



## Great Beginnings

- Steamed Littleneck Clams** (Baker's Dozen) **8.99**
- Steamed Mussels** **8.99**  
In a Garlic Wine or Spicy Red Sauce
- Hot Lagered Shrimp** **8.99**  
with Cocktail Sauce or Drawn Butter
- Classic Italian Bruschetta with Ciabatta** **6.99**
- Potato Skins** with Bacon,  
Broccoli, Cheddar with Sour Cream **8.99**
- Coconut Cove Shrimp** **8.99**  
with Honey Mustard Dipping Sauce
- Fried Buffalo Chicken Tenders** **7.99**  
with Bleu Cheese Dressing and Veggies

**Homemade Cheeseballs** **8.49**  
Our own secret blend of cheeses and herbs,  
hand rolled, breaded and fried golden.  
Served with house marinara.

**Our 4 time Best of Berks Award Winning!!**

**Peanut Bar Buffalo Hot Wings** **7.99**  
Try our famous Buffalo hot wings or venture  
into our garlic herb or barbecue flavors.  
Any one will leave you craving more!

## Fresh Soups

All soups and chowders are prepared with the freshest ingredients. See our daily special sheet or ask your server.

## From the Garden

- Mom's Combination Salad** **6.99**  
A combination of mixed greens, radishes,  
shredded carrots, tomato, black olives and  
onion. Served with your choice of dressing.
- Choose from the following selections to create  
your own delicious combination.
- |                        |     |      |
|------------------------|-----|------|
| Swiss Cheese           | Add | 2.00 |
| American Cheese        |     | 2.00 |
| Feta Cheese            |     | 3.00 |
| Albacore Tuna          |     | 3.00 |
| Grilled Chicken Breast |     | 3.00 |
| Grilled Shrimp         |     | 4.00 |
- Caesar Salad** **7.99**  
with Grilled Chicken **10.99**  
with Grilled Shrimp **11.99**
- Crabacado Salad** **13.99**  
Broiled Maryland crabcake served on a  
bed of greens with California avocado, diced  
tomato, Monterey Jack cheese and crumbled  
bacon. Finished with our lemon parmesan  
dressing.
- Italian Chopped Salad** **9.99**  
Iceberg lettuce tossed with chopped tomatoes,  
ripe black olives, fresh basil, provolone and  
mozzarella cheeses, red onion and pepperoni  
in an oregano red wine vinaigrette.
- Fried Buffalo Chicken Salad** **9.99**  
A mixture of fresh greens is garnished with carrot  
and celery sticks, chopped tomato, crumbled Bleu  
cheese and our house Bleu cheese dressing with  
fried julienned chicken tenders tossed in our  
award winning Buffalo sauce.

**A Vegetarian Taste of  
the Middle East** **12.99**  
A vegetarian combination platter that features  
stuffed grape leaves, falafel, tahini, hummus,  
pita bread, sliced tomato, baba ghanoush and  
tabouleh salad.

**with Grilled Chicken Breast** **15.99**

## Annie Kramer's Famous Fried Foods

Still formed and breaded in the back with the  
same tender loving care as Annie did! Served  
with French fries and pepper cabbage.

- Small Crabcake Platter (1)** **11.99**
- Large Crabcake Platter (2)** **17.99**
- Small Oyster Platter (4)** **15.99**
- Large Oyster Platter (7)** **19.99**
- Coconut Cove Shrimp Platter** **18.99**
- Fried Scallop Platter** **18.99**

## Peanut Bar Old Time Favorites

- Annie Kramer's  
Flat Iron Steak Sandwich** **12.99**  
Tender medallions of Filet Mignon are grilled  
on our flat-top 'til medium to sear in the juices,  
smothered in caramelized onions and provolone  
cheese, then served open face on garlic cheese  
bread with chips, pickle and slaw.
- Annie Kramer's Fish & Chips** **12.99**  
Fresh battered dipped fried Cod,  
French fries and cole slaw.
- Hot Roast Beef** with gravy and fries. **9.99**
- Crabcake Basket and French Fries** **9.49**
- Shrimp Basket and French Fries** **7.99**
- Peacemaker Oyster Sandwich** **9.99**  
House breaded oysters with lettuce and tomato,  
on an Italian roll with French fries and cole slaw.
- Honey-Stung Fried Chicken** **9.99**  
Four pieces with French fries and cole slaw.

## Hearty Burgers and Sandwiches

- The Homer** **8.49**  
A 1/2 pound of lean ground beef served  
with lettuce and tomato on a toasted Kaiser roll.  
Includes pickle, cottage fries and cole slaw.  
Ask your server for today's special topping.
- Cheeseburger Platter** **6.99**  
A 1/3 pound of lean ground beef topped with  
American cheese, and served on a toasted roll  
with lettuce and tomato. Includes pickle, chips  
and cole slaw.  
Add Bacon for \$1.00.  
Substitute fries for chips \$1.00
- Grilled Veggie Burger** **7.99**  
The Chef's own recipe is tasty and delicious;  
topped with provolone cheese and served on a  
seeded roll, with lettuce and tomato. Includes  
pickle, cottage fries and cole slaw.
- Buffalo Chicken Cheesesteak** **8.99**  
Freshly chipped chicken meat is grilled 'til  
tender, smothered in onions, and topped  
with our award winning Buffalo sauce and Bleu  
cheese dressing. Served on a hard Italian roll  
with French fries and pickle.
- Grilled Turkey and Chicken Burger** **7.99**  
Freshly ground turkey and chicken grilled  
on our flat-top and topped with caramelized  
onions and Provolone cheese. Served on a  
seeded roll with lettuce and tomato. Finished  
with cottage fries, cole slaw and pickle.
- N.Y. Jewish Corned Beef on Rye** **7.99**  
with Swiss or American cheese
- Roast Beef on Kaiser Roll** **7.99**  
with Swiss or American cheese
- Hot Ham and Swiss on Kaiser Roll** **7.99**
- Smoked Breast of Turkey** **7.99**  
Our own hickory smoked turkey breast  
served on whole grain bread with lettuce,  
tomato and mayonnaise
- Grilled Corned Beef Reuben** **8.49**
- Grilled Smoked Turkey Reuben** **8.49**
- Triple Decker Turkey Club** **8.49**
- Soup and 1/2 Sandwich** (Available until 4:00) **7.50**  
Select from our Smoked Turkey, Corned Beef,  
Roast Beef or Ham & Swiss sandwiches.  
Served on white, whole wheat or rye bread.

*Above Deli sandwiches served with gourmet chips, homemade slaw and pickle.*

## Land and Sea

**Broiled Jumbo Lump Maryland Crabcakes**  
Eastern shore all-lump meat crabcakes broiled  
until golden brown and served over our lemon  
beurre blanc sauce. Accompanied by a grilled  
Idaho potato and fresh vegetable.

<b>Generous (2)</b>	<b>24.99</b>
<b>Petite (1)</b>	<b>17.99</b>

**Fried Fisherman Platter** **22.99**  
The best mix of Annie's fried seafoods.  
We take our Crabcake, Oysters, Coconut Cove  
Shrimp and Scallops, fry them 'til golden and  
serve them with Fries and a fresh vegetable.

**"Old Bay" Scallops** **19.99**  
Tender Sea Scallops are broiled to perfection  
and served sizzling in Chef's Old Bay Lemon  
butter. Served with rice pilaf and fresh vegetable.

**Shrimp Scampi** **18.99**  
**or Chicken Scampi** **17.99**  
Tender shrimp OR moist chicken breast  
are sautéed in butter and garlic, deglazed  
in white wine with a hint of lemon. Served  
over linguine with garlic bread.

**Lemon Parmesan Flounder** **19.99**  
**Our most popular entrée**  
A Peanut Bar tradition. The finest flounder is  
drizzled with fresh lemon juice, dusted with fresh  
bread crumbs and parmesan cheese, baked  
and served over our lemon beurre blanc sauce.  
Served with a grilled Idaho potato and fresh  
vegetable.

**A House Specialty Chef's Famous Schnitzels**

**Breast of Chicken Schnitzel** **18.99**  
Very thin tender breast of chicken is lightly  
coated with Panko breading, perfectly sautéed,  
set on a bed of buttered pasta and topped with  
Chef James' delicious leek and onion cream  
sauce. Served with a vegetable.

**Wienerschnitzel** **20.99**  
This tender cutlet of free-range, naturally raised  
veal is lightly pounded, breaded and sautéed in  
the traditional manner then finished with Chef's  
leek and onion cream sauce. Served with a  
buttered pasta and a vegetable.

**New York Strip** **22.99**  
This 12 oz. flavorful cut of strip steak is  
broiled to your liking and served with  
buttery mashers, accompanied by our  
fresh vegetable.

**Filet Mignon**  
A closely trimmed 8 oz. or 6 oz. portion of  
tender Filet Mignon is broiled to your liking,  
served with onions and mushrooms or a port  
peppercorn sauce, set with a bed of buttery  
mashers and served with a fresh vegetable.

<b>Grande (8 oz.)</b>	<b>24.99</b>
<b>Petite (6 oz.)</b>	<b>19.99</b>

*All of the above served with a garden or Caesar  
salad and freshly baked dinner roll.*

## Happy Endings

Scrumptious desserts to send you away with a smile!  
All home made in our own kitchen by our Dessert  
Chef. Check out the special sheet or just ask your  
server about his or her favorite!

*An 18% gratuity is added to all parties of 8 or more.  
There will be a \$3.00 charge splitting of an entree.*





**Jimmie Kramer**



**The Peanut Bar, circa 1965**



**Annie Kramer**

**J**immie Kramer, the child of Russian immigrants who came to America in the early 1900's, father-in-law and grandfather of the present - day owners and operators of The Peanut Bar, began his business 84 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.



**Edie Kramer-Koenigsberg**

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



**Beatie Kramer-Leifer**

north side of Penn between 4th and 5th Streets. With its black onyx dance floor, hat check 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 August 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 and since 1979 Michael, the third generation, works 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 of sixty people, in this our 85th year, wish to thank you, our patrons, for making this possible.



**Harold Leifer & Michael Leifer**