

ENTREES

Chicken Bruschetta \$19

Chargrilled boneless breasts of chicken topped with fresh bruschetta and melted mozzarella cheese.

Fish Cakes \$18

Panko breaded salmon and flounder patties, fried until golden brown and served with choice of Tartar or Cocktail sauce.

Macoby Grinder \$13

John F. Martin Artisan ham, pepperoni, Genoa salami, lettuce, onion, tomato, oil, vinegar and Provolone cheese in an Italian roll.

Texas Tailgate Burger \$14

8 oz. Angus patty with cheddar cheese, jalapenos, onion, lettuce, barbecue sauce and potato chips.

Ham & Fig Grilled Cheese \$14

John F. Martin's Artisan ham, fig jam, tomato and smoked Gouda cheese, grilled on multigrain bread.

Pork Fajita Wrap \$13

Thinly sliced pork loin with lettuce, avocado, sauteed onions, bell peppers and a citrus sour cream wrapped in a spinach & herb tortilla.

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

Tossed Salad, Coleslaw, Roasted Carrots, Red Mashed Potatoes, Hand-Cut Fries, House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Lasagna Rolls \$12

Three cheeses - Ricotta, Mozzarella, Parmesan - and spinach rolled up inside lasagna-style noodles. Topped with marinara sauce and melted mozzarella cheese. Served with garlic bread and choice of one side.

Wetlands' Cobb Salad \$14

Spring mix with seasonal vegetables, hard-boiled egg, Applewood-smoked bacon, avocado and grilled chicken breast.
Served with your choice of dressing.

APPETIZERS

Vegetable Spring Rolls \$5

Filled with cabbage, carrots, green beans, onion and spices.
Served with sides of soy sauce and duck sauce.

Bavarian Pretzels \$6

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

Smokehouse Nachos \$10

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion.
Drizzled with house-made beer cheese sauce and BBQ sauce.

Bruschetta \$6

Grilled, garlic-buttered bread topped with garden grown tomato slices,
fresh Mozzarella cheese and basil. Drizzled with a balsamic glaze.

DESSERTS

Homemade Peach Crisp a la Mode \$6.00

Homemade Chipwich \$5.00

SEASONAL BEER

Workhorse Floyd G's Blonde Ale \$5.00

Brewed for us by Workhorse Brewery in King of Prussia, this is an easy drinking blonde ale that any beer enthusiast would enjoy! A working man's beer for the working man's course!

Victory Summer Love \$4.75

Summer Love is a refreshing Golden Ale that delivers big flavor through its fine balance of clean pilsner malts and citrusy, earthy Simcoe and Tettnang hops. This year, we slightly dialed back bitterness to promote even easier drinking in line with other summer beers in market!

