

THE BACKROOM SALOON



HOURS:

MONDAY-SATURDAY:

11AM-9PM

SUNDAY: CLOSED

MISSION STATEMENT

**"WE STRIVE TO PROVIDE THE HIGHEST LEVEL OF FOOD
QUALITY, INGREDIENTS, SERVICE, & SPIRITS IN A FAMILY
FRIENDLY ENVIRONMENT WHILE SUPPORTING THE
COMMUNITY IN WHICH WE WORK AND LIVE"**

3133 NEW GERMANY ROAD
(BEHIND THE IMPERIAL ROOM)
EBENSBURG, PA 15931
814 846 5216
THEBACKROOMSALOONEBG.COM

**** DENOTES NEW MENU ITEM**

APPETIZERS

FRIED GREEN BEANS**

BATTERED GREEN BEANS FRIED GOLDEN BROWN & SERVED W/ HOUSE-MADE PETAL SAUCE

FRIED PICKLE CHIPS**

BREADED PICKLE SLICES FRIED GOLDEN BROWN & SERVED W/ HOUSE-MADE PETAL SAUCE

SOFT PRETZELS (4)

SOFT PRETZEL STICKS SERVED W/SIDE OF HOUSE-MADE BEER CHEESE OR HOUSE-MADE BANANA PEPPER MUSTARD

JALAPEÑO POPPERS (4)

BACON-WRAPPED FRESH JALAPEÑOS STUFFED WITH CREAM CHEESE, BACON, CHEDDAR & GREEN ONIONS -TOPPED W/SWEET AND TANGY BBQ

FLASH FRIED BRUSSELS

FLASH-FRIED BRUSSELS TOSSED IN BACON, ROMANO & LEMON JUICE. SERVED W/SIDE GARLIC AIOLI

MOZZARELLA FLATS (4)

THICK SLICED FRESH MOZZARELLA PIECES HAND BREADED & FRIED GOLDEN BROWN. SERVED W/HOUSE-MADE MARINARA

BEER BATTERED ONION RINGS

BEER BATTERED ONION RINGS FRIED GOLDEN BROWN & SERVED W/HOUSE-MADE PETAL SAUCE

AHI TUNA NACHOS**

FRIED WONTON CHIPS TOPPED W/PONZU MARINATED SUSHI GRADE AHI TUNA, MANGO SALSA, AVOCADO, GREEN ONIONS, SESAME GINGER & SPICY YUM YUM SAUCE

BACKROOM NACHOS

HOUSE FRIED CORN TORTILLA CHIPS, QUESO, FRESH PICO, SHREDDED CHEDDAR, HOUSE BBQ DRIZZLE, SOUR CREAM & GREEN ONIONS (ADD PULLED PORK OR CHICKEN-\$4 ADD PULLED BEEF- \$6)

SEAFOOD NACHOS OR POUTINE

HOUSE FRIED CORN TORTILLA CHIPS OR OLD BAY FRIES TOPPED W/LANGOSTINO, SHRIMP, SHREDDED CHEDDAR, BACON, QUESO, HOUSE-MADE CHEESE SAUCE, PICO, CILANTRO AIOLI & GREEN ONIONS

CREAMY CRAB DIP**

HOUSE- MADE CREAMY CRAB DIP TOPPED W/ SHREDDED PARMESAN, OLD BAY & GREEN ONIONS. SERVED W/ FRIED PITA WEDGES & NACHO CHIPS

BUFFALO CHICKEN DIP

MARINATED PULLED CHICKEN MIXED W/CHEDDAR, CREAM CHEESE & SWEET DIABLO. TOPPED W/CHEDDAR CHEESE AND GREEN ONIONS. SERVED W/FRIED PITA WEDGES & NACHO CHIPS.

SPINACH & ARTICHOKE DIP

HOUSE- MADE SPINACH & ARTICHOKE DIP SERVED W/FRIED PITA WEDGES & NACHO CHIPS

POT STICKERS (6)**

PORK DUMPLINGS PAN FRIED TO PERFECTION & SERVED W/ HOUSE-MADE GINGER SOY SAUCE

FLATBREADS

MAKE ANY FLATBREAD GLUTEN FREE- \$2

\$9	BBQ CHICKEN MARINATED CHICKEN, BACON, CHEDDAR & MOZZARELLA. TOPPED W/HOUSE BBQ & GREEN ONIONS	\$16
\$9	BUFFALO CHICKEN MARINATED CHICKEN, CHEDDAR & MOZZARELLA. TOPPED W/RANCH, SWEET DIABLO & GREEN ONIONS	\$16
\$12	WILD MUSHROOM HOUSE-MADE MUSHROOM CREAM CHEESE SPREAD. SAUTÉED WILD MUSHROOMS & MOZZARELLA. TOPPED W/ARUGULA & BALSAMIC GLAZE	\$16
\$11	PIEROGI MASHED POTATOES, BACON, CARAMELIZED ONION, CHEDDAR, MOZZARELLA, GREEN ONIONS & SOUR CREAM	\$16
\$12	CHICKEN BACON RANCH MARINATED CHICKEN, CHEDDAR & MOZZARELLA. TOPPED W/BACON, RANCH & GREEN ONIONS	\$16
\$9	MARGHERITA HOUSE-MADE MARINARA TOPPED W/ FRESH MOZZARELLA, BASIL, BALSAMIC & SHAVED PARMESAN SPRINKLE	\$16
\$16	STEAK OR CHICKEN PHILLY** SEASONED SHAVED STEAK OR PULLED CHICKEN SAUTÉED W/SWEET PEPPERS, CARAMELIZED ONIONS. TOPPED W/ SHREDDED CHEDDAR & MOZZARELLA. TOPPED W/ ITALIAN GARLIC AIOLI	\$16
\$9	SEAFOOD LANGOSTINO, SHRIMP, BACON, CHEDDAR & MOZZARELLA. TOPPED W/CILANTRO AIOLI, DICED TOMATOES & GREEN ONIONS	\$22
\$22	PULLED PORK** SLOW SMOKED BBQ PULLED PORK, CARAMELIZED ONIONS, CHEDDAR & MOZZARELLA. TOPPED W/DICED DILL PICKLES.	\$16
	<h2>FRIES</h2>	
\$18	LOADED FRIES SEASONED FRIES TOPPED W/ HOUSE-MADE CHEESE SAUCE, SHREDDED CHEDDAR, BACON & GREEN ONIONS. SERVED W/SIDE HOMEMADE RANCH.	\$12
\$13	PARMESAN TRUFFLE FRIES SEASONED FRIES TOSSED IN TRUFFLE OIL & PARMESAN. SERVED W/SIDE GARLIC AIOLI	\$12
\$13	SWEET POTATO WAFFLE FRIES** SWEET POTATO WAFFLE FRIES COOKED TO PERFECTION & TOSSED W/ HONEY GINGER GLAZE	\$12
\$8	SEASONED FRIES CHOOSE YOUR OWN SEASONING!! OLD BAY, CAJUN, DRY RANCH, JAMAICAN JERK, GARLIC PEPPER (HOUSE FRY), SEASONED SALT	\$8

HANDHELDs

**ALL SANDWICHES SERVED W/
SEASONED FRIES OR CHIPS**
SUB SWEET POTATO FRIES- \$2

LAMB GYRO

THIN SLICED LAMB GRILLED TO PERFECTION ON
PITA TOPPED W/LETTUCE, SLICED TOMATO, RED
ONION, FETA & HOUSE-MADE TZATZIKI SAUCE

REUBEN

GRILLED SOUS VIDE CORNED BEEF
BRISKET, SWISS, SAUERKRAUT & 1000 ISLAND
DRESSING ON MARBLE RYE

RACHEL

GRILLED TURKEY BREAST, SWISS, COLESLAW
& 1000 ISLAND DRESSING ON MARBLE RYE

ITALIAN

HAM, SALAMI, PEPPERONI, FRESH MOZZARELLA,
PESTO MAYO, SLICED TOMATO & BALSAMIC
GLAZE ON TOASTED FOCACCIA BREAD

PULLED PORK

SLOW SMOKED PORK BUTT MIXED W/HOUSE
BBQ & TOPPED W/COLESLAW & DILL PICKLES.
SERVED ON Brioche BUN

FISH & CHIPS

BEER BATTERED HADDOCK FILLETS SERVED W/
SEASONED FRIES, COLESLAW & HORSEY RÉMOULADE

CHICKEN CAPRESE SANDWICH

GRILLED OR CRISPY CHICKEN BREAST TOPPED W/FRESH
MOZZARELLA, SLICED TOMATOES, BABY SPINACH,
BALSAMIC GLAZE, PESTO MAYO & FRESH BASIL

CHICKEN B.L.T.

HAND BREADED OR GRILLED CHICKEN BREAST TOPPED
W/APPLEWOOD BACON, CHEDDAR, LETTUCE, TOMATO
& GARLIC AIOLI. SERVED ON A Brioche BUN

CRAB CAKE SANDWICH

HOUSE MADE CRAB CAKE GRILLED TO PERFECTION.
TOPPED W/LETTUCE, TOMATO, ONION, DILL PICKLE &
HORSERADISH RÉMOULADE & SERVED ON A Brioche BUN

FISH SANDWICH

FRESH BEER BATTERED HADDOCK TOPPED W/LETTUCE,
TOMATO, ONION, DILL PICKLE & HORSERADISH
RÉMOULADE SERVED ON A FRESH ROLL

STEAK OR CHICKEN PHILLY HOAGIE**

SEASONED SHAVED STEAK OR PULLED CHICKEN
SAUTEED W/SWEET PEPPERS, CARAMELIZED ONIONS.
TOPPED W/COOPERS SHARP AMERICAN & SERVED ON
TOASTED AMAROSE ROLL W/ITALIAN GARLIC AIOLI

CUBAN SANDWICH

SLOW ROASTED PULLED PORK, VIRGINIA BAKED HAM,
DILL PICKLE, SWISS & DIJONAISE. SERVED ON PRESSED
CIABATTA BREAD

FRENCH DIP

ITALIAN BEEF TOPPED W/ COOPERS SHARP
WHITE AMERICAN, GARLIC AIOLI & SAUTÉED
MUSHROOMS. SERVED W/ SIDE OF HOUSE-MADE
AU JUS

TACOS

ADD CHIPS & SALSA- \$2
ADD CHIPS & QUESO- \$5

CARIBBEAN SHRIMP TACOS (3)**

GRILLED SHRIMP SEASONED W/ JAMAICAN JERK.
TOPPED W/ PINEAPPLE MANGO SALSA, CILANTRO
AIOLI & COTIJA CHEESE.

MAHI FISH TACOS (3)

BEER BATTERED FRESH MAHI FRIED TO
PERFECTION TOPPED W/MANGO PEPPER
SLAW & CILANTRO AIOLI
SUB HARD SHELL CORN TORTILLA- GF

KOREAN PORK TACOS (3)

SLOW ROASTED PULLED PORK TOSSSED IN KOREAN
BBQ SAUCE & TOPPED W/BACON STRIPS, KIMCHI,
SAMBAL AIOLI

BAJA SHRIMP (3)

GRILLED SHRIMP TOPPED W/MANGO PEPPER
SLAW, BACON & CILANTRO AIOLI

PULLED ITALIAN BEEF TACOS (3)

SLOW ROASTED SHREDDED ITALIAN BEEF, PICKLED RED
ONIONS, COTIJA, CILANTRO & FRESH CHIMICHURRI

BURGERS

**ALL BURGERS ARE COOKED TO ORDER SERVED ON A Brioche
BUN W/ SEASONED FRIES OR CHIPS** (SUB GF BUN- \$2.00)

BACON CHEESEBURGER

8OZ GROUND CHUCK, BRISKET, & SHORT RIB TOPPED W/
GARLIC AIOLI, APPLEWOOD BACON, CRISP LETTUCE, SLICED
TOMATO, DILL PICKLE, RED ONION & CHOICE OF CHEESE.
(CHEDDAR, PROVOLONE, MOZZARELLA, COOPERS SHARP WHITE
AMERICAN, WHITE AMERICAN, SWISS OR PEPPERJACK)

TRIPLE CHEESE BISON BURGER

8OZ GROUND GRASS FED BISON TOPPED W/GARLIC
AIOLI, WHITE AMERICAN, PEPPERJACK, CHEDDAR,
CRISP LETTUCE, SLICED TOMATO, DILL PICKLE, RED
ONION & HOUSE-MADE CURRY KETCHUP

MUSHROOM SWISS BURGER

8OZ GROUND CHUCK, BRISKET & SHORT RIB
TOPPED W/SAUTEED WILD MUSHROOMS,
SWISS, TRUFFLE AIOLI & ARUGULA.

BLACK & BLEU BURGER

BLACKENED 8OZ GROUND CHUCK, BRISKET & SHORT
RIB DUSTED W/ CAJUN SEASONING. TOPPED W/ONION
RING, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING
LETTUCE, TOMATO, ONION & DILL PICKLE

FIRECRACKER BURGER

8 OZ GROUND CHUCK, BRISKET & SHORT RIB
TOPPED W/(2) HOUSE-MADE JALAPEÑO
POPPERS, PEPPER JACK, CHIPOTLE RANCH,
LETTUCE, TOMATO & ONION

BLACKENED ELK BURGER

8OZ GRASS FED ELK DUSTED W/CAJUN SEASONING.
TOPPED W/CURRY KETCHUP, CAJUN AIOLI, LETTUCE,
TOMATO & ONION.

BOURBON BBQ BURGER**

8OZ GROUND CHUCK, BRISKET, & SHORT RIB
TOPPED W/ BACON, CARAMELIZED ONIONS, HOUSE-
MADE BOURBON BBQ SAUCE, COOPERS SHARP,
LETTUCE & TOMATO

WINGS

DOZEN	MARKET PRICE
HALF DOZEN	\$9
6 BREADED WING DINGS	\$16
12 BREADED WING DINGS	

FLAVORS:

SWEET DIABLO, BGR (BUFFALO GARLIC RANCH), LEMON HORSERADISH PARM, HOT, MILD, BBQ, SPICY PINEAPPLE BBQ, HOT GARLIC, GARLIC PARMESAN, HONEY HOT, HHH (HOT HONEY HABANERO), DRY RANCH, SEASONED SALT, OLD BAY, CAJUN, JAMAICAN JERK, SALT & VINEGAR, SWEET CHILI, BOURBON BBQ
*RANCH OR BLEU CHEESE- \$1.00 (2OZ) \$2.00 (4OZ)
*CELERY & CARROTS- \$2.00

MAC & CHEESE

ADD SIDE GARLIC BREAD- \$2

BUFFALO CHICKEN MAC	\$16
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FRESH COOKED CAVATAPPI TOSSED IN HOUSE-MADE CHEESE SAUCE. TOPPED W/ GRILLED OR CRISPY BUFFALO CHICKEN, CHEDDAR & GREEN ONIONS

PULLED PORK MAC	\$16
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FRESH COOKED CAVATAPPI TOSSED IN HOUSE-MADE CHEESE SAUCE. TOPPED W/SMOKED BBQ PULLED PORK, CHEDDAR & GREEN ONIONS

SEAFOOD MAC- JTK SPECIAL	\$22
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FRESH COOKED CAVATAPPI TOSSED IN HOUSE-MADE CHEESE SAUCE. TOPPED WITH SHRIMP, LANGOSTINO, BACON, CHEDDAR, TOMATO & GREEN ONIONS

BACON MAC	\$14
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FRESH COOKED CAVATAPPI TOSSED IN HOUSE-MADE CHEESE SAUCE. TOPPED W/CRISPY BACON BITS, CHEDDAR & GREEN ONIONS

SIDE MAC	\$7/\$11
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FRESH COOKED CAVATAPPI TOSSED IN HOUSE-MADE CHEESE SAUCE. FULL OR HALF SIZE AVAILABLE

DESSERTS

CHEESECAKE	\$8
ROTATING FLAVORS	

CRÈME BRÛLÉE (GF)	\$8
HOUSE-MADE SEASONAL FLAVOR CRÈME BRÛLÉE	

HOUSE-MADE GOBS	\$4
CHOCOLATE, BANANA, CHOCOLATE PEANUT BUTTER	

WEEKLY CAKE	\$8
ASK YOUR SERVER FOR DETAILS!!	

WEEKLY PIE	\$6
ASK YOUR SERVER FOR DETAILS!!	

FULL CAKE OR PIE AVAILABLE W/ 24 HOURS NOTICE**

DRINKS

COKE, DIET COKE, GINGER ALE, ROOT BEER, CHERRY COKE, SPRITE, COKE ZERO, SWEET TEA, UNSWEETENED TEA, APPLE JUICE, CHOCOLATE MILK, LEMONADE, ORANGE JUICE

SALADS

HOUSE MADE DRESSING CHOICE: RANCH, ITALIAN, BLEU CHEESE, GREEK, BALSAMIC, HONEY MUSTARD, MAPLE VINAIGRETTE, CAESAR, 1000 ISLAND, HONEY FRENCH)

NEW DRESSING** RASPBERRY VINAIGRETTE, APPLE VINAIGRETTE

(ADD CHICKEN, BLACKENED CHICKEN, OR GYRO- \$6, SIRLOIN OR BLACKENED SIRLOIN-\$8 SALMON OR BLACKENED SALMON- \$8
GRILLED SHRIMP- \$8, CRAB CAKE- \$12)
ADD HARD BOILED EGG- \$2 ADD AVOCADO- \$3

WEDGE SALAD	\$13
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BABY ICEBERG, PICKLED SPRING ONIONS, BACON, SUN-DRIED TOMATO, BUTCHER PEPPER & BLUE CHEESE CRUMBLIES. SERVED W/HOUSE-MADE BLUE CHEESE DRESSING

GREEK SALAD	\$16
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FRESH CHOPPED ROMAINE, ROASTED RED PEPPERS, ARTICHOKES, TOASTED CHICKPEAS, RED ONIONS, TOMATOES, KALAMATA OLIVES, FRIED PITA WEDGES & FETA. SERVED W/HOUSE-MADE GREEK DRESSING

STRAWBERRY CHÉVRE SALAD	\$19
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FRESH BABY SPINACH W/GRILLED CHICKEN, STRAWBERRIES, BLACKBERRIES, RED ONIONS, ALMONDS, FRIED GOAT CHEESE & SERVED W/ MAPLE VINAIGRETTE. TOPPED W/BALSAMIC DRIZZLE (SUB STEAK-\$5, SUB SALMON-\$5)

YINZER SALAD	\$17
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HOUSE SALAD MIX TOPPED W/GRILLED OR CRISPY CHICKEN, TOMATOES, CARROTS, RED ONIONS, CUCUMBERS, SHREDDED CHEDDAR HARD BOILED EGG, & SEASONED FRIES. SERVED W/CHOICE OF DRESSING (SUB STEAK- \$5, SUB SALMON- \$5)

TURKEY COBB SALAD	\$17
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HOUSE SALAD MIX TOPPED W/ DICED TURKEY, BACON CRUMBLIES, BLUE CHEESE CRUMBLIES, SHREDDED CHEDDAR, AVOCADO, HARD BOILED EGG, DICED TOMATOES, & GREEN ONIONS

CRANBERRY WALNUT CHICKEN SALAD	\$19
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HOUSE SALAD MIX TOPPED W/ GRILLED CHICKEN, CRAISINS, MANDARIN ORANGES, CANDIED WALNUTS, RED ONIONS, & FRIED CHEVRE BALLS. BEST W/ MAPLE OR BALSAMIC VINAIGRETTE

CAESAR SALAD	\$7/\$12
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FRESH CHOPPED ROMAINE TOSSED IN CAESAR TOPPED W/ CROUTONS, PARMESAN & ROMANO

HOUSE SALAD	\$7/\$12
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HOUSE SALAD MIX TOPPED W/SHREDDED CARROTS, TOMATOES, RED ONIONS, CUCUMBERS & SHREDDED CHEDDAR

SOUP

TOMATO BISQUE (DAILY), 2 ROTATING HOT SOUPS. ASK ABOUT QUARTS TO GO!!

GRILLED CHEESE & SOUP	\$13
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CHEDDAR, AMERICAN & PROVOLONE ON BRIOCHE BREAD

BOWL	\$7
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BREAD BOWL	\$12
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