

ENTREES

Delmonico \$29

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

Crab Stuffed Flounder \$29

North Atlantic Flounder filet stuffed with a Colossal Crab meat mixture.

Lemon Dill Salmon \$26

Lightly seasoned grilled Faroe Islands Salmon filet topped with a creamy Lemon Dill sauce and avocado.

Aloha Cod \$23

Alaskan cod filet crusted with Panko bread crumbs and coconut flakes, baked and served with a citrus remoulade.

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

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

Chicken Saltimbocca Penne \$17

Sauteed chicken breast with crispy Prosciutto and sage, tossed with Penne style pasta in a white wine sauce. Topped with Wisconsin extra-aged Parmesan cheese and served with garlic bread and your choice of one side.

Eggplant Parmesan \$14

Grilled Italian-marinated eggplant smothered with Marinara sauce and topped with Mozzarella cheese over Penne pasta.
Served with garlic bread and choice of one side.

Grilled Reuben \$14

The classic...Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled on Jewish Rye bread. Served with choice of one side.

Lenten Fish Wrap \$14

Battered cod, lettuce, avocado, House-made Corn salsa and Cheddar cheese in a Spinach & Herb tortilla. Served with choice of one side.

Shamrock Salad \$13

Spring mix with green grapes, avocado, cheddar cheese & glazed walnuts.
Served with your choice of dressing. 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.

Fried Pork & Sauerkraut Balls \$8

Served with a creamy mustard sauce

Bavarian Pretzels \$6

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

French Onion Soup \$5

DESSERTS

Homemade Bailey's Cheesecake \$9.50

On an Oreo Crust

Homemade Irish Potato Cupcakes \$4.00

Coconut Cupcakes topped with Cinnamon Icing

Perkiomen Valley Brewery Redware Red Ale \$7.00

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

NEW Well Crafted Irish Potato Blonde Americano \$9.00

From Well Crafted Brewery in Lansdale, this is a Blonde stout with whole bean coffee, lactose, Madagascar vanilla, cinnamon and coconut. You'll taste notes of rich coffee, fresh vanilla and Irish Potato candy, perfect for St. Paddy's Day!
5.8% ABV, 16 oz. can

NEW Well Crafted Tiger Tail Cream Ale \$8.00

From Well Crafted Brewery in Lansdale, this is a quaffable Cream Ale, brewed with German Pilsner malt, and flaked corn. This crisp, refreshing beer has notes of doughy sugar cookies, and a touch of noble hops. 5.0% ABV, 16 oz. can.

Iron Hill Ringz Toss Sour \$8.00

Step right up, you are already a winner with this new offering from Iron Hill! This tart sour ale is brewed with lactose and finished with peach puree and vanilla to give it the perfect balance that reminds you of your favorite Peach Ringz candy!
7.0% ABV, 16 oz. can.