



# Celebrating 100 Years in Downtown!

Jimmie Kramer, the child of Russian immigrants who came to America in the early 1900's, grandfather of Michael, the present owner/operator of The Peanut Bar, began this business over 98 years ago in the resort community of South Mountain in Wernersville, PA. The year was 1924, the era was Prohibition and the establishment, which still stands today, was known as The Green Terrace Hotel.

It is unclear just how long Jimmie operated at this or any other of the many locations which his business occupied from 1924 'til he opened at 332 Penn Street in 1933. It is certain however, that this colorful and enterprising young man was continuously on the move during these years. The "drys" would raid, close his place down and quickly he would reopen at another location. It is definitely known, for instance, that in the mid-Twenties he owned and operated a white tablecloth "speakeasy" on the north side of Penn between 4th and 5th Streets. With its black onyx dance floor, hatcheck girls in brief costumes and dance bands such as "Charlie Keller and His Hot shots," The Central Cafe must have been quite the rage.

With the repeal of Prohibition in December of 1933, "Jimmie Kramer's" The Old Central Cafe was legally born. Records indicate that in March, 1934, the first legal liquor license was issued at the 332 Penn Street address. And as for the peanuts - well, they arrived and became part of our trademark in 1935. In the same year, another event took place which was to change forever the face of the business. Annie "Mom" Kramer arrived and with her brought her pots and pans. Soon the Old Central Cafe was serving soups and hot platters along with such delicacies as lobster tails, 35 cents; breaded haddock, 10 cents; and, of course, those much sought-after crab cake platters, 25 cents. Since those early days, two generations have followed. The daughters, Edie and Beatie, married, bringing their husbands, and then their children into the business.

Under Harold Leifer's able leadership, the now renamed Jimmie Kramer's The Peanut Bar Restaurant, grew and prospered. From 1979 'till his passing in 2010, Michael, the third generation, worked daily with Harold. Today, new ideas and new age cuisine combined with the tried and true create a wonderful melting together of old and new. We, along with our very dedicated staff, in this our 98th year, wish to thank you, our guests, for making this possible.

## Dinner Features

All features served with a salad and, if requested, warm bread with butter

Filet Tips Burgundy over Pierogies Filet tips sautéed with garlic, onions, mushrooms, & sun-dried tomatoes, finished with our burgundy demi sauce; served with fried pierogies & green beans. \$22.99

Mediterranean Red Snapper **AGF** This mild meaty fish from the South seas is pan seared served skin on with a Mediterranean salsa and served on a bed of chive mashed potatoes. \$25.99

Broiled Seafood Platter Salmon, tilapia, jumbo shrimp, sea scallops & mini Maryland crab cake served with our lemon beurre blanc, a grilled Idaho potato and vegetable. \$25.99

Broiled Brazilian 9 OUNCE Lobster Tail **AGF** A 9 oz. warm water Brazilian lobster tail broiled & served with drawn butter, accompanied by a baked potato & veggie. \$29.99

# Great Beginnings

**Award Winning Peanut Bar Wings... Bone-In or Boneless with same great sauces** Our famous Buffalo style hot wings, our NEW AMAZING PEANUT BUTTER SAUCE, garlic herb or BBQ; all will leave you craving more! 13.99

## Homemade Cheeseballs

Our secret blend of cheeses & herbs, hand rolled, breaded & fried golden; served with house marinara. 12.99

**Mega Bavarian Soft Pretzel** with Homemade Beer Cheese &/or Bavarian Maple Mustard 9.99 

**Jumbo Shrimp Cocktail** with our Delicious Fiery Cocktail Sauce \$14.99 *AGF*

**Fried Pickles**, served with our own secret blended spicy mayonnaise. 9.99

**Coconut Cove Shrimp**, served with honey mustard dipping sauce. 12.99

**Potato Skins**, filled with bacon, broccoli, cheddar & sour cream. 9.99

**Creamy Crab Dip** with toasted Pita Bread Points 12.99 *AGF*

## Fresh Soups

Baked Onion Soup Au Gratin *AGF*

Baked Tomato Bisque Au Gratin *AGF*

New England Clam Chowder

## From the Garden

**Our Famous Broiled Salmon Salad** North Atlantic Salmon is seasoned, broiled & served atop a bed of mixed greens with corn, tomatoes, zucchini, cucumber, green beans pepperoncini & capers; finished with Chef's sweet potato vinaigrette 18.99

### Peanut Bar Signature "Cobb" Salad *AGF*

A bowl of finely chopped greens, bacon, hard cooked egg, bleu cheese, turkey, avocado & diced tomato with an old fashioned Cobb dressing just like the original Hollywood treat. Appetizer 14.99 Dinner 18.99

### Crabacado Salad

A combination of lump & clawmeat broiled crabcake served on a bed of greens with California avocado, diced tomato, Monterey Jack cheese & crumbled bacon; topped with our lemon parmesan dressing. 19.99


### Italian Chopped Salad *AGF*

Iceberg lettuce tossed with chopped tomatoes, ripe olives, basil pesto, provolone & mozzarella cheeses, red onion & pepperoni in an oregano red wine vinaigrette. 13.99

### Fried or Grilled Buffalo Chicken Salad *AGF*

A mixture of fresh greens garnished with carrot & celery sticks, chopped tomato, crumbled bleu cheese & our own bleu cheese dressing with house made chicken tenders tossed in our award winning Buffalo sauce. 14.99

**Caesar Salad** with homemade parmesan crisp *AGF* 9.99 Add grilled chicken breast 5.00 or grilled shrimp 7.00

**Eata Pita No Meata** Impossible Burger grilled and quartered, served open faced atop Romaine, cucumber, tomato, onion and Pita bread; finished with chive coconut milk dressing 14.99 

### Mom's Combination Salad *AGF*

A combination of mixed greens, carrots, tomato, olives & onion; served with your choice of dressing. 9.99

Choose from the following selections to create your own delicious combo "From the Garden".

Grilled Chicken Breast 5.00 **Vegan Chicken Available!**

Grilled Shrimp 7.00

Mozzarella Cheese 2.00 **Vegan Mozzarella Available!**

American Cheese 2.00

Bleu Cheese Crumbles 3.00

Swiss Cheese 2.00

*AGF*=Available Gluten Free



=Available As Vegan Option

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

# Land & Sea

*All served with a Garden or Caesar salad; Warm Bread served upon request*

**Peanut Butter Shrimp and/or Chicken or VEGAN Pasta** An Awesome Offering!! Jumbo Gulf shrimp or tender breast of chicken sautéed with garlic, onions, carrots, mushrooms, cabbage & *our new, incredible tasting, "BOMA" South African inspired Peanut Butter sauce*; tossed with pasta. \$24.99 

## **Broiled Jumbo Lump Maryland Crabcakes**

Eastern shore all-lump meat crab cakes broiled until golden brown & served over our award winning lemon beurre blanc sauce; accompanied by a baked potato & vegetable. *Single 19.99/Double 28.99*

## **Lemon Parmesan Flounder**

The finest flounder is drizzled with fresh lemon juice, dusted with fresh bread crumbs & parmesan cheese, baked & served over our lemon beurre blanc; served with baked potato & vegetable. *Half 17.99/Full 22.99*

## **"Old Bay" Scallops *AGF***

Dry sea scallops broiled to perfection & served sizzling in Chef's "Old Bay" lemon butter. Served with our new Incredible Signature Peanut Butter Rice & fresh vegetable. 26.99

## **Lobster Tail Risotto *AGF***

A wonderfully firm 9 ounce warm water lobster tail is perfectly baked, removed from the shell, placed on a bed of risotto and served on a pool of lobster, corn cream sauce. 32.99


## **Shrimp Scampi**

Tender shrimp sautéed with herbs in butter, diced onions & garlic, deglazed in white wine with a hint of lemon & served over linguine with garlic bread. *Shrimp Half 17.99/Full 22.99*

## **Wienerschnitzel or Breast of Chicken Schnitzel *AGF***

*Naturally raised veal or tender breast of chicken* breaded & sautéed, finished with *brown butter lemon sauce* OR *our leek & onion cream sauce*; served with Chef's fresh spaetzel & sautéed forest mushrooms. *Veal Half 18.99/Full 24.99//// Chicken Half 16.99/Full 21.99*

## **Veal or Chicken Parmesan *AGF***

*Naturally raised milk fed veal* OR tender breast of chicken is lightly breaded & sautéed, topped with mozzarella & parmesan cheese & our house marinara; accompanied by a side of pasta & freshly baked garlic bread. *Veal Half 18.99/Full 24.99//// Chicken Half 16.99/Full 21.99* **Vegan Chicken Available!** 

## **New York Strip Steak *AGF***

A seasoned, New York strip is grilled to your liking, finished with a red wine mushroom demi-glace & served with our new Incredible Signature Peanut Butter Rice. 25.99 Add sautéed onions, & or mushrooms \$2.00.

## **Chef William's Meat or Vegetable Lasagna.....Freshly Made to Order!**

Beef or vegetable lasagna combining, beef or veggies, pasta, a mozzarella/parmesan cheese blend and our awesome house marinara sauce. \$18.99

## **Tournedos Diane *AGF***

A four-ounce petite filet mignons set atop chive mashed potatoes with classic mushroom Diane sauce & served with fresh vegetable. *Single 19.99/Double 26.99*

## **Linguini with White Clam Sauce**

Little neck clams sautéed in clam sauce served over fresh pasta with fresh garlic bread. *Half 14.99/Full 19.99*

*In order to continue to provide you the freshest & highest quality meal, availability & pricing are subject to change.*



# Annie Kramer's Great Old Time Favorites

**Fried Coconut Cove Shrimp Platter** *served with seasoned French fries* 19.99

**Fried Oyster Platter** *Hand Breaded in our kitchen served with seasoned fries* Small (4) 17.99 Large (7) 21.99

**Flat Iron Steak Sandwich** A choice strip steak is sliced thin, marinated, smothered in caramelized onions & provolone cheese & then served open face on a toasted baguette with seasoned French fries & pickle. 13.99

**Annie Kramer's Fish & Chips** Fresh battered fried cod with house tartar sauce & seasoned French fries. 15.99

**Spaghetti & Meatballs** Our vegetarian marinara over spaghetti, with homemade beef meatballs. 13.99 

**Hot Roast Beef with Gravy & Fries** 12.99

**Shrimp Basket & Fries** 12.99

## Grilled Homemade Homestyle Burgers & Sandwiches

**½ lb. Ground Chuck Burger**

**½ lb. Turkey Burger**

*Burgers served with lettuce, & tomato, kosher pickle spear & seasoned French fries.*

### Topping Choices

 **Classic Cheeseburger**—Choice of cheese 12.99 **Bacon Burger**— American cheese & bacon 13.99

 **Chesapeake Burger** — Coated in Old Bay, grilled & topped with crab meat & Swiss cheese 14.99

 **Black & Blue Burger**— Coated in Cajun spices, blackened & topped with bleu cheese crumble 13.99

### **Impossible Burger**




Impossible burger topped with Chao cheese, lettuce/tomato, & served on a vegan roll with sautéed veggies. \$14.99

*Whole sandwiches below are served with homemade potato chips & kosher pickle spear.*

*Substitute seasoned French fries with sandwich for 1.00*

**Short Rib Sandwich** Tender short rib roasted perfectly set on a Brioche roll & topped with sautéed onions and our house BBQ sauce; served with a side of seasoned French fries. \$15.99

**Maryland Crabcake Sandwich** A broiled jumbo lump crabcake with lettuce & tomato with tartar sauce. 16.99

**Portobello Sandwich** Marinated Portobello mushroom is grilled, topped with basil pesto, roasted red peppers, sautéed onions & provolone cheese; served on a fresh roll. 12.99 

**Buffalo Chicken Cheesesteak** Freshly chipped chicken meat is grilled until tender with onions, our award winning Buffalo sauce & homemade Bleu cheese dressing; served on an Italian roll. 12.99

**Beef Cheesesteak** Chipped steak, onions, mushrooms, marinara & provolone, served on an Italian roll. 12.99

**French Dip** A generous portion of thinly sliced roast beef topped with provolone cheese served on an Italian roll; accompanied by our natural au jus & horseradish cream sauce. 12.99

**Grilled Corned Beef or Turkey Reuben** Your choice of deli corned beef or house smoked turkey, topped with sauerkraut, Swiss cheese & Russian dressing. 12.99

**Hot Ham & Swiss Cheese on Roll** Grilled ham & Swiss cheese served on a fresh roll. 10.99

**Turkey & Bacon Ranch Wrap** Smoked turkey breast, bacon, lettuce, tomato & ranch dressing in a wrap. 11.99

### Our Homemade Desserts:

 Peanut Butter Crème Brulee

Old Fashioned Carrot Cake

 Vanilla Bean Crème Brulee

Mrs. Wade's Recipe Coconut Cake

Warm Apple Crisp with Salted Caramel Ice Cream

Triple Chocolate Cake

➤➤ The Peanut Bar's Award Winning Frozen Chocolate Covered Pretzel Ice Cream Pie ◀◀

 Creamy Vanilla, Chocolate or Salted Caramel Ice Cream