



ENTREES

Delmonico ~ \$21

16 oz. chargrilled, trimmed Delmonico cooked to your liking.

Halibut ~ \$23

Grilled halibut filet served in a lemon butter garlic sauce.

Mango Pork Loin ~ \$16

Chargrilled boneless pork loin, served with a mango salsa.

Mushroom Ravioli ~ \$14

Pasta pillows filled with exotic mushrooms covered in a homemade Shiitake mushroom cream sauce.

Chicken Francaise ~ \$15

Sautéed, egg batter-dipped boneless breast of chicken in a creamy lemon butter caper sauce.

Grilled Chicken Teriyaki Sandwich ~ \$11

Grilled chicken breast in a Teriyaki sauce topped with grilled pineapple, lettuce and tomato on a Brioche bun.

Grilled Pastrami ~ \$11

. Thinly sliced Pastrami piled high with coleslaw, Swiss cheese, and Russian dressing on grilled seeded rye bread.

~ The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, ~ Roasted Vegetables, Tossed Salad, Coleslaw, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Summer Lovin' Salad ~ \$11

Spring salad topped with strawberries, watermelon, pineapple, seasonal veggies, brie cheese and walnuts.

Served with a dressing of your choice. We suggest our house-made poppyseed dressing!

Add grilled chicken for **\$3.00**.

APPETIZERS

Smoked Trout ~ \$9

Vegetable Pot Stickers ~ \$5

French Onion Soup ~ \$5

DESSERTS

Homemade Dessert of the Week

Leiby's Vanilla Ice Cream ~ \$3

DRINK SPECIALS

Double Nickel Woosh NE IPA \$7.75

A New England style IPA brewed with grapefruit and Cascade, citra, and equinox hops. 5.8% ABV.
Served in a 16 oz. can.

Mother Earth Brew Co. Sin Tax \$4.75

Deep dark malts lend espresso notes and British crystal malts contribute the perfect toffee and caramel flavor. Despite the dry finish there is a wonderful molasses character compliments of brown cane sugar, and just enough residual sugar to finish full-bodied but never cloying. The peanut butter is simply featured to augment what is already there...a fantastic example of a legendary beer style. 8.1% ABV.

Mother Earth Brew Co. Cali Creamin' \$4.75

Mother Earth's Cream Ale has redefined the category and made a classic style cool again. They use a bit of Madagascar Vanilla Bean to give it that "Cream Soda" kick. This beer finishes dry despite a subtle perceived sweetness from the Vanilla. Great any time of year. 5.0% ABV.

Yards Sons of Ben \$5.00

Sons of Ben Rowdy Ale is characterized by subtle, yet distinct Belgian yeast, 100% pale malt and floral, American hops. Cascade in the hopback and dry hopped Amarillo and Cascade lends spirited notes of orange and grapefruit. Approachable and easy to drink, this beer is brewed with a whole lot of hometown pride #DOOP 5.0% ABV.

Great Divide Strawberry Rhubarb Sour Ale \$5.75

Strawberry is the yin to rhubarb's yang—the sweet to the tart. This beautiful partnership creates a beer that glows ruby in the glass, bursts with strawberry aroma, and bites with every sip. 6.2% ABV.

Blake's Hard Cider Rainbow Seeker \$5.25

Let this pineapple paradise in a can take you on a tropical ride. With hints of sage, this balanced semi-sweet hard cider is impactful in more ways than just quenching your thirst. Rainbow Seeker is a part of the Blake's #KinderCider Series and crafted with love in support of the LGBT community. 5.5% ABV.

Blake's Hard Cider Traffic Jam \$5.25

Traffic Jam is the perfect balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries, this semi-sweet cider captivates the nuance of the farm, in each and every taste. 6.5% ABV.

Otter Creek Free Flow IPA \$4.75

Hazy in color, smooth by nature and free flowing by choice, Free Flow IPA is full of Falconer's Flight, Citra and Galaxy hop goodness with a hit of oats thrown in the mash to create a smooth, hazy profile. 6.0% ABV.