

THE BACKROOM SALOON

Re-est 2023

3133 NEW GERMANY ROAD,
EBENSBURG, PA 15931

(814)846-5216



MISSION STATEMENT

We strive to provide the highest level of food quality, ingredients, service, and spirits in a family-friendly environment while supporting the community in which we work and live!

Appetizers & Starters

AHI TUNA NACHOS \$16

Fried wonton chips topped w/ ponzu marinated sushi grade Ahi Tuna, mango salsa, avocado, green onions, sesame ginger & spicy yum yum sauce

BACKROOM NACHOS \$10

House fried corn tortilla chips, queso, fresh pico, shredded cheddar, house BBQ drizzle, sour cream & green onions. (Add pulled pork or chicken - \$5, add shredded Italian beef - \$6)

BEER BATTERED ONION RINGS \$10

Beer battered onion rings fried golden brown & served w/ house-made petal sauce

BUFFALO CHICKEN DIP \$13

Marinated pulled chicken mixed w/ cheddar, cream cheese, and sweet Diablo, topped with cheddar cheese and green onions. Served w/ fried pita wedges and nacho chips

BRUSCHETTA PLATTER \$12

(8) House-made bruschetta over fresh crostinis & topped w/ fresh basil, shredded parmesan, & balsamic glaze

CREAMY CRAB DIP \$18

House-made creamy crab dip topped w/ shredded cheddar, old bay & green onions. Served w/ fried pita wedges & nacho chips

FLASH FRIED BRUSSELS \$10

Flash-fried brussels tossed in bacon, Romano & lemon juice served w/ side garlic aioli

FRIED GREEN BEANS \$10

Fried fresh green beans served with house made petal sauce

JALAPENO POPPERS \$12

(4) Bacon-wrapped fresh jalapeños stuffed with cream cheese, bacon, cheddar, and green onions - topped with sweet and tangy BBQ

LOADED FRIES \$12

Seasoned fries topped w/ house-made cheese sauce, shredded cheddar, bacon & green onions. Served w/ homemade ranch

MOZZARELLA FLATS \$12

(4) thick sliced fresh mozzarella pieces hand breaded & fried golden brown. Served w/ house-made marinara. (Make them Nashville Hot & served w/ ranch for only \$1)

PICKLE CHIPS \$9

Breaded pickle slices fried golden brown & served w/ house-made petal sauce

PARMESAN TRUFFLE FRIES \$12

Seasoned fries tossed in truffle oil & parmesan. Served w/ side of garlic aioli

POT STICKERS \$10

Pork dumplings pan fried to perfection & served w/ house-made ginger soy sauce

SEAFOOD NACHOS OR POUTINE \$22

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

SEASONED FRIES \$8

Choose your own seasoning! Old Bay, cajun, dry ranch, jamaican jerk, garlic pepper (house fry), seasoned salt

SOFT PRETZELS \$12

(4) soft pretzel sticks served w/ side of house-made beer cheese or house-made banana pepper mustard

SWEET POTATO WAFFLE FRIES \$12

Sweet potato waffle fries cooked to perfection & tossed w/ honey ginger glaze



Drinks



COKE PRODUCTS \$3.50

Coke, Diet Coke, Cherry Coke, Root Beer, Sprite, Coke Zero, Gingerale

TEA & LEMONADE \$3.50

Sweetened Tea, Unsweetened Tea, Lemonade

FLAVORED TEA & LEMONADE \$4

Choose from strawberry, blueberry, raspberry, peach, cherry & blackberry

JUICES AND MILK \$3.50

Apple Juice, Orange Juice, Chocolate Milk, White Milk

Burgers

Make any burger bun gluten free for only \$2

BACON CHEESEBURGER \$17

8oz ground chuck, brisket & short rib topped w/ garlic aioli, applewood bacon, lettuce, tomato, pickle, red onion & your choice of cheese. (cheddar, provolone, mozzarella, coopers sharp white american, white american, swiss, or pepperjack)

BLACK & BLEU BURGER \$19

Blackened 8oz ground chuck, brisket & short rib dusted w/ cajun seasoning. Topped w/ onion rings, bleu cheese crumbles, house-made bleu cheese dressing, lettuce tomato, & pickle

BLACKENED ELK BURGER \$22

8oz grass fed elk, dusted w/ cajun seasoning. Topped w/ curry ketchup, cajun aioli, lettuce, tomato, onion & pickle

BOURBON BBQ BURGER \$19

8oz ground chuck, brisket & short rib. Topped w/ bacon, caramelized onions, house-made bourbon BBQ sauce, coopers sharp, lettuce & tomato

FIRECRACKER BURGER \$21

8oz ground chuck, brisket & short rib. Topped w/ (2) house-made jalapeno poppers, pepper jack, chipotle ranch, lettuce, tomato, & onion.

MUSHROOM SWISS BURGER \$19

8oz ground chuck, brisket & short rib topped w/ sautéed wild mushrooms, swiss, truffle aioli & arugula



THE "FYE" BURGER \$20

8oz ground chuck, brisket, & short rib. Topped w/ coopers sharp, house-made banana pepper mustard, caramelized onions, applewood bacon & grilled italian peppers

TRIPLE CHEESE BISON BURGER \$23

8oz ground grass fed bison topped w/ garlic aioli, white american, pepperjack, cheddar, lettuce, tomato, pickle, red onion & house-made curry ketchup

VEGGIE BURGER \$17

1/4 pound grilled veggie burger on a fresh brioche bun. Topped w/ green goddess dressing, lettuce, tomatoes, pickles & onions. Add choice of cheese for \$2

Flatbreads

Make any flatbread gluten free for only \$2

Sub chicken thigh meat for grilled chicken breast for only \$2

BBQ CHICKEN \$16

Marinated chicken thigh, bacon, cheddar & mozzarella. Topped w/ house BBQ & green onions

BUFFALO CHICKEN \$16

Marinated chicken thigh, cheddar & mozzarella. Topped w/ ranch, sweet diablo & green onions

BRUSCHETTA FLATBREAD \$16

Brushed w/ garlic butter & seasoning. Topped w/ fresh sliced Avorio & Topped w/ house-made bruschetta, fresh basil, balsamic glaze, & thin shredded parmesan



CHICKEN BACON RANCH \$16

Marinated chicken thigh, cheddar & mozzarella. Topped w/ bacon, ranch, & green onions

MARGHERITA \$16

House-made marinara topped w/ fresh avorio mozzarella, basil, balsamic & shaved parmesan sprinkle

PEPPERONI & HOT HONEY \$16

House-made marinara, red pepper flakes, mozzarella, pepperoni cups & hot honey drizzle. Topped w/ romano & a fresh blend of herbs

PIEROGI \$16

Mashed potatoes, bacon, caramelized onion, cheddar, mozzarella, green onions, & sour cream

SEAFOOD \$22

Langostino, shrimp, bacon, cheddar & mozzarella. Topped w/ cilantro aioli, diced tomatoes & green onions

WILD MUSHROOM \$16

House-made mushroom cream cheese spread. Sautéed wild mushrooms & mozzarella. Topped w/ arugula & balsamic glaze

Handhelds

Served w/ your choice of fries or chips.

Make any handheld bun gluten free for only \$2

CAJUN SHRIMP PO BOY \$16

½ pound blackened shrimp. Served on an amaro roll & topped w/ house-made spicy vinegar slaw, pickles, tomatoes & Nashville hot sauce

CHICKEN CAPRESE SANDWICH \$16

Grilled or crispy chicken breast topped w/ fresh mozzarella, tomatoes, baby spinach, balsamic glaze, pesto mayo & fresh basil

CHICKEN BLT \$16

Grilled or crispy chicken breast. Topped w/ applewood bacon, cheddar, lettuce, tomato & garlic aioli. Served on a brioche bun

CUBAN SANDWICH \$16

Slow roasted pulled pork, virginia baked ham, pickle, swiss & dijonnaise. Served on a pressed ciabatta bread

CRAB CAKE SANDWICH \$18

House made crab cake grilled to perfection. Topped w/ lettuce tomato, onion, pickle, & our famous house made horsey-remi sauce, served on a brioche bun

FRENCH DIP \$18

Italian beef topped w/ coopers sharp white american, garlic aioli & sauteed mushrooms. Served w/ side of house-made au jus

ITALIAN \$16

Ham, salami, pepperoni, fresh avorio mozzarella, pesto mayo, sliced tomato & balsamic glaze on toasted focaccia bread

LAMB GYRO \$15

Thin sliced lamb grilled to perfection on pita. Topped w/ lettuce, sliced tomato, red onion, feta & House-made Tzatziki sauce



MINE 33 \$17

Grilled capocola, salami, pepperoni & melted avorio. Served on an Amaro roll & topped w/ house made vinegar slaw, fries, & balsamic glaze

PULLED PORK \$16

Slow smoked pork butt mixed w/ house BBQ & topped w/ coleslaw & pickles

RACHEL \$16

Grilled turkey breast, swiss, coleslaw & 1000 island dressing on marble rye

REUBEN \$17

Grilled sous vide corned beef brisket, swiss, sauerkraut & 1000 island dressing on marble rye

STEAK OR CHICKEN PHILLY \$16

Seasoned shaved steak or pulled chicken thigh sautéed w/ sweet peppers, and caramelized onions. Topped w/ coopers sharp American & served on toasted amaro roll w/ italian garlic aioli



Tacos

ADD CHIPS & PICO - \$2. ADD CHIPS AND QUESO - \$5

** Sub GF corn tortillas for any taco**

AHI TUNA TACOS \$17

Raw Ahi tuna marinated w/ house-made ponzu. Topped w/ house-made bhan mi slaw, feta, & spicy yum yum sauce

BAJA SHRIMP TACOS \$17

(3) Grilled shrimp topped w/ mango pepper slaw, bacon & cilantro aioli

CARRIBEAN SHRIMP TACOS \$17

(3) Grilled shrimp seasoned w/ jamaican jerk. Topped w/ pineapple mango salsa, cilantro aioli & cotija cheese

KOREAN PORK TACOS \$16

(3) Slow roasted pulled pork tossed in Korean BBQ sauce & topped w/ bacon strips, kimchi, sambal aioli

MAHI FISH TACOS \$18

(3) Beer battered fresh Mahi tacos fried to perfection topped w/ mango pepper slaw & cilantro aioli. Available grilled upon request

PULLED ITALIAN BEEF TACOS \$18

(3) Slow roasted shredded Italian beef, pickled red onions, cojita, cilantro & fresh chimichurri

Wings



12 BONE IN WINGS \$MARKET PRICE

6 BONE IN WINGS \$MARKET PRICE

12 BREADED WING DINGS \$16

6 BREADED WING DINGS \$9

Add a Side of Ranch or Bleu Cheese- \$1.00 (2oz) \$2.00 (4oz)
Celery & Carrots - \$2.00

WING FLAVORS:

Sauces: 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), Spicy Peach BBQ, Sweet Chili, Bourbon BBQ

Dry Rubs: Dry Ranch, Seasoned Salt, Old Bay, Cajun, Jamaican Jerk



Salads



HOUSE MADE SALAD DRESSINGS:

Balsamic, Blackberry balsamic, Bleu Cheese, Caesar, Honey French, Honey Mustard, Italian, Maple Vinaigrette, Ranch, Raspberry Vinaigrette, 1000 Island

SALAD ADD ONS:

\$2: Hard Boiled Egg

\$3: Avocado

\$6: Blackened Chicken, Crispy Chicken, Grilled Chicken, Gyro

\$8: Blackened Sirloin, Sirloin, Blackened Salmon, Salmon,

Grilled Shrimp

\$10: Crab Cake

*BLACKBERRY AVOCADO CHICKEN

SALAD* \$19

Fresh baby spinach w/ cucumbers, red onions, blackberries, almonds, feta, & avocado. Served w/ house-made blackberry balsamic dressing

CAESAR SALAD \$7/12

Fresh chopped romaine tossed in caesar topped w/ croutons, & parmesan

CRANBERRY WALNUT CHICKEN

SALAD \$19

Fresh house salad mix topped w/ grilled chicken, balsamic drizzle, raisins, mandarin oranges, candied walnuts, red onions, & fried chevre balls. Best w/ maple or balsamic vinaigrette

GREEK SALAD \$16

Fresh chopped romaine, roasted red peppers, cucumber, artichokes, toasted chickpeas, red onions, tomatoes, kalamata olives, fried pita wedges & feta. Served w/ house made greek dressing

HOUSE SALAD \$7/12

Fresh house salad mix topped w/ shredded carrots, tomatoes, red onions, cucumbers & shredded cheddar

STRAWBERRY CHÈVRE SALAD \$19

Fresh baby spinach w/ grilled chicken, strawberries, blackberries, red onions, almonds, fried chèvre balls. Topped w/ balsamic drizzle. Served w/ maple vinaigrette. (Sub steak or salmon for \$5)

TURKEY COBB SALAD \$19

Fresh house salad mix topped w/ diced turkey, bacon crumbles, blue cheese crumbles, shredded cheddar, avocado, hard boiled egg, diced tomatoes & green onions

WATERMELON SALAD \$16

Fresh mixed greens topped w/ watermelon cubes, Avorio cheese, basil, cucumbers, pickled red onions, & sunflower seeds. Drizzled w/ balsamic glaze. Best served w/ house balsamic dressing. (Add protein if desired)

YINZER SALAD \$17

House salad mix topped w/ grilled or crispy chicken, tomatoes, carrots, red onions, cucumbers, shredded cheddar, hard boiled egg & seasoned fries. Served w/ your choice of dressing. (Sub steak or salmon - \$5)



Fish

FISH DINNER \$23

Fresh beer battered haddock fillets served w/ famous house-made remi sauce & slaw. Choose 2 sides: fries, salad, mac & cheese, soup, baked potato

FISH SANDWICH \$18

Fresh beer battered haddock topped w/ lettuce, tomato, onion, dill pickle & house-made horsey remoulade served on a fresh amaro roll. Add cheese for only \$2



Mac & Cheese

Add breadsticks for only \$2

BACON MAC \$15

(Fresh cooked cavatappi tossed in house-made cheese sauce. Topped w/ crispy bacon bits, cheddar & green onions

BUFFALO CHICKEN MAC \$16

Fresh cooked cavatappi tossed in house made cheese sauce. Topped w/ grilled or crispy buffalo chicken, cheddar & green onions

PULLED PORK MAC \$16

Fresh cooked cavatappi tossed in house-made cheese sauce. Topped w/ smoked BBQ pulled pork, cheddar & green onions

SEAFOOD MAC - JTK SPECIAL \$22

Fresh cooked cavatappi tossed in house-made cheese sauce. Topped with shrimp, langostino, bacon, cheddar, tomato & green onions



FULL SIDE MAC \$11

Fresh cooked cavatappi tossed in house-made cheese sauce

HALF SIDE OF MAC \$7

Fresh cooked cavatappi tossed in house-made cheese sauce

Dessert

CHEESE CAKE \$8

House-made & rotating flavors

CHOCOLATE PEANUT BUTTER CAKE \$8

CREME BRULEE \$8

House-made & rotating flavors

GOBS \$4

House-made! Chocolate, Peanut Butter, & Banana! Seasonal Flavors!

CAKE SPECIAL \$8

Ask your server for details!

Soup

Tomato Bisque (Daily) & rotating hot soups! Ask about our FRESH quarts to go!

BOWL OF SOUP \$7

GRILLED CHEESE AND SOUP \$13

Cheddar, American & provolone on brioche bread