

ENTREES

Delmonico

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

Parmesan Crusted Flounder

Baked flounder filet crusted with bread crumbs and Parmesan cheese.

Cherry Pepper Pork Loin

Chargrilled boneless pork loin with a homemade hot Cherry Pepper glaze

Chicken Hunter

Sautéed boneless breast of chicken with white wine, mushrooms, tomatoes and thyme.

Baja Fish Wrap

Fried cod with lettuce, citrus mayo and corn salsa wrapped in a whole wheat tortilla

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

Farfalle Supreme

Pasta tossed with sausage, pepperoni, mushrooms, onions, sweet peppers, black olives and marinara sauce. Topped with mozzarella cheese and baked until golden brown.
Served with garlic bread and your choice of one side.

The Pittsburgher

6 oz. Angus burger with American cheese, tomato and topped with coleslaw and seasoned fries. Served with your choice of one side.

Hawaiian Salad

Grilled chicken breast and pineapple, along with almonds and shredded coconut on a bed of spring mix with seasonal vegetables. Poppy seed dressing served on side.

APPETIZERS

Smoked Trout ~ \$9 Vegetable Potstickers ~ \$5
French Onion Soup ~ \$5

DESSERTS

Leiby's Vanilla Ice Cream ~ \$3
Homemade Dessert of the Week

DRINK SPECIALS

Double Nickel Woosh NE IPA

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

Great Divide Strawberry Rhubarb Sour Ale

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

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. 5.5% ABV.

Blake's Hard Cider El Chavo

A sweet, heated blend of habanero pepper, mango and Blake's famous apples. 6.5% ABV.

3 Floyds Lazersnake IPA

Special Bavarian hops and Indiana malt give LazerSnake its smooth non-filtered appeal to all craft beer and macro enthusiasts. 7.0% ABV.

Flying Fish Farmhouse Summer Ale

Flavor notes of lemon zest give way to a touch of crisp wheat and light maltiness from Midwest barley.

Mother Earth Brew Co. Sin Tax

Deep dark malts lend espresso notes and British crystal malts contribute the perfect toffee and caramel flavor. 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'

A bit of Madagascar Vanilla Bean gives this ale that "Cream Soda" kick. 5.0% ABV

River Horse Da' Nile

A deep amber ale brewed with vanilla, lactose, blackstrap molasses, and caramel malts. 5.9% ABV.

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