

ENTREES

Delmonico \$29

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

Grilled Salmon \$26

Grilled Faroe Island Salmon filet brushed with Bauman's Pear Butter and topped with a House-made Pear Salsa.

Invierno Pork \$18

Meaning "Winter" in Spanish, this sweet and spicy dish will be sure to warm you up this season! Seasoned and chargrilled twin boneless pork chops, painted with a Blueberry glaze and topped with Jalapeno slices and blackberries.

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

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

Champagne Cheddar Chicken \$17

A pair of sauteed boneless chicken breasts smothered in a Champagne Cheddar cheese sauce with mushrooms, all over a bed of Penne-style pasta.
Served with garlic bread & choice of one side.

Turkey & Bacon Jam Grilled Cheese \$14

House-roasted Turkey with tomato, Smoked Gouda cheese and a House-made Bacon jam, grilled on multigrain bread. Served with choice of one side.

Pepperoni Lasagna Rolls \$13

Pepperoni & Cheese Lasagna rolls served with garlic bread
and your choice of one side.

Chicken Pot Pie \$13

Roasted chicken, mixed vegetables and potatoes in a chicken gravy topped with puff pastry, brushed with egg and baked until golden brown.

Winter Blues Salad \$13

Mixed baby greens with Blueberries, Blackberries, Cara Cara Oranges, Applewood-smoked Bacon, Carrots & Almonds. Served with a House-made Blueberry Vinaigrette. **Add chicken for \$5.**

APPETIZERS

Nick's House-Smoked Wings \$13

Tossed in a House-made Blueberry Jalapeno sauce and served with your choice of Ranch or Bleu Cheese.

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.

Bavarian Pretzels \$6

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

DESSERTS

Ask your server or bartender for this week's Dessert selection

***NEW* Levante Tickle Parts NEIPA \$9.00**

Tickle Parts is an exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma and a feathery-soft mouthfeel. Anticipate chunks of pineapple and tender clementine juices on the palette, while your nostrils are gently tickled with the aroma of thawing sorbet and other fruit juices. **7.1% ABV, 16 oz. can**

Ommegang Gnomegang \$9.00

While Coop and the gnomes were spicing things up at the brewery, our brewers were carefully fermenting signature, fruity, spicy Chouffe yeast to create the flavorful unique blonde ale we all love! You'll enjoy the smooth drinkability, fruity aromas and flavors, and warming finish. **9.5% ABV, 16 oz. can**

***NEW* 1911 Jam On It Cider \$7.00**

The sweet tastes and aromas of strawberries, raspberries and blueberries make up this sweet can jam. Balanced and fruity, this cider reminds us of a warm harvest day on the farm. **6.9% 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**

***NEW* Troegs Grand Cacao \$5.00**

This deliciously decadent stout is built on a foundation of rich chocolate malt, caramel malt and roasted barley. Cold-steeping on Peruvian cacao nibs and natural vanilla doubles down on the smooth symphony of chocolate, and a splash of milk sugar delivers a velvety sweet and creamy finish. **6.5% ABV, 12 oz. bottle**

