

# THE NEW ANCHOR INN



The Anchor Inn opened in September 1925. It was owned by the Longo family. The original Anchor Inn included a gas station, bar, restaurant, potato chip factory, firework outlet, and a bed and breakfast. The name was given to the business venture by Charlie and Cora Longo's son Joey. Joey was inspired by Robert Louis Stevenson's "Treasure Island". Everyone was in agreement of the "Anchor Inn" name and it was put into place immediately.

In 1939, a decision was made to build a new building to house the restaurant across the street from the original Anchor Inn. The new building held a complete restaurant equipped with a bar, dance floor, and band facilities. The new building was built using parts of the Smyerstown Company Store. The new building opened for business in the summer of 1941 and took the name "The New Anchor Inn", which remains the same today.

Rose and Charles Setree purchased The New Anchor Inn from the original owners in 1953. Rose was the daughter of the original owners and had plenty of experience working in the family business as she was growing up.

In 2009, Rose's son Dave and wife Vickie purchased The New Anchor Inn. After a fire destroyed the building, it was rebuilt and opened again in 2012. The restaurant remains in operation today under the Setree family, and they still serve many of the original recipes. Today the fifth generation, Michael and Christopher Setree are beginning to get introduced to the family business.

We welcome you to our restaurant and strive to exceed your expectations of our decade's old family business. We invite you to join us for summer dining on our outdoor deck, birthday celebrations in our private side meeting room, and larger celebrations in our downstairs banquet room. We hope to become a part of your family's memories, and look forward to making new memories with you every step of the way.



## **Starters**

### **Homemade Jalapeno Poppers**

*Fresh jalapenos layered with cream cheese and a bacon strip, cooked to perfection.* \$6.25

### **Breaded Mushrooms**

*A generous portion of whole mushrooms, breaded and deep fried. Served with ketchup.* \$3.50

### **Clam Strips**

*Deep fried, and served with cocktail sauce.* \$3.00

### **Cheese Sticks**

*Four provolone sticks, coated and deep fried. Served with our marinara sauce.* \$4.50

### **Spinach & Artichoke Dip**

*Creamy spinach and artichoke dip served with melted cheddar cheese and deep fried soft pita wedges for dipping.*  
\$8.25

### **Apple Sticks**

*Apple pie filling breaded in bite size pieces and fried to a crisp golden brown, coated with powdered sugar.* \$3.25

### **Cheese Balls**

*Your choice of breaded cheddar cheese or hot pepper cheeses, deep fried to melt in your mouth. Served with ketchup.* \$4.00

### **Onion Rings**

*Thick slices of sweet Spanish onions deep fried to a golden brown.* \$4.25

### **Shrimp Cocktail**

*Chilled and served with cocktail sauce.* \$7.25

### **Zucchini Planks**

*Strips of deep fried zucchini served with your choice of marinara or horseradish sauce.* \$5.50

### **Chicken Tenders**

*Four of our deep fried boneless chicken tenders, served with our honey mustard dressing.* \$5.25

### **Green Bean Fries**

*Crisp green beans, breaded and deep-fried; served with our southwest ranch sauce.* \$4.25

### **Popcorn Shrimp**

*A generous portion of our popcorn shrimp, served with cocktail sauce.* \$8.25

## **Beverages**

Fountain Soda – \$2.35

Coke – Diet Coke – Mello Yello – Barq's Rootbeer – Lemonade – Cherry Coke – Raspberry Tea – Sprite  
Bottled Soda – \$1.99 – Fresh Brewed Iced Tea – \$2.25 – Coffee – \$1.99

Bottles of Beer \$2.95 – Glass of Wine \$4.95

# **Sandwiches**

Served with your choice of a side.

## **Cheese Steak**

Grilled with fresh green peppers and onions, and topped with your choice of melted cheese. \$7.95

## **Haddock**

Your choice of either fried or baked haddock on a bed of lettuce, served with tartar. \$8.95

## **Hot Pot Roast**

Our homemade pot roast served open faced on a slice of Texas toast, covered in gravy. \$8.95

## **Meatball**

Our homemade meatballs and original Anchor Inn sauce covered in our melted provolone. \$7.95

## **Hot Sausage**

Sweet sausage, covered in grilled onions and peppers with Anchor Inn sauce and melted provolone. \$7.95

## **Juicy Pig**

An original Anchor Inn choice; hot ham covered in BBQ and topped with Swiss cheese. \$5.95

## **Hamburger**

Made to order with your choice of toppings, cheese (25¢), and bacon (50¢) \$7.75

## **Three Cheese**

Classic grilled cheese (provolone, American, and cheddar), served between two slices of Texas toast. \$4.95

## **Pollo Club**

Grilled chicken topped with bacon, lettuce, tomato, melted provolone and served with our creamy Italian dressing on the side. \$8.95

## **The Vegetarian**

Hand breaded eggplant, covered in original Anchor Inn sauce, portobello, roasted red pepper, red onions, and provolone. \$7.95

## **Chicken Parmesan**

Breaded chicken breast covered in Anchor Inn sauce and our melted provolone. \$7.95

## **The Athenian**

Seasoned roasted lamb, served with lettuce, onion and your choice of hummus or cucumber sauce on a pita. \$9.95

# **Salads**

## **Chicken Salad**

A bed of our romaine and iceberg lettuce with carrots, onions, tomato, and cucumber, topped with French fries and a mound of melted cheese and your choice of dressing. **Choose from crispy, buffalo, or grilled chicken.**  
\$7.95

## **Steak Salad**

A bed of our romaine and iceberg lettuce with carrots, onions, tomato, and cucumber, topped with juicy sirloin tips, French fries, and a mound of melted cheese. Served with your choice of dressing. \$10.95

## **Caesar Salad**

A bed of our romaine and homemade croutons, cheeses and your choice of **chicken** – \$7.95, **portobello** – \$8.50, or **salmon** – \$8.95

## **Greek Salad**

A bed of our lettuce mix, roasted lamb, roasted red peppers, red onions, kalamata olives and Aegean dressing. \$9.95

## ***Italian Entrées***

Served with bread and a tossed salad.

### **Original Anchor Inn Spaghetti**

*A generous portion of our original Anchor Inn spaghetti. (add a meatball \$1)*

Sm - \$7.95 Lg - \$9.95

### **Italian Sampler**

*A plate filled with our most popular Italian dishes; a side of original spaghetti and meatball, manicotti, and portion of Rose's lasagna. A customer favorite!* \$11.50

### **Homemade Lasagna**

*Rose's recipe - served covered in our original Anchor Inn sauce with a homemade meatball.*

Sm - \$9.95 Lg - \$14.95

### **Chicken Parmesan**

*Our original Anchor Inn spaghetti topped with crispy chicken and our melted cheeses.*

Sm - \$10.95 Lg - \$12.95

### **Eggplant Parmesan**

*Our original Anchor Inn spaghetti topped with a hand breaded plank of eggplant.*

Sm - \$10.95 Lg - \$12.95

### **Shrimp Alfredo**

*A bed of angel hair pasta covered in our Alfredo sauce, served with our grilled shrimp scampi*

Sm - \$10.95 Lg - \$13.45

### **Grilled Chicken Marinara-Alfredo**

*Our grilled chicken served on top of a bed of fettuccine, topped with our special mixture of our original Anchor Inn and Alfredo sauces.*

Sm - \$10.95 Lg - \$12.95

### **Vegetable Scampi**

*A bed of angel hair pasta topped with fresh portobello mushrooms, black olives and green peppers, covered in our scampi sauce*

Sm - \$11.95 Lg - \$13.95

### **Manicotti**

*Our cheese filled manicotti, covered in Anchor Inn sauce, served with a homemade meatball.*

\$10.95

### **Add To Any Meal:**

Garlic Toast - 75¢ Garlic Toast with Cheese - \$1.25 Breadstick - 95¢

## ***Create Your Own Pasta***

Sm - \$7.95 Lg - \$9.95

Step 1: Choose your pasta

Spaghetti - Fettuccine - Penne - Angel Hair - Wheat Penne (\$1)

Step 2: Choose your sauce

Anchor Inn Sauce - Marinara - Alfredo - Scampi - Alfredo - Roasted Red Pepper - Meat Sauce (\$1)

Step 3: Choose your toppings

Chicken Parmesean (\$3.75) - Eggplant Parmesean (\$2.95) - Grilled Chicken (\$3.25) - Sausage (\$2.50) Meatball (\$1.59) - Shrimp Skewer (\$3.50) - Onion (60 ¢) - Peppers (60 ¢) - Portobellos (\$2.95)

Black Olives (60¢) - Mushrooms (60¢) - Provolone Cheese (\$1.25)

Price above is a base price, please add up-charges for specific items listed above to base price for final price \*

## ***Dinner Entrées***

Served with bread and two sides of your choice

### **Liver & Onions**

Grilled liver topped with sautéed onions. \$10.95

### **Boneless Chicken Tender Dinner**

Deep fried chicken tenders served with your choice of dipping sauce. 11.95

### **Popcorn Shrimp**

A generous portion of our deep-fried popcorn shrimp, served with cocktail sauce. \$11.95

### **Glazed Salmon**

8oz of our salmon topped with a maple bourbon glaze. \$17.95

### **Haddock Dinner**

Your choice of a baked or fried 8oz portion. \$13.95

### **Seafood Platter**

An 8oz portion of fried haddock, 4 fried fantail shrimp, and clam strips; served with tartar and cocktail sauces. \$21.95

### **Fisherman's Delight**

An 8oz portion of baked haddock, 4oz of our glazed salmon, and a grilled shrimp scampi skewer. \$20.95

### **Grilled Shrimp**

Two grilled shrimp skewers covered in our scampi sauce. \$12.95

### **Fried Shrimp Dinner**

8 of our fantail shrimp fried to a golden brown, served with cocktail sauce. \$12.95

### **Land & Sea**

An 8oz sirloin filet cooked to your liking and a side of our Italian shrimp scampi. \$26.95

### **Sirloin Dinner**

Our 8 oz filet cooked to order. \$20.95

### **T-Bone Dinner**

A 12 oz cooked to your liking. \$21.25

## ***Side Choices***

Tossed Salad – Caesar Salad – Cottage Cheese – Applesauce – Baked Potato – Baked Sweet Potato  
Glazed Carrots – Broccoli – Coleslaw – French Fries – Fresh Cut French Fries – Mashed Potatoes  
Cheddar Mac 'n' Cheese – Soup & Salad Bar (\$1.99)  
Loaded Mashed or Baked Potato (Sour Cream, Cheddar, Bacon, Chives) (\$1.99)

## Specialty Pizza's

All pizza's are made on our homemade pizza dough, and cooked to perfection with a crisp golden crust.

**Medium (8 slice) - \$9.95**

**Large (12 slice) - \$15.95**

### White Pizza

A base of our scampi sauce with two kinds of cheese, red onions and fresh sliced tomatoes.

### Spinach and Artichoke

Our creamy spinach and artichoke sauce. Covered in our freshly grated cheese blend. \*Staff Favorite\*

### Buffalo Chicken

Our grilled chicken breast, shredded, on top of a ranch base. Covered in our buffalo sauce and layered with our melted cheese blend, topped with Parmesan.

### Pirogi

Mounds of buttered mashed potatoes, covered in grilled onion and topped with our pizza cheese and melted cheddar.  
\*Customer Favorite\*

### Steak and Cheese

Our pizza sauce topped with our cheese steak meat. Topped with grilled onions and green peppers, then covered in our pizza cheese.

### Chicken Bacon Ranch

A ranch base, covered with our grilled chicken breast and crispy bacon. Topped with our melted pizza cheese.

### Chicken and Broccoli

Creamy white sauce with grilled chicken breast, and fresh broccoli.

## Pizza

"Tastes just like it did 50 years ago!"

<b>Small (personal)</b>	-	<b>Medium</b>	-	<b>Large</b>
<b>6 cut</b>		<b>8 cut</b>		<b>12 cut</b>
<b>\$4.50</b>		<b>\$7.25</b>		<b>\$11.45</b>
<b>Toppings: 75¢ ea</b>		<b>\$1.25 ea</b>		<b>\$2.25 ea</b>

\*Price above is for a cheese pizza\*

## Stromboli

Our homemade pizza dough stuffed with our pizza cheese, original Anchor Inn sauce and pepperoni.

	<b>Small</b>	-	<b>Large</b>
	<b>\$9.95</b>		<b>\$12.95</b>
<b>Toppings:</b>	<b>\$1.25 ea</b>		<b>\$2.25 ea</b>

## Calzone

Our homemade pizza dough stuffed with our ricotta cheese blend, pizza cheese, and ham.  
Served with a side of original Anchor Inn sauce for dipping.

	<b>Small</b>	-	<b>Large</b>
	<b>\$8.95</b>		<b>\$13.50</b>
<b>Toppings:</b>	\$1.25 ea		\$2.25 ea

## Toppings

Pepperoni - Sausage - Bacon - Ham - Mushrooms - Pineapple - Green Peppers - Red Onions - Black Olives  
Mild Pepper Rings - Tomato - Anchovies - Roasted Sweet Red Peppers

## Wings

Regular

**\$5.95 - half dozen**      **\$11.95 - dozen**

Plain - Hot - Mild - Seasoned - Butter and Garlic - Honey Mustard - Dry Ranch - BBQ

## Dessert

Peanut Butter Pie - \$3.75

Coconut Creme Pie - \$3.25

Be sure to ask your server about our selection of today's  
homemade desserts!



Thank you for choosing us to serve you and your loved ones!  
- Dave, Vickie, Rose, Michael, Christopher, and Matthew