

Uniontown Bar and Grill

at Harkers Hollow Golf Club

Appetizers

Shrimp Scampi Dip \$9
Baked shrimp, garlic, cream cheese, ricotta and cheddar served with tortilla chips

Salt & Pepper Calamari \$9
Served with a side of marinara

Uniontown Clams (GF) \$11
Five baked top neck clams topped with garlic, red and green peppers and bacon

Truffle Fries \$5
Seasoned fried potato chips drizzled with truffle oil

Harkers Wings \$9
Choose from mild, hot, BBQ, McHales, honey mustard, sweet red chili, hot honey, or garlic Parmesan served with blue cheese dressing and carrot sticks

Soft Pretzels \$6
Served with a warm Guinness cheddar sauce

Shrimp Cocktail (GF) \$12
Six large shrimp poached in Old Bay served chilled with cocktail sauce and lemon

Pierogies \$6
Served with fried onions

Soup and Salad

Burgundy Onion Soup \$6
Topped with Provolone

Caesar Salad (V) \$7
Romaine, shaved Parmesan cheese, crostini and Caesar dressing

Sister's Salad (V) \$6
Crisp lettuce, carrots, cucumbers, olives, chick peas and tomatoes tossed with house vinaigrette

Pasta Pesto Salad (V) \$9
Cheese tortellini mixed with tomatoes, shredded Parmesan, pesto and olives

Angus Beef and Black Bean Chili \$7
Seasoned chili topped with melted cheddar served with tortilla chips

Caprese Salad (V) \$9
Fresh mozzarella, plum tomatoes, caper berries drizzled with a balsamic glaze

Cranberry Spinach Salad (V) \$9
Baby spinach tossed with toasted almonds, dried cranberries, blue cheese crumbles, red onion, poppy seeds and raspberry vinaigrette

ADD TO ANY SALAD
CHICKEN BREAST... \$4 OR CHILLED SHRIMP... \$7

Flatbread Pizza

Pepperoni \$9
Pepperoni slices, tomato sauce and Provolone

Margarita \$10
Fresh mozzarella, plum tomato, ranch dressing and shaved Parmesan cheese

(GF) GLUTEN FREE (V) VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
18% gratuity will be added to parties of 8 or more*

Sandwiches

ALL SANDWICHES ARE SERVED WITH A PICKLE SPEAR AND SHOESTRING FRIES (SUBSTITUTE TRUFFLE FRIES...\$2)

Provençal Tuna Sandwich (V) \$9

Seared tuna steak topped with corn relish, hard boiled egg, tomato on a brioche bun

Beef or Chicken Cheesesteak \$9

Sautéed onions and peppers topped with American cheese and marinara on an Amoroso roll

Reuben \$10

Corned beef, Swiss, sauerkraut and thousand island dressing on marbled rye

BBQ Pulled Pork \$9

Topped with melted cheddar on a pretzel roll

Black Bean Burger \$9

On an Artisan roll with french fries

Cuban \$10

Sliced ham, roast pork, pickles, Swiss and mustard on a pretzel roll

Sausage Sub \$9

Grilled sweet Italian sausage topped with sautéed peppers, onions, provolone and marinara on an Amoroso roll

Harkers Club \$9

Shaved turkey, cheddar and bacon with lettuce, tomato and mayo served on thick slices of white, wheat or rye toast

Uniontown Burger \$10

Eight ounce Angus burger with lettuce, tomato and onion on a brioche bun

+ Add one item-\$1
 Add two items-\$1.50
 Add three items-\$2
 Choice of American, provolone, Swiss, cheddar, blue cheese, bacon, mushrooms, Pico De Gallo, fried egg, sautéed onions or peppers

Crab Cake

House-made crab cake served with lettuce, tomato and onion topped with Pico De Gallo or tarter sauce on a brioche bun
 \$12

Entrées

ALL ENTRÉES ARE SERVED WITH FRESH BREAD AND BUTTER, VEGETABLE OF THE DAY AND STARCH

House-made Crab Cakes \$13 (1)/\$24 (2)

Pan seared and served with Pico De Gallo topped with puff pastry

Grilled Swordfish (GF) \$19

Grilled swordfish served with a corn-sun-dried tomato relish

Chicken Bourguignon (GF) \$18

Chicken breast simmered in demi glace with bacon, pearl onion, garlic and mushrooms

Short Ribs (GF) \$21

Boneless ribs simmered in a red wine reduction

Rib Eye \$16 (8oz)/\$24 (12oz)

Hand cut, seasoned and grilled
 + Add sautéed mushrooms or Gorgonzola aioli... \$1

Tournedos of Beef \$17 (4oz)/\$25 (8oz)

Wrapped in bacon and topped with demi glace

Grilled Beef Brochette \$11 (1)/\$18 (2)

Skewered marinated grilled tenderloin beef tips served with a Gorgonzola aioli

Chicken Dianne \$18

Sautéed chicken flambéed with Brandy then finished with Dijon mustard heavy cream and shallots.

Bacon Wrapped Pork

Garnished with mango and yellow raisin chutney
 \$15 (half)/\$20 (full)

Pasta

PASTA ENTRÉES SERVED WITH BREAD AND BUTTER

Fettuccine and Wild Mushrooms (V) . . . \$16

Tossed with peas, tomatoes chardonnay and shaved Parmesan.
 + add chicken...\$4/add shrimp...\$7

Pappardelle and Clams \$16

Tossed in pesto, heavy cream garlic and Parmesan.

Desserts

ASK ABOUT OUR HOMEMADE DESSERTS