

The Lobby Grille

at the



OPEN from NOON to 9:00 PM, 7 days!

Please LIKE and FOLLOW us on Facebook for updates and specials at “We Are Inn, Philipsburg” page.

For TAKEOUT orders please call (814) 343-6028

CATERING AVAILABLE for EVENTS of all sizes!!

Check out our website: theweareinn.com

Appetizers

Shrimp Cocktail 8.95

6 large shrimp served on ice with cocktail sauce and lemon

Grilled Old Bay Shrimp 9.95

12 medium shrimp marinated tossed in garlic, butter, and Old Bay

Shrimp Wrapped in Bacon 9.95

6 large shrimp wrapped and cooked in Applewood Smoked Bacon

Mussels 9.95

One pound of mussels in our secret butter wine sauce or red sauce with bread for dipping!!

Stuffed Mushrooms 8.95

3-4 Shrooms stuffed with sausage in Italian sauce, topped with Mozzarella

Mozzarella Sticks 6.95

6 pieces served with marinara sauce

Chicken in a Basket 8.95

4 tenders served with fries and side of BBQ, Hot, or Honey Mustard

Buffalo Wings 1/2 Dozen-6.95 Dozen-10.95

Fresh wings, never frozen, Hot, 3rd Degree, Spicy BBQ, BBQ, Garlic Parmesan, or Ranch

****Garlic Parmesan is cooked to order with each batch of wings we present.*

NOTE: *Our wings are NOT precooked at all and take 15 minutes in the fryer, please be patient!*

Onion Rings 4.95

Beer battered, extra thick onion rings

French Fries 3.95 ADD Cheese for 1.00

Soup and Salad

Caesar Salad 5.95

Chef Romano's personal Caesar recipe served over fresh Romaine with Croutons

ADD Grilled Chicken 4.00 **ADD Grilled Shrimp** 5.00

Tossed Salad 5.95

Italian, Golden Italian, Ranch, Catalina French, Chunky Blue Cheese, Balsamic Vinegeratte

ADD 4 oz. Grilled Chicken 4.00 **ADD 6 medium Grilled Shrimp** 5.00

Italian Wedding Soup Bowl-5.95 or Pint-5.95 or Quart-9.95

Family recipe-mini meatballs, escarole, shredded chicken, acini di pepe pasta, egg croutons

Cream of Mushroom Soup Bowl -5.95

CONSUMER ADVISORY: *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food borne illness, especially if you have medical conditions.*

ALLERGY ALERT: *Many of our foods are cooked on a common grill please advise us of any allergies*

Burgers

The Philipsburger **14.95**

8 oz. angus burger with lettuce, tomato and onion layered with 4 oz. ribeye cheesesteak with fried onions and mushrooms topped with bacon and fried egg

Blue and White **9.95**

8 oz. of prime Angus beef served with crumbled blue cheese on Brioche bun

Blue and White Jr. **6.95**

4 oz. of prime Angus beef served with crumbled blue cheese on Brioche bun

Black Angus **9.95**

8 oz. of prime Angus beef served with cheese on Brioche bun with lettuce, tomato, and onion

Black Angus Jr. **6.95**

4 oz. of prime Angus beef served just like big one

(ADD FRIES to any sandwiches for 2.95)

ADD: fried onions, mushrooms, or peppers \$.50 each additional

Ask about MUSHROOM SWISS!!!! Same price as Big Blue!!

Hot Sandwiches

West Philly Cheesesteak **Reg.-9.95** **Large-12.95**

Tender sliced Ribeye steak served with Cheese Whiz on a roll imported from Philly!

ADD: fried onions, lettuce raw onion or \$.50 for mushrooms, tomato, fried peppers

Cheesesteak Hoagie **Reg.-10.95** **Large-13.95**

Tender sliced Ribeye steak served with Cheese Whiz and Lettuce, Tomato, Onions

on an imported Philly roll!

Add-ons \$.50

Cheesesteak Chef Pat's Way **Reg.-10.95** **Large-13.95**

Tender sliced Ribeye steak served with Cheese Whiz and American Cheese, Fried Onions, mushrooms, salt, pepper, ketchup and hot cherry peppers on the Philly roll!

Chicken Cheesesteak **Reg.-9.95** **Large-12.95**

Thin sliced tender chicken served with Cheese Whiz on a roll imported from Philly!

ADD: fried onions, lettuce raw onion or \$.50 for mushrooms, tomato, fried peppers

Note: Chicken Cheesesteaks can be done same way as the regular steak sandwiches we make!

Meatball Grinder **Reg.-9.95** **Super-12.95**

Our homemade meatballs served with provolone cheese on a Philly roll a dash of parmesan!

Chicken Parmesan Sandwich **Reg.-9.95** **Super-12.95**

Chicken Parm on a long roll topped with mozzarella and our family "tomato gravy" (sauce)

Grilled or Crispy Chicken Sandwich **8.95**

6 oz. boneless breast served w/ lettuce, tomato, onion on Brioche bun-spicy, BBQ, plain

Grilled Ahi Sandwich **12.95**

Served on a Brioche bun with Tartar Sauce, Lettuce, Tomato, Onions (Cooked to order)

(ADD FRIES to any sandwiches for 2.95)

Entrees

Italian Pasta Dinner 14.95

*The sauce that we refer to as gravy, a Romano tradition handed down, perfected over generations.
Served with two meatballs, garlic bread, and salad.*

Choice of Spaghetti or Rigatoni EXTRA HOMEMADE meatballs 3.50 each!

Italian Chicken Parmesan Dinner 14.95

Breaded boneless breast topped with sauce, mozzarella served over pasta with garlic bread n salad

Grilled Ahi Tuna Steak 12.95

Served on a bed of Romaine with "balsamic, wassabi, gingerette" dressing

Shrimp Scampi 14.95

8 large shrimp sauteed in olive oil, butter, and herbs served over spaghetti, with garlic bread, salad

Blackened Salmon 17.99

*Bay of Fundy salmon, pan seared in our blacken seasoning, served on a bed of sauteed baby spinach
includes side salad and side of spaghetti with choice of our signature red gravy or aglio e olio*

Vegetarian-Pasta Delight 12.95

Spinach, mushrooms sauteed in olive oil, garlic, herbs-served over spaghetti incl. salad, garlic bread

Desserts

NY Cheesecake 4.95

Tiramisu 4.95

Chocolate Mousse Cake 4.95

Cannoli 2.99 each

Penn State "Ye Olde Diner" Grilled Stickies w/ice cream scoop 4.95

PSU Creamery Ice Cream Bowl/Cone 4.00+Waffle Cone 1.00

TOMATO PIE Full Sheet-40.00 Quarter Sheet-12.00 Single-2.00

Beverages

20 ounce bottles \$2.50

Coke-Diet Coke- Coke Zero- Cherry Coke- Vanilla Coke

Fanta Orange and Grape, -Pibb Extra (like Dr. Pepper)

GOLD PEAK TEA: Sweet, Unsweetened, Lemon, Raspberry, Peach

SPRITE, Minute Made Lemonade

Fountain Drinks 2.50 with free refills

Coke-Diet Coke-GINGER ALE, Lemonade, Cranberry Juice

Milk 1.95

Coffee 1.95

Fresh Brewed Tea 2.5

ADULT BEVERAGES

If you don't look at least 35 years old, we must card you!!

DOMESTIC BEER	
Budweiser/Bud Light Bottle	3
Budweiser/Bud Light Can	2.75
Bud/Bud Lt. 16 oz Alum Bottle	4.5
Busch Cans	2.5
Busch Light Cans	2.5
Coors Light Bottle	3
Coors Light Can	2.75
Keystone Can	2.25
Michelob Ultra Bottle	3
Ultra Aluminum 16 oz Bottle	4.5
Ultra Can	2.75
Miller Lite Bottle	3
Lite 16 oz Aluminum Bottle	4.5
Lite Can	2.75
Pabst Blue Ribbon Bottle	2.75
Yuengling Bottle	3
Black and Tan Bottle	3
Yuengling Can	2.75

DRAFT/ON TAP	
Summer Shandy	3.5
Blue Moon	3.5
Miller Lite	2.5
Yuengling Lager	2.5

FLAVOR CHOICE (flavors vary)	
Mike's Hard	4
Truly	4.5
Twisted Tea	4
White Claw	4.5

PREMIUM/IMPORTS	
Becks Bottle	3.75
Becks 16 oz Can	4.25
Corona	4
Dos Equis	3.75
Guinness 16 oz. Pub Cans	4.75
Heineken	3.75
Sam Adams	3.75
Stella Artois	4
Labatt's Blue	3.75

CRAFTS/IPA		ALC%
Troegs Perpetual	4.75	7.50%
Troegs Trogenator	4.75	8.20%
Founders All Day IPA	4	4.70%
VICTORY BREWING:		
Golden Monkey (bottle)	4.75	9.50%
Hopdevil	4.75	6.70%
Yards Pale Ale	4	4.50%
Sierra Nevada Pale Ale	4	5.60%
Sierra Nevada Hazy Little Thing	4.5	6.70%
Rhinegeist Brewery-Truth IPA	4	7.20%
AXEMAN BREWERY:		
Auger-Vienna Style	4	5.20%
Blue Stripe-Kolsch Style	4	5.00%
Hop Alloy	4.5	6.20%
Hazy Daisy	4.5	6.40%
Mean Duck-Pale Ale	4	5.70%
Pilatus-Pilsner	4	4.50%

WINE PER GLASS 5		
RED	ROSE	WHITE
Chianti	White Zinfend	Pinot Grigio
Merlot	Rose	Moscato
Cabernet Sauvignon	Pink Moscato	Savignon Blanc
Pinot Noir		Chardonnay



Please excuse the typos as we try to keep our menu updated between tasks!

To all of our friends and family,

We would like to take a moment to thank you for your patronage and support of The Lobby Gille and the We Are Inn! Words cannot express the generosity displayed by the local community and even from distant regions! God Bless you.

Thank you,

Pat and Jen Romano