

ENTREES

Delmonico \$29

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

Sweet Chili Salmon \$26

Lightly seasoned grilled Faroe Islands Salmon filet brushed with Sweet Chili sauce and topped with a House-made Mango salsa.

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, Coleslaw, Homemade Applesauce,
Sauteed Snow Peas, Red Mashed Potatoes, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Cheese Tortellini \$15

Pasta rings filled with a blend of cheeses, smothered in a sweet cream sauce.
Served with garlic bread and choice of one side.

Tulip Burger \$14

8 oz. Angus patty with Applewood-smoked bacon, caramelized onions, avocado and Gouda cheese. Served with choice of one side.

Italian Grilled Cheese \$14

Ham, Pepperoni, onions, Provolone cheese and Bauman's Tomato Butter all grilled on Multigrain bread. Served with choice of one side.

Wetlands' Cobb Salad \$14

Spring mix with tomato, shredded carrots, avocado, Applewood-smoked bacon, a hard boiled egg and cheddar cheese. Served with your choice of dressing.
Add chicken for \$5.

Grilled Portobello Brioche \$10

Marinated Portobello Mushroom, lettuce, tomato, balsamic glaze, Provolone cheese and fire-roasted red peppers on a Brioche bun.
Served with your choice of one side.

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.

DESSERTS

Please ask your Server or Bartender for our dessert selection

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.