

IN 1952, OUR GREAT-GRANDFATHER, TOM GRESHAM, PURCHASED 32 ACRES OF LAND ON LAKE WALLENPAUPACK. ALONG WITH OPENING GRESHAM'S LAKE VIEW MOTEL IN THE EARLY 1960'S, HE ALSO BEGAN OPERATING A RESTAURANT IN A BUILDING WHICH WAS ORIGINALLY A CARRIAGE HOUSE RELOCATED FROM THE WALLENPAUPACK LAKE BED PRIOR TO THE 1925 FLOODING.

THE TAFTON MANOR RESTAURANT, A WELL KNOWN ESTABLISHMENT THROUGHOUT THE 1960'S AND 1970'S, WAS LATER TURNED OVER TO OUR GRANDPARENTS, ANN AND JOE REGENSKI, UNTIL IT WAS FINALLY SOLD IN 1978. IN 1999, WE REINTRODUCED OUR FAMILY'S RESTAURANT TRADITION WHEN WE BUILT AND OPENED GRESHAM'S CHOP HOUSE. OUR GOAL REMAINS THE SAME AS OUR ANCESTORS - TO PROVIDE OUR PATRONS WITH A FRIENDLY, CASUAL ATMOSPHERE WHILE YOU ENJOY SOME OF THE FINEST FOOD AND SERVICE THAT A RESTAURANT CAN OFFER.

THANK YOU FOR DINING WITH US!

Tom Jr., Paul, and Joe Regenski

Starters

SOUP DU JOUR 3.95

FRENCH ONION AU GRATIN 5.50

FRIED MOZZARELLA STICKS 6.95

SERVED WITH OUR OWN SAUCE.

FRIED POT STICKERS 6.95

CHINESE-STYLE PORK DUMPLINGS DEEP-FRIED AND SERVED WITH SOY DIPPING SAUCE.

JUMBO SHRIMP COCKTAIL 8.95

FRESH JUMBO SHRIMP, SERVED WITH A SPICY COCKTAIL SAUCE.

TOMATO AND FRESH MOZZARELLA BRUSCHETTA 7.95

FRESH MOZZARELLA CHEESE COVERED WITH CHOPPED GARDEN TOMATOES, DICED RED ONION AND FRESH BASIL SERVED OVER TOASTED FRENCH BREAD SLICES AND DRIZZLED WITH A BALSAMIC VINAIGRETTE.

CHICKEN FINGERS 6.95

SERVED WITH HONEY MUSTARD DIPPING SAUCE.

BUFFALO WINGS 8.95

SERVED WITH CELERY AND BLEU CHEESE.

COCONUT SHRIMP 9.25

COCONUT BATTERED SHRIMP SERVED WITH A TANGY PINEAPPLE PRESERVE DIPPING SAUCE.

JACK DANIELS SESAME TENDERS 8.50

BONELESS CHICKEN FINGERS DEEP-FRIED THEN SERVED IN A BOURBON SESAME GLAZE.

FRIED CALAMARI 8.95

SERVED WITH A SPICY RED SAUCE.

BUFFALO FRIED SHRIMP 9.95

FRIED SHRIMP TOSSED IN OUR BUFFALO SAUCE AND SERVED WITH CELERY AND BLUE CHEESE.

JERK CHICKEN BREAST 7.50

BONELESS BREAST OF CHICKEN, DUSTED AND GRILLED WITH A JAMAICAN JERK SEASONING THEN SERVED WITH A HOT HONEY MUSTARD SAUCE.

'CHOP HOUSE' SAMPLER 14.50

A GENEROUS SAMPLING OF JERK CHICKEN, BUFFALO WINGS, COCONUT SHRIMP, AND ONION RINGS.

ALTHOUGH THE STANDARD 'MINIMUM' SERVICE GRATUITY IS 15%, AN 18% WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE.

SPLIT DINNER CHARGE 4.95

From the Grill

THE GRILLED CHOP 17.95

A 12 OUNCE FRENCHED CUT PORK CHOP DUSTED WITH A DRY SOUTHWEST RUB THEN GRILLED TO YOUR LIKING

JACK DANIELS FLAT IRON STEAK* 19.95

AN 8 OZ. FLAT-IRON STEAK GRILLED AND TOPPED WITH CARAMELIZED ONIONS AND OUR SWEET JACK DANIELS SAUCE.

THE DELMONICO* 23.50

A 12 OZ. HAND-CUT MONTREAL-SEASONED DELMONICO STEAK GRILLED TO YOUR LIKING.

BLACK ANGUS NEW YORK STRIP* 25.50

A 12 OZ. CENTER CUT OF CERTIFIED BLACK ANGUS NEW YORK STRIP HAND-CUT AND GRILLED TO YOUR LIKING.

FILET MIGNON* 26.50

AN 8 OZ. HAND-CUT FILET MIGNON WRAPPED IN BACON AND GRILLED TO YOUR LIKING.
~ ADD AN 8 OUNCE ROCK LOBSTER TAIL MARKET PRICE ~

COMPLIMENTS FOR THE ABOVE

FRIED COCONUT SHRIMP	6.95	STEAMED BROCCOLI	2.95
FRIED SHRIMP	6.95	SAUTEED BABY SPINACH	2.95
MUSHROOMS AND ONIONS	2.95	8 OUNCE ROCK LOBSTER TAIL	MARKET PRICE

Seafood

CHIPOTLE LIME TILAPIA 17.95

FILET OF TILAPIA TOPPED WITH CHIPOTLE SEASONING AND FRESH LIME JUICE THEN BROILED IN BUTTER AND WHITE WINE.

GRILLED TUNA STEAK* 18.95

A 10 OUNCE TUNA STEAK GRILLED EITHER CAJUN, LEMON-PEPPER, OR TERIYAKI STYLE.

ORANGE-GLAZED SALMON 18.95

AN 8 OUNCE SALMON PAN-SEARED AND GLAZED WITH A BOURBON ORANGE MARMALADE.

SEAFOOD CAKES 19.95

A DELICIOUS SAMPLING OF CRAB, SHRIMP, AND SCALLOPS SERVED WITH A REMOULADE SAUCE.

FRIED JUMBO SHRIMP 17.95

HAND-BREADED SHRIMP FRIED TO A GOLDEN BROWN AND SERVED WITH COCKTAIL OR TARTAR SAUCE.

PABLO'S PASTA 18.95

SUCCULENT SHRIMP SAUTÉED IN OIL, GARLIC, WHITE WINE, BLACK OLIVES AND SUNDRIED TOMATOES THEN SERVED OVER ANGEL HAIR PASTA.

BROILED LOBSTER TAIL MARKET PRICE

AN 11 OZ. ROCK LOBSTER TAIL BROILED AND SERVED WITH DRAWN BUTTER.

TEMPERATURES: RARE – COOL RED CENTER • MEDIUM RARE – WARM RED CENTER • MEDIUM – PINK CENTER
MEDIUM WELL – SLIGHTLY PINK CENTER • WELL DONE – COOKED THROUGHOUT

* MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Pasta

PASTA WITH MEATBALLS 12.95

A CHOICE OF PENNE OR ANGEL HAIR PASTA SERVED WITH OUR SPAGHETTI SAUCE AND MEATBALLS.

PENNE A LA' VODKA 12.95

PENNE PASTA WITH A HOMEMADE BLUSH BACON VODKA CREAM SAUCE.
ADD GRILLED CHICKEN 3.50; OR SHRIMP 6.25

CAJUN CHICKEN PASTA 15.95

PENNE PASTA TOPPED WITH FRESH CAJUN GRILLED CHICKEN AND COVERED WITH AN ALFREDO CREAM SAUCE.

GARDEN PASTA 14.25

FRESH BROCCOLI , BUTTON MUSHROOMS, SUN-DRIED TOMATOES, AND SPINACH SAUTÉED IN OIL AND GARLIC THEN TOSSED WITH PENNE PASTA. ADD GRILLED CHICKEN 3.50; OR SHRIMP 6.25

RAVIOLI 14.95

TRADITIONAL HOMEMADE MEAT RAVIOLI TOPPED WITH OUR SPAGHETTI SAUCE.

TORTELLONI 16.95

FIVE CHEESE TORTELLONI PASTA SAUTÉED WITH CHICKEN AND SUNDRIED TOMATOES IN MARSALA WINE FINISHED WITH A SPLASH OR CREAM

TASTE OF ITALY 17.50

A GENEROUS SAMPLING OF OUR HAND-BREADED CHICKEN PARMESAN, HOMEMADE MEAT RAVIOLI, AND PENNE ALA' VODKA.

Chicken & Veal

CHICKEN MARSALA 15.95

FRESH CHICKEN SAUTÉED WITH MUSHROOMS IN MARSALA WINE.

CHICKEN PARMIGIANA 15.95

LIGHTLY BREADED, TOPPED WITH MELTED MOZZARELLA CHEESE AND SERVED WITH A SIDE OF PENNE PASTA AND SPAGHETTI SAUCE.

CHICKEN FRANCAISE 15.95

BREAST OF CHICKEN EGG-BATTERED AND SAUTÉED IN LEMON, BUTTER, AND WHITE WINE.

CHICKEN CALABRESE 16.95

SAUTÉED WITH PEPPERS AND ONIONS AND A TOUCH OF SHERRY THEN SERVED OVER PAN-FRIED POTATOES.

CHICKEN BOURBON STREET 16.95

SAUTÉED WITH PEPPERS AND ONIONS AND OUR JACK DANIELS BOURBON SAUCE THEN SERVED OVER WHITE RICE.

~SUBSTITUTE ANY ABOVE ITEM WITH MILK-FED VEAL FOR AN ADDITIONAL 3.95 ~

DINNERS SERVED WITH SIDE SALAD AND CHOICE OF BAKED POTATO, PENNE WITH HOMEMADE SPAGHETTI SAUCE, OR FRENCH FRIES.

~ SUBSTITUTE ONION RINGS FOR 1.25 ~

Lite Fare

CHICKEN CAESAR SALAD 9.25

CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING TOPPED WITH GRILLED CHICKEN BREAST. SUBSTITUTE GRILLED SHRIMP ~ ADD 3.00 OR GRILLED FLAT-IRON STEAK* ~ ADD 4.95

BUFFALO CHICKEN SALAD 9.25

GRILLED CHICKEN BREAST DIPPED IN OUR SPICY BUFFALO SAUCE & SERVED OVER MIXED GREENS WITH BLEU CHEESE DRESSING.

ORIENTAL CHICKEN SALAD 9.95

A BED OF MIXED GREENS TOPPED WITH MANDARIN ORANGES, CARAMELIZED WALNUTS, ORIENTAL NOODLES, ASIAN VINAIGRETTE DRESSING TOPPED WITH TERIYAKI GRILLED CHICKEN. SUBSTITUTE TERIYAKI GRILLED TUNA* ~ ADD 2.50

'CHOP HOUSE' STEAK SALAD* 14.95

A GRILLED FLAT-IRON STEAK SERVED OVER A BED OF FRESHLY MIXED GREENS, TOSSED WITH A CRUMBLLED BLEU CHEESE VINAIGRETTE, GARNISHED WITH BEER-BATTERED ONION RINGS.

'CHOP HOUSE' CHEESEBURGER* 9.50

AN 8 OZ. HAND-CUT LEAN GROUND PATTY GRILLED TO YOUR LIKING THEN SERVED ON A BUTTER CRUSTED ROLL WITH AMERICAN CHEESE, LETTUCE, TOMATOES, AND ONION. ~ WITH BACON ADD 1.00

CAJUN TUNA STEAK SANDWICH* 10.50

A 6 OZ. GRILLED TUNA STEAK, DIPPED IN CAJUN SPICES AND GRILLED TO YOUR LIKING AND SERVED WITH LETTUCE, TOMATO, AND ONION ON A GRILLED SOFT CIABATTA ROLL.

CHICKEN CHEESE STEAK 9.25

FRESH CHICKEN BREAST GRILLED AND TOPPED WITH AMERICAN CHEESE AND SERVED ON A FRESH HOAGIE ROLL.

RIB-EYE STEAK SANDWICH* 11.95

A TENDER SLICED RIB-EYE STEAK SERVED ON A FRESH HOAGIE ROLL TOPPED WITH SAUTÉED ONIONS AND MELTED PROVOLONE CHEESE.

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND A DILL PICKLE SPEAR
~SUBSTITUTE ONION RINGS FOR 1.00 EXTRA~

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Beverages

BEER ON TAP

COORS LIGHT, MILLER LITE GUINNESS, AMSTEL LIGHT, BLUE MOON, SMITHWICK'S

DOMESTIC BOTTLES

COORS LIGHT, MILLER LITE, BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, ROLLING ROCK, YUENGLING LAGER, SAM ADAMS, MGD 64, MICHELOB ULTRA, MICHELOB LIGHT, SMIRNOFF ICE, TWISTED TEA, MAGIC HAT #9, LEINENKUGEL'S SUMMER SHANDY

IMPORT BOTTLES

CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT, BASS ALE, STELLA ARTOIS, FRANZIS KANER WEISSBIER

HOUSE GLASS WINE , BAREFOOT WHITE ZINFANDEL, BAREFOOT SAUVIGNON BLANC, SYCAMORE LANE PINOT GRIGIO, BAREFOOT CHARDONNAY, PIO PINOT NOIR, BAREFOOT MERLOT, BAREFOOT SHIRAZ, BAREFOOT CABERNET SAUVIGNON

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA MIST, SWEETENED NESTEA ICED TEA, UNSWEETENED NESTEA ICED TEA, SCHWEPES GINGER ALE, MUG'S ROOT BEER, TROPICANA PINK LEMONADE, ELLIS PRESIDENTIAL COFFEE

N/A BEVERAGE & WATER

O'DOULS AMBER, PELLGRINO, VOSS