings...\$6.99

French Fries or Tater Tots...\$4.29

House Salad...\$4.29

SIGNATURE SANDWICHES

All of the below sandwiches are served with choice of french fries or tater tots.

Ice House Pub Cheesesteaks...Fresh chipped Ribeye grilled with onions, peppers & mushrooms and plenty of american cheese...\$10.99

Pulled Pork Po-Boy...Our house smoked southern style pulled pork au jus, dipped on a toasted bakery fresh roll with a sweet & tangy red pepper relish...\$9.99

Chicken & Spinach Melt...Grilled & chopped chicken mixed with seasoned fresh spinach, sauteed in garlic butter on toasted hoagie roll with provolone cheese...\$9.99

Crab Creature...One of our outstanding crab cakes grilled and placed on a brioche roll with lettuce, tomato and remoulade sauce...\$9.99

Seared Tuna Steak...A rare pan seared Yellowtail Tuna Steak on a toasted brioche roll with lettuce, tomato & remoulade sauce...\$9.99

Maine Lobster Roll...A staple sandwich of the state of Maine...garlic butter sauteed lobster meat dusted with Old Bay, served on a buttered grilled roll...\$13.99

Grilled Buffalo Chicken Mac...This is a one of a kind melt on grilled texas toast with american cheese, mild wing sauce drenched breaded chicken tenders and topped with a pile of our homemade mac & cheese...\$10.99

Beef Short Rib & Provolone...Super tender beef short rib meat on a toasted roll with caramelized onions & provolone cheese, finished with creamy horseradish sauce...\$9.99

Pretzel Chicken...Fresh chicken tenderloins fried golden with ground honey mustard pretzel with lettuce, tomato, red onions & our house made honey mustard dressing...\$9.99

GET YOUR FILL AT THE MACARONI STATION

Old Fashion...Simply the best homemade mac & cheese you'll ever taste...\$10.99

Crab Mac...Lump crab meat with onions & roasted peppers, a dash of Old Bay, tossed with our creamy mac & cheese...\$16.99

Meatloaf Mac...Our homemade meatloaf diced up & tossed with sweet corn & tarter tots in our mac & cheese, finished with a laddle of brown gravy...\$14.99

Philly Steak Mac...Grilled Ribeye Steak with onions, peppers & mushrooms, tossed with creamy mac & cheese...\$14.99

Seafood Mac...Lobster, jumbo gulf shrimp, sea scallops & crab meat, all in our creamy mac & cheese with a dash of Old Bay...\$23.99

Pretzel Chicken Mac...Our pretzel chicken cut into pieces then tossed in our creamy mac & cheese with homemade honey mustard dressing...\$14.99

CENTER PLATE DINNERS

All dinners below that include a starch get a choice of soup or salad.

All others get a choice of two of the following: soup, salad, baked potato, mashed potatoes, french fries, tater tots, risotto, mac & cheese, vegetable or cole slaw.

Ice House Center Cut Ribeye Meat Lockers...Choice Black Angus Ribeye hand cut to the your size of choice, pan seared to your liking and finished with pan au jus.

– 12oz Cut...\$14.99 – 16oz Cut...\$18.99 – 24oz Cut...\$26.99

Pan Seared Scallops & Risotto...Jumbo sea scallops pan seared in whole butter, served on a bed of chef's choice homemade risotto...\$21.99

Seafood & Pasta...Lobster, jumbo shrimp, lump crab meat & sea scallops sauteed and tossed in your choice of fettucine alfredo or angel hair scampi...\$23.99

Cadillac Meatloaf Dinner...Our house recipe of ground chuck, pork butt & veal top round, oven baked then served on a bed of husky sweet potatoes with pan gravy...\$14.99

Pretzel Chicken Platter...These fresh chicken tenderloins are rolled in crushed honey mustard pretzels, fried golden and served with homemade honey mustard dressing...\$14.99

Maryland Style Crab Cakes...“These are a Topped Seller” An incredible mixture of lump crab meat, some peppers & onions, lightly seasoned and broiled with whole butter...\$21.99

Crab Stuffed Cod Filets...A fresh Cod Filet stuffed with one of our amazing crab cakes baked with whole butter, lemon juice & white wine...\$19.99

Broiled Pacific Cod Filet...An 8oz thick cut of Pacific Cod Loin baked with whole butter, lemon juice & white wine...\$14.99

Crab Stuffed Sea Scallops...Jumbo sea scallops sliced and stuffed with crab meat cocktail, baked with whole butter, lemon juice & white wine...\$23.99

Pan Seared Yellowtail Tuna...Two Yellowtail Tuna Steaks pan seared finished with house made teriyaki sauce and served over a unique white bean salad...\$19.99

Grandma's Chicken Pot Pie...Poached chicken with carrots, onions, celery, corn & sweet peas in a creamy chicken gravy, baked til steaming hot with a flaky puff pastry crust...\$14.99

Country Fried Steak...We do it a little different than most. We take a 12oz Ribeye Steak, pound it thin, then roll it in panko bread crumbs, fry it golden brown and put it over fresh whipped potatoes, then cover it with southern style white sausage gravy...\$16.99

Amazing BBQ BABY Back Ribs...So we season and smoke these larger than life baby back ribs, cook them til they are ready to fall off the bone, served basted in zesty BBQ sauce on a bed of french fries.
– Full Rack...\$23.99 – Half Rack...\$14.99

Traditional Chicken Parmigiana...Hand breaded chicken tenderloins fried golden then baked with lots of mozzarella cheese & homemade marinara sauce, served with a side of dirty spaghetti...\$14.99

New Orleans “Jambalaya”...This southern dish is made with boneless chicken, jumbo gulf shrimp, sausage, onions, peppers, plum tomatoes, garlic & white rice, reduced in chicken stock til nice & thick...\$17.99