

# Irv's Bistro

Sunny Rest Resort's Poolside Restaurant

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## Soups/Chili

### French Onion

A rich beef broth enhanced by red wine, fresh thyme, caramelized onions, toasted french bread croutons & topped with melted cheese  
Bowl 5.50

### Chili

Mild seasoned beef & bean chili topped with cheddar cheese & onions  
Bowl 6.50

## Salads

### Classic Caesar

Romaine lettuce with croutons & grated parmesan cheese with our creamy caesar dressing  
11.99

### Mediterranean

Fresh mixed greens, sundried tomatoes, banana peppers, artichoke hearts, roasted red peppers, green olives & feta cheese  
15.99

### Arugula

Goat cheese, beets, dried cranberries, apples & shaved parmesan cheese over fresh arugula with a balsamic vinaigrette dressing  
15.99

### Burrata

Mozzarella ball filled with stracciatella (bits of mozzarella & cream) served over a bed of arugula & tomatoes, drizzled with an extra virgin olive oil & balsamic reduction  
18.99

### Add Grilled Chicken

7.99

### Add Grilled Shrimp

9.99

### Add Grilled Salmon

11.99

### Dressings

Ranch  
Bleu Cheese  
Balsamic Vinaigrette  
Honey Mustard  
Golden Italian  
Creamy Caesar  
Oil & Vinegar

## Shareables

### Sunny Fries

Crispy potato wedges with garlic aioli & shaved parmesan cheese  
7.99

### Onion Petals

Battered onion petals flash fried & served with a spicy boom boom sauce  
9.99

### Loaded Potato Skins

Fried potato skins topped with chili & cheddar cheese served with sour cream  
11.99

### Ahi Tuna

Sesame encrusted, thinly sliced & served rare with a cucumber wasabi dressing & topped with a teriyaki drizzle  
14.99

## Sandwiches, Wraps & Burgers

*All sandwiches, wraps & burgers are served with chips & pickles*

### Irv's Ultimate BLT

Lettuce, tomato, & crispy bacon on top of house-made egg salad with your choice of rye, wheat or white toast  
12.99

### Grilled Veggie Pita

Grilled broccoli, spinach, mushrooms, roasted peppers & tomatoes on a freshly grilled pita drizzled with tzatziki sauce  
13.99  
Add vegan mozzarella cheese 1.99

### Mike Castle Burger Sliders

Three beef sliders made to order with American cheese, sautéed onions, pickles, ketchup & mustard  
13.99

### Crab Cake Sliders

Two lump crab cakes served on slider rolls with boom boom sauce or garlic aioli  
14.99

### Mediterranean Shrimp or Salmon Wrap

Mixed greens, sundried tomatoes, banana peppers, artichoke hearts, roasted red peppers & feta cheese with a balsamic glaze  
15.99

### Pretzel Bistro Burger

8oz grilled steak burger served on a pretzel roll with American cheese, lettuce, tomato, raw onion & pickles  
14.99  
Add bacon 2.99  
Add mushrooms .99  
Add fried onions .99

Call/Text your order for Pick Up  
or Delivery at 610-554-4136 or  
download the Toast app!



*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

# Entrees

All Entrees served with choice of two sides.

## Veggie Stir Fry VG NEW

Grilled vegetables seasoned to perfection & served over your choice of vegetable fried rice or brown rice

14.99

Add chicken 7.99

Add shrimp 9.99

## Farfalle Primavera NEW

Bowtie pasta, spinach, broccoli & seasonal vegetables in a creamy parmesan sauce

18.99

Add chicken 7.99

Add shrimp 9.99

## Penne Vodka

Penne pasta tossed with house-made pink vodka sauce & parmesan cheese

16.99

Add broccoli 3.99

Add chicken 7.99

Add shrimp 9.99

## Chicken Milanese NEW

House-made breaded cutlets pan fried & served over a bed of arugula & grape tomatoes with a balsamic vinaigrette

20.99

## Chicken Parmesan

Tender chicken breasts coated with grated parmesan & Italian breadcrumbs, baked with our classic marinara sauce & topped with mozzarella cheese served over linguini

21.99

## Linguini & Clams 🐚

(White or red) whole littleneck clams in a garlic olive oil or marinara sauce served over linguini

21.99

Add Shrimp 9.99

## Tortelloni Veronese 🍷 NEW

Cheese tortellini, jumbo shrimp, sliced chicken breast, spinach, mushrooms, artichoke hearts & grape tomatoes in a house-made vodka spiked pink sauce & topped with parmesan cheese

21.99

# Desserts

## Ice Cream Sundae 6.99

Two scoops of ice cream topped with fruit sauce or syrup, whipped cream & a cherry

## Gluten Free Brownie 6.99 GF VG NEW

Gluten free chocolate brownie

Add a scoop of ice cream 3.99

## Ice Cream Scoop

1-Scoop 3.99 or 2-Scoops 5.99

## Sunny Chicken

Grilled chicken, sautéed spinach, goat cheese & artichoke hearts in a light lemon basil sauce

22.99

Add Shrimp 9.99 for a delightful experience

## Honey Bourbon Glazed Salmon 🐟 NEW

8oz broiled faroe island salmon filet topped with a delicious honey bourbon glaze

Also available without bourbon glaze

22.99

## Pork Porterhouse Madeira NEW

16oz center cut grilled pork porterhouse topped with a mushroom shallot madeira demi-glaze

23.99

## Rolled Sole 🐟 NEW

Broiled twin filets of sole filled with crab & scallop stuffing, drizzled with lemon butter, white wine sauce & fresh herbs

23.99

## New York Sirloin

12oz center cut New York sirloin steak grilled to perfection

27.99

Smothered in sautéed onions & mushrooms add 5.99

Add shrimp 9.99

Add crab cake 11.99 🦀

## Twin Crab Cakes 🦀

Maryland style crab cakes broiled to perfection

29.99

## 16oz Ribeye Steak NEW

Hand Carved 16oz ribeye steak grilled to perfection

29.99

Smothered in sautéed onions & mushrooms add 6.99

Add shrimp 9.99

Add crab cake 11.99

# Sides

French Fries 4.99

Red Skin Mashed Potatoes 4.99

White Cheddar Mac & Cheese NEW 4.99

Mixed Vegetables 4.99

Brown Rice NEW 3.99

Vegetable Fried Rice NEW 4.99

Buttered Bowties NEW 4.99

Broccoli 4.99

Spinach 4.99

Side Caesar Salad 4.99

Side House Salad 4.99



# Wines

Glass 9.00 Bottle 30.00  
Red

J Lohr Merlot  
Yellow Tail Cabernet Sauvignon  
White

Sutter Home Pinot Grigio

Blush

Beringer White Zifandel

## Franklin Hill Wines:

Blue Hen - Red  
Evanswood - Red  
Red Head - Red  
Vidal Blanc - White  
White Jade - White  
Passion - Blush

# Bottled Beer

## Domestic

Miller Lite, Yuengling, Coors Light, Michelob Ultra, Amstel Light, Budweiser, Bud Light, Bud Light Lime, Bud Light Orange  
6.00-8.00

## Premium

Corona Extra, Assorted IPAs (ask your server), Heineken 0.0, Guinness, Stella  
6.50-8.50

Assorted Ciders & Seltzers White Claw in variety of flavors, Angry Orchard, Twisted Tea Original & Half & Half, Mike's Hard Lemonade & Vizzy  
6.50-8.00

# Beverages

## Fountain

Coke, Diet Coke, Ginger Ale  
Lemonade, Iced Tea, Sprite & Club  
2.99

## Hot Beverages

Coffee, Decaf, Assorted Teas, Hot Chocolate  
2.99

## Juices

Cranberry, Orange & Apple  
2.99

## Milk

Whole Milk, Strawberry Milk & Chocolate Milk  
2.99

## Milkshakes

16oz Chocolate, Strawberry or Vanilla  
5.99  
Add whipped cream, syrup & a cherry .99

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