

ENTREES

Delmonico \$22

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

Stuffed Flounder \$19

Two flounder filets filled with seasoned crab meat stuffing.

Pork Marsala \$17

Boneless pork loin sautéed and topped with a classic Marsala sauce.

Chicken Monterey \$17

A pair of grilled chicken breasts topped with Habanero Monterey Jack cheese, Applewood-smoked bacon and avocado. Served with fresh Jalapeno slices and Black Bean Pico de Gallo.

Yuengling Haddock \$12

Yuengling Lager is the secret in this flaky battered haddock filet.

Cherry Cheddar Grilled Turkey \$12

Hickory smoked Turkey, cheddar cheese and Applewood-smoked Bacon on Multigrain bread with a sour cherry spread.

~ 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) ~

Butternut Squash Ravioli \$16

A favorite seasonal vegetable wrapped in pasta pillows, covered with a sweet nutmeg sauce and chunks of butternut squash. Served with garlic bread and your choice of one side.

Sweetheart Salad \$11

Spring mix with fresh strawberries, roasted beets, red onion, red peppers and cranberry cinnamon goat cheese, served with a raspberry vinaigrette dressing. Add Chicken for \$3.00.

Appetizers

Vegetable Pot Stickers \$5

French Onion Soup \$5

Smoked Trout \$9

DESSERT

Leiby's Vanilla Ice Cream

Homemade Dessert of the Week