

## ENTREES

### **Delmonico \$29**

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

### **Salmon Piccata \$26**

Grilled Faroe Islands Salmon filet topped with a creamy Lemon Butter caper sauce.

### **Honey Lime Chicken \$16**

A pair of sauteed boneless chicken breasts topped with  
caramelized Red onions in a Honey lime sauce.

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

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

### **Grilled Shrimp Salad \$19**

Spring mix with Grilled shrimp, Strawberries, Mango, Avocado, Glazed walnuts  
and Goat cheese. Served with your choice of dressing.

### **Wild Mushroom Ravioli \$16**

Pasta pillows filled with Portobello mushroom, Crimini mushroom and a blend of  
cheeses, topped with Sauteed mushrooms and a creamy Mushroom sauce.  
Served with Garlic bread and choice of one side.

### **Fiesta Burger \$15**

8 oz. Angus beef patty with Cheddar cheese, Salsa, Lettuce, and  
Chipotle ranch. Topped with Corn tortilla chips and served on a Brioche bun  
with choice of one side.

### **"The Turkey & The Goat" Grilled Cheese \$14**

Smoked Turkey, Citrus mayo, Dried cranberries, Spring mix, Tomato and  
Goat cheese, all grilled on multigrain bread. Served with 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

*Ask your server or bartender for our available desserts*

### 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**

#### Levante Cloudy & Cumbersome NEIPA \$8.00

A quintessential New England-Style IPA and endlessly approachable, Cloudy & Cumbersome is an easy choice to always have in the mix. Mosaic and Idaho 7 hops burst bright with the citrusy pith flavors reminiscent of tropical passion fruit and freshly peeled grapefruit. Keep your head in the clouds!  
**5.9% ABV, 16 oz. can**

#### 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.**

#### Workhorse K Lot \$5.00

Whether you're getting ready to watch some Philly sports, or are just trying to enjoy a deliciously crushable brew, K Lot has you covered. This "tailgating IPA" is packed with juicy, hop-driven aromas and flavors of citrus rind and tropical fruit, definitely a fan favorite! **5.0% ABV, 12 oz. can.**

