

February Dine-In & Takeout Menu

Open Friday-Saturday from 12noon-8pm
Dinners served 4pm-8pm

Munchies

Hot Wings \$8.75

Served with carrots, celery and choice of Bleu cheese or Ranch

Nachos \$5.75

Salsa, Cheddar cheese and sour cream Add Chili - \$2 Add Onion, peppers, jalapenos - \$0.75 ea.

Jalapeno Cheddar Poppers \$6

Served with Chipotle Ranch

Corn Nuggets \$5

Mozzarella Sticks \$4

Served with Marinara sauce

Fried Mushrooms \$5

Onion Rings \$5

Potato Skins \$7.50

Bacon, Cheddar cheese, Sour cream

Hand-Cut Fries \$2.25

Sweet Potato Fries \$3.25

Seasoned Potato Wedges \$3.25

Bountiful Baskets

Served with our Hand-Cut Fries and choice of one sauce Substitute Sweet Potato Fries or Seasoned Wedges - \$1.00 Extra Dipping Sauce - \$0.75 ea.

Sauces: BBQ, Bleu Cheese, Cocktail, Honey Mustard, Horseradish Sauce, Marinara, Ranch, Tartar, Hot Sauce, Chipotle Ranch

Breaded Shrimp Basket \$8
Fish & Chips \$8
Chicken Tenders \$9
Kids Chicken Tenders \$6.50

Burgers

Served with chips and a pickle

Build Your Own Burger

Choose 4 oz. Beef \$5.25, 6 oz. Angus Beef \$7.50

Add Lettuce, Tomato, Onion, Mayo, Marinara - No Charge

Add Cheese (American, Cheddar, Provolone, Swiss) - \$0.75 ea.

Add House Bacon Dressing, Sautéed Mushrooms, Sautéed Onions,

Jalapenos, Sweet Peppers - \$0.75 ea.

Add Onion Rings - \$1.00 Add Bacon - \$2.00

Western Burger \$11

6 oz. Angus Beef patty with Lettuce, Tomato, Bacon, Cheddar cheese, Onion Rings and BBQ sauce

Black & Blue Burger \$8.50

6 oz. Cajun seasoned Angus Beef patty with Lettuce, Tomato, Onion and Bleu Cheese dressing

On The Greens

Wraps

Served with chips and a pickle

Buffalo Chicken \$7

Crispy Chicken tossed in hot sauce with lettuce

and Bleu cheese

Chicken Caesar \$7

Crispy Chicken with lettuce and Caesar dressing

Cheesesteak Wrap \$8

Beef steak with lettuce, tomato, onion and

Ranch.

Dressing Selection: Homemade Poppyseed, Italian, Raspberry Vinaigrette, Russian, Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Oil & Vinegar, Balsamic Vinaigrette

Macoby Salad \$8.50

A bed of spring mix topped with grilled chicken, veggies, Cheddar cheese and croutons

Grilled Chicken Caesar Salad \$8.50 Crispy Chicken Taco Salad \$9.50

A bed of spring mix and tortilla chips topped with crispy chicken, veggies, sour cream, salsa and cheddar cheese

Tossed Salad \$3.50

Appetizers

Vegetable Egg Rolls \$5

Filled with cabbage, celery, bean sprouts, red bell pepper and spices. Served with sides of soy sauce and duck sauce.

Bavarian Pretzel \$6

A pair of baked soft pretzels, brushed with butter and sprinkled with salt. Served with house-made beer cheese sauce and dijon mustard.

French Onion Soup \$5 Butternut Squash Soup ~ Cup \$4, Bowl \$5.50

ENTREES

Chicken Oscar \$25

Twin boneless breasts of chicken, grilled and topped with asparagus, lump crab meat and Béarnaise sauce.

Mango Salmon \$23

Lightly seasoned and grilled Norwegian salmon filet topped with a mango salsa.

Prime Rib Sandwich \$21

Thinly sliced prime rib of beef topped with sautéed onions, our house barbecue sauce and Cooper cheese on a grilled steak roll.

Chicken Marsala \$19

Two boneless breasts of chicken, sautéed with mushrooms in a classic Marsala sauce.

George's Cherry Grilled Cheddar \$12

Layers of John F. Martin's hickory smoked ham and cheddar cheese with Applewood-smoked bacon, tomato and a sour cherry spread grilled on multigrain bread.

Lenten Fish Wrap \$13

Spinach-Herb tortilla stuffed with battered cod filets, lettuce, tomato, avocado, cheddar cheese and chipotle ranch.

Yuengling Battered Haddock \$13

Served with your choice of Cocktail or Tartar sauce

The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, Balsamic Brussels Sprouts, Tossed Salad, Homemade Coleslaw, Garlic Bread, Hand-Cut Fries, Seasoned Potato Wedges (add \$1.00), Sweet Potato Fries (add \$1.00)

Butternut Squash Ravioli \$16

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

Sweetheart Salad \$11

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