

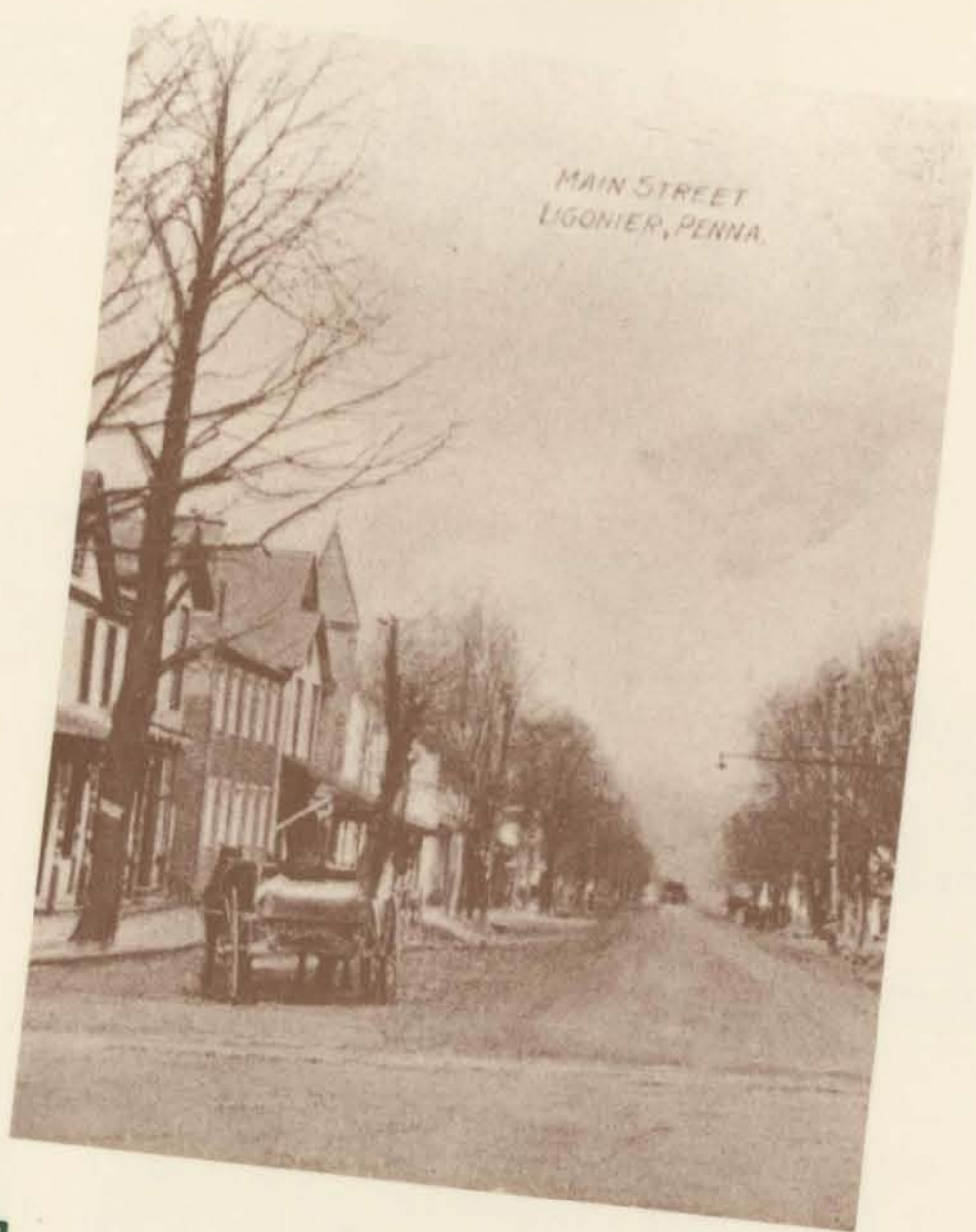
LEONIER

TAVERN

A Restaurant



"Too Much Fun For Such A Small Town"



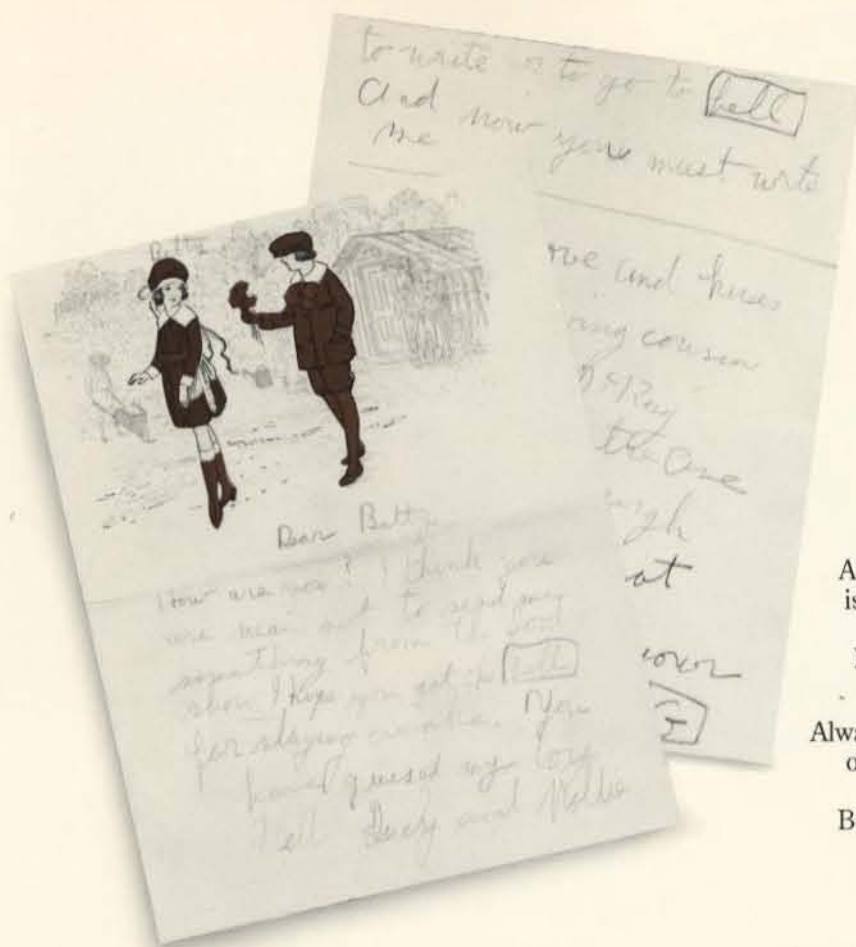
LIGONIER,
PENNSYLVANIA
1900.



Courtesy of Mr. & Mrs. William H. H. & S., Ligonier, PA

Patrons Note

The Ligonier Tavern does not accept credit cards as legal tender.
Electronic cash dispensing machines are, however,
located adjacent to the Tavern;
we shall be pleased to excuse
the gentleman from our premises
without ransom for his lady's
culinary services.



Soups

French Onion Soup

A hearty broth brimming with onions and croutons, capped with cheese and baked until bubbling.

Bowl - 2.95 Cup - 1.95

Soup du Jour

Please ask your server for today's savory soup, homemade with the freshest of ingredients.

Bowl - 1.95 Cup - 1.75

Tavern Chili

A Ligonier favorite, our hearty, meaty chili is perfectly seasoned to please the palate and warm the soul.

Bowl - 2.25 Cup - 1.95

Seafood Soup

Always freshly prepared and, so, only available on weekends. Please ask your server for today's special offering.

Bowl - 3.25 Cup - 2.25

Zuppa di Pane E Cavolo

A baked soup of bread and cabbage prepared with parmesan cheese. An authentic Italian delicacy.

Bowl - 3.50

Finger Foods & Appetizers

Tavern Toast

Garlic toast with aplomb. Topped with finely diced artichokes, ripe olives, Italian cheese, and broiled to a golden brown - 2.50

Provolone en Carrazza

Grilled wedges of provolone, dipped in egg, breaded and brushed with Maitre d'Hotel butter - 3.50

Homemade Breaded Mushrooms

Fresh mushrooms tossed and turned in seasoned bread crumbs, deep fried and served with our creamy mustard sauce - 2.95

Fried Cheese Sticks

Plump fingers of provolone, lightly breaded and deep fried. Served with our own creamy mustard sauce - 3.25

Antipasto

An Italian favorite classically prepared for true afficianados - 3.95

Fruit Juice

Tomato, Orange, Grapefruit or Cranberry, as you prefer - .90

Fresh Fruit Cup

A refreshing medley of fresh-cut fruits - 2.75



Deep Fried Artichokes

Meaty artichoke hearts dipped in a light batter, deep fried and enhanced with a sprinkling of parmesan cheese - 3.75

Stuffed Mushroom Caps

Fresh mushrooms packed and patted with sweet crabmeat, then baked in rich butter - 4.95

Newburg Coquille de Mer

Succulent shrimp and scallops baked in a creamy Newburg Sauce with a spot o' sherry - 5.50

Steamed Clams

Ten choice, steamed littlenecks served with broth and butter - 6.50

Popcorn Shrimp

21 plump shrimp, breaded, deep fried and served in a basket - 4.25

Potato Skins

Jackets of potato, deep fried and topped with sour cream - 2.75 With bacon or cheddar cheese, add - .75 each

Hors D'Oeuvres Sampler

Positively superfluous; steamed clams, homemade stuffed mushrooms and coquille de mer.

Do mind your manners and share. - 7.50



We extend our sincere apologies to those who may be offended by the depiction herewith of young ladies in wet bathing attire. The proprietors of the Ligonier Tavern wish to assure our guests that these personages and all others appearing in our menu are upstanding characters of the highest moral integrity. Without coincidence (though with some exceptions,) these photographs also represent many of the beloved relatives of the Krieger-McKay family. Guests knowing otherwise are requested to speak in hushed tones.

Fresh from the Sea

These lovely dishes come escorted by bread & butter and your choice of two: salad, potato of the day, pasta, vegetables or rice pilaf.

Sweet & Sour Shrimp

Select gulf shrimp baked in a tangy Oriental sauce replete with pineapple, sweet peppers and water chestnuts - 13.95

Scallops Pesto

Fresh bay scallops sauteed in olive oil with basil, garlic, parsley and parmesan cheese - 13.95

Chesapeake Combo Platter

Two hearty, homemade crabcakes, complemented with a breast of char-grilled chicken - 12.95



Catch of the Day

Please ask your server for this evening's select offering - market price

Char-grilled Tuna Steak

A thick cut of fresh Yellow Fin Tuna char-grilled for exceptional flavor - 12.95

Land & Sea Combo

A delicate medley of bay scallops, shrimp and a fish fillet baked in lemon butter and handsomely escorted by a 5 oz. char-grilled filet mignon - 18.50

Garden Salads

Our homemade dressings include Italian, Thousand Island, Sweet & Sour, Buttermilk Parmesan, Strawberry Vinaigrette, low-calorie Herb Vinaigrette or low-calorie French, and a Creamy Bleu Cheese so delightfully rich we must request 50 cents extra.



Antipasto

A mound of choice Italian meats, peppers, imported cheeses, and olives, all marinated in our homemade Italian dressing and topped with tomato wedges and hard-boiled eggs. Served upon a bed of lettuce with a sprinkling of dry Roquefort - 5.95

Chef's Salad

Ham, turkey, beef, cheeses, mushrooms, tomato wedges and hard-boiled eggs arranged atop crisp greens and other fresh vegetables. Choose your dressing - 5.75

Spinach Salad

Tender fresh spinach leaves, mushrooms, crisp bacon, tomatoes and hard-boiled eggs served with hot bacon dressing - 4.50

Tossed Salad

A generous portion of crisp salad greens accented with hard-boiled eggs, olives and vegetables - 3.00

Dinner Salad

A perfect accompaniment to most selections... mixed greens with tomato wedge, onions and mushrooms - 1.95

Cole Slaw

A light and creamy diversion - 1.25

Especial d'Italia

Pride, heritage and tradition implore us to prepare our Italian specialties with only the finest, imported ingredients. Each shall be served with a dinner salad, bread and butter.

Lasagne

Truly a Tavern specialty. Pasta ribbons layered with ricotta, mozzarella, seasoned ground beef, and our own rich tomato sauce, baked until bubbling - 7.50

Vegetable Lasagne Roladen

Rolled lasagne ribbons filled with a seasoned mixture of fresh broccoli, carrots, spinach, ricotta and parmesan cheeses. Baked in a creamy tomato Bolognese sauce - 7.95

Veal Parmigiana

Tender fresh veal, lightly coated with bread crumbs, sauteed in butter and topped with melted provolone cheese and our own rich tomato sauce. Served with pasta - 11.95

Suina Italiano

Medallions of pork, dipped in seasoned egg batter, breaded and sauteed. Served with fresh lemon - 10.50

Linguini Alfredo

Linguini noodles in a rich butter, cream and parmesan cheese sauce - 10.50

Baked Ziti

Layers of noodles, meat sauce, provolone and parmesan cheese baked to bubbling perfection, topped with a meatball - 7.50

Chicken Cacciatore

A juicy boneless half chicken simmered in a sauce of tomatoes, wine, onions, peppers and mushrooms. Served with pasta - 9.95

Chicken Parmigiana

A tender boneless breast of chicken, sauteed and covered with melted provolone cheese and our tomato sauce. Served with pasta - 10.95

Eggplant Parmigiana

A Tavern favorite. Eggplant sliced and lightly breaded, topped with melted cheese and baked in tomato sauce until bubbling. Served with meatball and side of pasta - 7.25

Spaghetti

Spaghetti al dente covered with your choice of our homemade meat sauce or meatball - 5.50
Also served with sauteed mushrooms or hot Italian sausage - 6.95

Atomic Spaghetti

A large portion of pasta covered with a spicy tomato sauce featuring hot sausage, fresh mushrooms and crushed red peppers - 6.95

Tortellini Romano

Cheese-filled pasta, cooked al dente and tossed with steaming broccoli and tender shrimp, then covered with a creamy parmesan cheese sauce - 10.50

Linguini with Scallops Pesto

Sweet bay scallops in pesto served over a steaming bed of linguini al dente - 10.95

Linguini Luciana

Linguini smothered in white clam sauce with white wine, ricotta cheese, diced tomatoes and garlic, with fresh steamed clams - 9.95

Veal Roberto

Medallions of veal sauteed in a classic Northern Italian sauce of white wine and dijon-style mustard - 12.95



Traditional Fare

These hearty entrees pose three options; bread & butter, and your choice of two: salad, potato of the day, pasta, vegetable or rice pilaf.

Filet Mignon

Ten ounces of U.S. Choice beef cut from the heart of the tenderloin. Char-grilled for exceptional flavor - 15.50

New York Strip Steak

A savory twelve ounce strip steak center cut from the loin of U.S. Choice beef - 14.95

Hunters' Style Beef Tips

Tender sirloin tips char-grilled and smothered with sauteed peppers, onions and fresh mushrooms - 11.95

Char-Grilled Chicken Breast

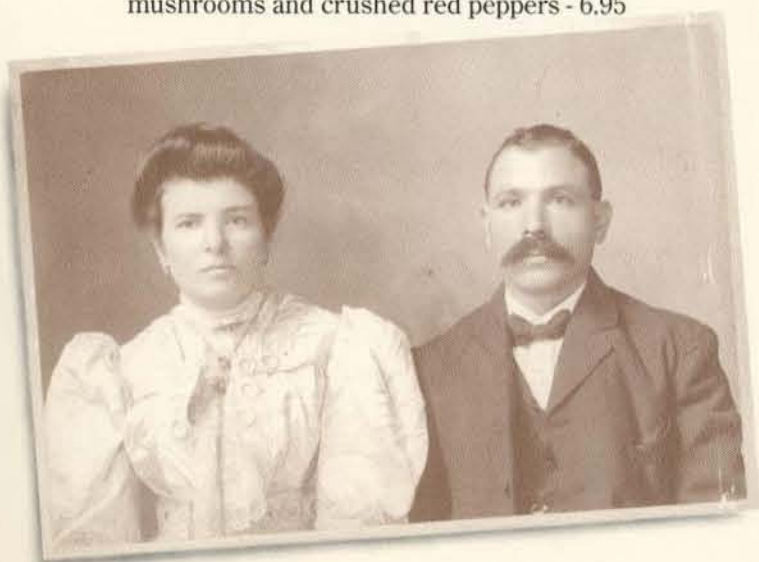
A juicy boneless breast of chicken char-grilled with just a hint of garlic - 9.75

Mandarin Pork

A Tavern tradition; medallions of pork tenderloin sauteed in our chef's Mandarin orange sauce - 10.50

Homemade Meatloaf

Better than Mom's, our meatloaf is prepared from our own prized recipe and served with a special gravy - 7.95



Just for Tots and Whippersnappers

Proper etiquette prohibits us from serving these impeccable collations to egregious cheapskates or those inclined to roam aimlessly about. To entertain the latter, we shall gladly provide colouring books and crayons.

Spaghetti Dinner

"P'sgetti" with your choice of a meatball or meatsauce, plus your choice of a tossed salad or applesauce with bread & butter. Children in Sunday whites must wear napkins. - 4.95

Burger & Fries

A real hamburger with really good french fries. Complimentary condiments - 3.95

Fish & Chips

A four ounce fillet of cod, breaded and deep fried. Served with french fries and fork, if required - 4.90

Chicken & Chips

A four ounce boneless breast of chicken, breaded and deep fried. With more of those really good french fries - 4.75

Grilled Cheese Sandwich

Real cheese churned from a cow and melted between two slices of buttered bread - 2.25



Side Dishes

French Fried Potatoes

Large - 2.00 Small - 1.00

Deep Fried Onion Rings

Large - 2.25 Small - 1.25

Deep Fried Artichokes - 3.75

Side of Spaghetti

With tomato sauce - 2.75

Italian Bread & Butter - .40

Garlic Toast

Two slices - .75

Tavern Toast

Garlic toast with diced artichokes, olives and melted cheese - 2.50

Beverages

Coffee - .75

Tea - .75

Specialty Teas

Earl Grey, Darjeeling, etc. - .75

Milk - .75 and 1.00

Hot Chocolate - .75

Soft Drinks - .65 and .75

Spirits

Our propriety and highly-regarded social morals aside, we offer a full complement of distilled and fermented refreshments to elevate your dining experience. To wit, most anything that's "good for what ails ya" we got. Please feel free to ask your server.

Desserts

Modesty need not compromise one's delight in matters sweet. We implore you to read our Desserts Menu, available upon request. If modesty should rule, guests are permitted simply to point to the item desired. Our servers are instructed not to flaunt your selection upon presentation.

Tavern Happenings

FEB. 15, 16, 17
Valley Players in "Blithe Spirit". Ask about our dinner theater package

FEB. 20 - *International Night*
This week features Regional Italian Cuisine. 4:30 - 9:00 pm

FEB. 27 - *Mexican Night*
Don't siesta...FIESTA!!!
Serving 4:30 - 9:00 pm

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Party Parlours

Discretion is the better part of valour. As such, we invite our humble patrons to transport friends and family alike to any of our three private dining parlours (upstairs) to celebrate occasions of great import. Our banquet facilities seat twelve to seventy guests (not including members of clergy in attendance).

We request, however, that reservations be made at your earliest convenience.

N.A. — A.C.
Bistro/Tavern

A History

Courtesy of Western Pennsylvania Historical Society



A historic town, Ligonier can trace its origins to 1758 when, during the French & Indian War, General John Forbes first built a log fort here before proceeding with troops to wrest Fort Duquesne from the French. Not but two miles away a young Virginia colonel, George Washington, once narrowly missed death in

a skirmish.

By 1895, Ligonier had become a thriving community, owing its livelihood in part to many Pittsburghers who, seeking relief from the constraints of urban society, created secondary homes amidst the valley. At that time, Mr. William J. Potts, the town's first mayor, built for his family a fine Victorian residence upon this site. His wife, Jessamine, an ardent teetotaler,

forbade the con-

In 1935, purchased the shortly whereby



sumption of any alcohol on the premises. however, Mr. and Mrs. James Caldarelli, Sr., building and an enterprise was undertaken overnight accommodations might be available to the weekend traveler. Of course, ales and spirits also would be provided, and so, a grand bar was built in Mrs. Potts' favorite parlor. The Lincoln Inn, as it was known, was managed by two generations of Caldarellis.

With several renovations, this classic house is now the Ligonier Tavern. Long-time residents of Ligonier, owners Peter and Heidi McKay extend to you their good fortune in sharing a tradition of hospitality, good cheer and family fun while dining at the Ligonier Tavern.



Courtesy of Mr. & Mrs. William Iscrupe, Ligonier, PA



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