



ENTREES

Delmonico ~ \$21

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

Mahi Mahi ~ \$22

Grilled Mahi Mahi filet kicked up with Jerk seasoning.

Asian Pork Loin ~ \$16

Seasoned and chargrilled twin boneless chops, brushed with a sesame ginger sauce and topped with grilled pineapple.

Honey Lime Chicken ~ \$16

Sautéed boneless breasts of chicken topped with caramelized red onions in a honey lime sauce.

Fig Grilled Ham and Gruyere ~ \$12

Layers of Farmhouse Ham and Smoked Gruyere cheese grilled on Multigrain bread lathered with fig jam and sliced tomato.



The above entrees are served with 2 sides of your choice:



Homemade Applesauce, Roasted Vegetables, Tossed Salad, Coleslaw, Red Mashed Potatoes, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Yuletide Tortellini ~ \$14

Jumbo tortellini style pasta stuffed with ricotta cheese and tossed with chopped tomatoes and spinach in a light cream sauce. Served with garlic bread and your choice of one side.

Christmas Spinach Salad ~ \$11

A bed of spinach with roasted red beets, almonds, cranberry cinnamon goat cheese and our house-made honey cinnamon vinaigrette. **Add chicken for \$3.**

Navidad Wrap ~ \$11

Crispy chicken tenders, spring mix, avocado, cheddar cheese and chipotle ranch wrapped in a spinach herb tortilla. Served with chips and salsa.

APPETIZERS

Smoked Trout - \$9
French Onion Soup - \$5
Vegetable Pot Stickers - \$5

DESSERTS

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

DRINK SPECIALS

Flying Fish Fried Ice Cream Stout \$6.75

This complex stout provides ample aromas of roasted malt and vanilla, then gets paired with real vanilla ice cream, flavors of cinnamon and dark chocolate to produce a truly unique treat. 10.3% ABV, 16 oz. can.

Boulevard Restless Nights \$7.75

Restless Nights is a collaboration between Boulevard and Modern Times Beer+Coffee, and is a Bourbon-barrel aged coffee porter with Bourbon-barrel aged beans. 7.5% ABV, 16 oz. can.

Double Nickel Anniversary Triple IPA \$7.50

Brewed with a hearty amount of oats, flaked oats, and wheat and then triple dry hopped with massive amounts of Vic Secret, Amarillo and Citra. 10.5% ABV, 16 oz. can.

Double Nickel Below Zero Winter Ale \$4.75

Brewed with cinnamon and cardamom, this delicious spiced brown ale will give a new meaning to surviving below zero. 7.8% ABV. ☺



1911 Cranberry Hard Cider \$6.00

1911 Cranberry hard cider is a semi-sweet cider that provides the perfect combination of classic American flavors. The blend of apples and New England cranberries strikes a delicate balance of sweet and tart. 6.9% ABV, 16 oz. can.

Chill Fizz Mixed Berry Love Hard Seltzer \$5.50

Inspired by the City of Brotherly Love, Chill Fizz was created to be the great tasting hard seltzer for Philadelphians. Kissed by Agave, loved for its taste and only 95 little calories, Chill Fizz is the Iconic Philly Hard Seltzer. 4.5% ABV.

Smacked Caramel Apple ~ \$6.00

Crown Royal Salted Caramel and chilled Bauman's Apple Cider.

Kissed Caramel Apple ~ \$5.75

Smirnoff Kissed Caramel Vodka and chilled Bauman's Apple Cider.

Mulled Cider \$1.50

Hot Apple Cider infused with cinnamon and nutmeg.

Apple Strudel \$5.25

After dinner mint? Try Cider and Rumpel Minze instead.

Peach Cobbler \$4.50

Peach Schnapps makes our Mulled Cider a treat.

Broken Leg \$4.50

Our Mulled Cider with a little Captain in it.

