



## 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 Fries \$3.25**

### Bountiful Baskets

*Served with our Hand-Cut Fries and choice of one sauce*

*Substitute Sweet Potato or Seasoned Fries - \$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**

## 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.

## 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

*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.

### Cranberry Orange Pork Loin \$17

Seasoned and chargrilled twin boneless chops, painted with a cranberry orange glaze.

### 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.