

In 1949 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. Fifteen years later, 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. Enjoy...



2013 Eastern PA SBA
Family-Owned
Business of the Year

Tom Jr., Paul, and Joe Regenski

Starters

SOUP DU JOUR

a crock of tonight's soup selection 4.15

FRENCH ONION AU GRATIN

beef broth, red wine, caramelized onions, french baguette, mozzarella cheese 5.25

MOZZARELLA BLOCK

mozzarella cheese block, seasoned bread crumbs, deep-fried, marinara sauce 7.15

PORK POT STICKERS

pork dumplings, steamed, ginger soy sauce 7.95

JUMBO SHRIMP COCKTAIL

spicy cocktail sauce 9.15

TOMATO AND FRESH MOZZARELLA

sliced fresh mozzarella cheese, garden tomatoes, fresh basil, mixed field greens, rosemary-garlic infused olive oil, balsamic glaze 8.15

AHI SESAME TUNA

sesame crust, pan-seared, ginger soy sauce 11.95

BUFFALO WINGS

deep-fried, mild buffalo sauce, celery, bleu cheese 9.95

COCONUT SHRIMP

deep-fried, spicy pineapple preserve 9.25

CALAMARI

flour dipped, deep-fried, spicy red sauce 9.15

JERK CHICKEN BREAST

grilled, jamaican jerk seasoning, hot honey mustard sauce 7.95

An 18% service gratuity will be added to parties of eight (8) or more. Split dinner charge 4.95

Dinners served with salad, vegetable, and choice of baked potato, penne with homemade spaghetti sauce, or french fries. Substitute onion rings for 1.25

From the Grill

DELMONICO*

twelve-ounce, montreal-seasoned ribeye 23.50

ANGUS STRIP*

twelve-ounce, center-cut, certified black angus new york strip 25.95

FILET*

eight-ounce, bacon-wrapped filet mignon 26.95

PORK RIBEYE


eight-ounce, bleu cheese herb crust 17.95

BRAISED BEEF SHORT RIB

madeira wine sauce 19.95

JACK DANIELS FLAT IRON STEAK*

eight ounce, sweet jack daniels sauce, fried onion frizzles 21.95

 above items can be prepared gluten-free and served with baked potato and vegetable

accompaniments for the above

fried jumbo shrimp	7.50	fried coconut shrimp	7.50
seafood cake	7.95	steamed broccoli	2.95
eight oz. rock lobster tail	market price	sautéed spinach	2.95
eleven oz. rock lobster tail	market price	bleu cheese herb crust	2.25
	sautéed mushrooms and onions	2.95	

Seafood

ORANGE GLAZED SALMON

eight ounce pan-seared, bourbon orange marmalade 19.95

SEAFOOD CAKES

crab, shrimp, scallops, baked, remoulade sauce 19.95

AHI TUNA

coated with sesame seeds, pan seared, ginger soy sauce 19.15

BROILED FLOUNDER

broiled, lemon-butter, white wine 18.95
~ add seafood stuffing, citrus scampi ~ 24.95

FRIED JUMBO SHRIMP

hand-breaded shrimp, deep-fried, cocktail or tartar sauce 20.15

PABLO'S PASTA

shrimp, oil, garlic, white wine, black olives, sundried tomatoes, basil, over angel hair 18.95

BROILED LOBSTER TAIL

eleven ounce rock lobster tail, broiled, served with drawn butter market price

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.

 GLUTEN-FREE ITEM

Italian

PASTA WITH MEATBALLS

penne or angel hair, spaghetti sauce and meatballs 13.95

PENNE A LA' VODKA

penne, blush bacon vodka cream sauce 13.95
~ add grilled chicken 4.00 or grilled shrimp 7.25 ~

CAJUN CHICKEN PASTA

penne, cajun-grilled chicken, alfredo cream sauce 17.15

GARDEN PASTA

fresh broccoli, button mushrooms, sun-dried tomatoes, spinach, oil, garlic, penne 15.15
~ add grilled chicken 4.00 or shrimp 7.25 ~

EGGPLANT PARMIGIANA

fresh breaded eggplant, marinara sauce, melted mozzarella cheese, penne 15.15

CHICKEN SPECIALTIES

francaise — egg-battered, sautéed, lemon, butter, white wine, over angel hair 17.15
marsala — sliced button mushrooms, sweet marsala wine, baked potato 16.95
parmigiana — seasoned bread crumbs, melted mozzarella cheese, marinara sauce, over penne 16.95
picatta — sautéed, white wine, lemon butter, capers, over angel hair 16.95

substitute above with tender milk-fed veal for an additional 3.95

Lite Fare

THE WEDGE

fresh iceberg wedge, plum tomatoes, bacon,
creamy gorgonzola and bleu cheese dressing, balsamic glaze 8.95
~ add herb-grilled chicken 4.00 ~

CHICKEN CAESAR

romaine lettuce, croutons, parmesan cheese, caesar dressing, herb-grilled chicken breast 10.15
~ substitute grilled shrimp add 4.50 ~ or grilled flat-iron steak* add 6.00

SESAME GINGER TUNA SALAD

mixed greens, mandarin oranges, caramelized walnuts, oriental noodles,
orange sesame ginger dressing, pan-seared sesame tuna 15.15
~ substitute oriental grilled chicken 10.95 ~

THE STEAK SALAD*

mixed greens, cherry tomatoes, red onion, crumbled bleu cheese, house vinaigrette,
grilled flat-iron, beer-battered onion rings 15.95

CHOP HOUSE CHEESEBURGER*

eight-ounce, grilled, american cheese, butter crusted roll 10.25 ~ with bacon add 1.00 ~

RIB-EYE STEAK SANDWICH*

grilled, sautéed onions, melted provolone cheese, soft hoagie roll 14.15

Sandwiches served with french fries and a dill pickle spear
substitute onion rings 1.25

Beverages

BEER ON TAP

Coors Light, Miller Lite, Perroni, Troeg's Dreamweaver Wheat, Kona Pipeline Porter, Dogfish Head 60 IPA, Guinness, and our 'Draft of the Month'

DOMESTIC BOTTLES

Coors Light, Miller Lite, Budweiser, Bud Light, Yuengling Lager, Sam Adams, Miller 64, Michelob Ultra, Smirnoff Ice, Victory Hop Devil, and Sierra Nevada Pale Ale

IMPORT BOTTLES

Corona, Corona Light, Amstel Light, Heineken, Foster's, Stella Artois, Franzis Kaner Weissbier, Labatt Blue, Smithwick's, and Sapporo

HOUSE GLASS WINE

Barefoot White Zinfandel, Barefoot Sauvignon Blanc, Sycamore Lane Pinot Grigio, Barefoot Chardonnay, Pio Pinot Noir, Barefoot Merlot, Barefoot Shiraz, and Barefoot Cabernet Sauvignon

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Sweetened Nestea Iced Tea, Unsweetened Nestea Iced Tea, Schweppes Ginger Ale, Mug's Root Beer, Tropicana Pink Lemonade, and Ellis Presidential Coffee

N/A BEVERAGE & WATER

O'Doul's Amber, Fox Ledge Bottled Water, Acqua Panna Mineral Water, and S. Pellegrino Sparkling Water

Twenty Dollar Wine List

Hand-selected premium wine for just \$20 each.

Wines below are listed top to bottom from light and fruity to heavy and dry.

CONCHA Y' TORO COASTAL WHITE

A delicious blend of chardonnay and Moscato with hints of pineapple peaches and orange blossom

SYCAMORE LANE WHITE ZINFANDEL

Boasting attractive aromas of strawberries and watermelon with light fruity flavors and a touch of cream

ZONIN PINOT GRIGIO

Exhibits an enticing aroma of fresh peach with and almond blossoms

LINDEMANN'S CHARDONNAY BIN 65

Full flavored with creamy tropical fruit, characters of pineapple, melon and white peach featuring a long soft oak finish

VIIGNIER, MAIOLATESI

Bottled in pa with long island grapes, this wine features flavors of stone fruit and citrus, and floral aromas with a hint of white pepper

CONCHA Y TORO CASILLERO DEL DIABLO PINOT NOIR

A darkish ruby red color, muskmelon and red cherry scents, earthy tart dark cherry flavor, with a smooth finish

BERINGER STONE CELLARS MERLOT

Intense flavors of plum, blueberry and blackberry enhanced by warm, brown spices that linger on the finish

ZONIN MONTEPULCIANO

Has scents of bitter almonds while taste is full-bodied with notable personality and persistence

PENFOLDS SHIRAZ

Flavors of black cherries, peppery spice and mocha enveloped in decadent dark fruit

DARK HORSE BIG RED BLEND

Malbec, Syrah, Tempranillo and Merlot. Full bodied red wine with jammy dark fruit, notes of caramel, and chewy tannins on the finish.