# ENTREES

## Delmonico \$29

16 ounce USDA Choice Angus beef ribeye grilled to your liking. Add sauteed mushrooms and onions for \$3.

## Maple Salmon \$26

Grilled Norwegian Salmon brushed with pure Maple Syrup.

### Apple Bourbon Pork Loin \$18

Grilled boneless pork loin topped with Sautéed apple slices and a House-made apple bourbon sauce.

# Dijon Chicken \$16

Boneless breasts of sauteed chicken, topped with a creamy Dijon mustard sauce and sauteed mushrooms.

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

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

### Caramel Apple Burger \$15

8 oz Angus burger with sauteed Granny Smith apple slices, Applewood-smoked bacon and Provolone cheese, drizzled with caramel sauce and sprinkled with salt on a Brioche bun. Served with choice of one side.

### Butternut Squash Tortellini \$15

Pasta rings filled with a blend of cheeses and topped with roasted butternut squash in a Sweet Herb cream sauce. Served with garlic bread and choice of one side.

## Chicken & Fig Grilled Cheese \$14

Roasted chicken, fig spread, tomato, spring mix and PepperJack cheese, grilled on multigrain bread. Served with choice of one side.

## Harvest Salad \$12

Spring mix with crisp apple slices, craisins, roasted butternut squash, glazed walnuts and goat cheese. Served with our house-made honey cinnamon vinaigrette. Add chicken for \$5

# APPETIZERS

### Smokehouse Nachos \$12

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

#### Philly Cheesesteak Eggrolls \$8

Served with a side of Marinara sauce.

### **Bavarian Pretzels \$6**

Baked soft pretzels, brushed with butter and sprinkled with salt. Served with House-made beer cheese sauce and dijon mustard.

# DESSERTS

#### Joanne's Homemade Toffee Cheesecake \$9.00

On an Oreo Toffee Cookie Crust

#### \*NEW\* Sunset Hill Brewery Poison Apple \$9.00

From right over in Gilbertsville, Sunset Hill Poison Apple is a Cream ale brewed with another local favorite, Baumann's Apple Butter. **5.5% ABV**, **16 oz. can** 

### \*NEW\* Perkiomen Valley Brewery Shagbark Old English Ale \$8.00

Malt beverage with the natural flavor of Hickory Shagbark and brewed with an abundance of molasses. **12 oz. bottle** 

### \*NEW\* Perkiomen Valley Brewery Everything Nice Ale \$9.00 Brewed with Sweetzels Spiced Wafers and Baumann's Pumpkin Butter. 8.2% ABV, 16 oz. can

#### Conshohocken Brewing Company Merrill & Mike Philly Special Hazy Double IPA \$9.00

Merrill & Mike is a hazy Double IPA brewed with Cascade, El Dorado and Simcoe hops for a tropical, juicy experience perfect for gameday! Proceeds from the sale of this beer go towards First Tee Greater Philadelphia, a charity that makes golf approachable and affordable for children throughout the Delaware Valley, who would not otherwise have easy access to the sport. **8.8% ABV, 16 oz. can**.

#### Victory "Road to Victory" IPA \$7.00

All-American Hops huddle in this smooth IPA to bring you a limited tailgate release that's clean, crisp, and ready for its starting spot in your cooler. **7.0% ABV, 16 oz. can.**