

ENTREES

Prime Rib \$29

USDA Choice Angus Beef Ribeye prepared to your liking and served with Au Jus.

Grilled Salmon \$26

Grilled Faroe Islands Salmon filet served with a House-made Mango salsa.

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

*Tossed Salad, Coleslaw, Red Mashed Potatoes,
Roasted Cauliflower & Broccoli, Fruit Salad, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Big MACoby Burger \$15

Two 4 oz. burger patties with lettuce, diced onion, relish, Russian sauce and cheddar cheese on a Sesame Seed bun. Served with choice of one side.

Pulled Pork Pancake Tacos \$14

Our classic House-smoked pulled pork in fluffy Buttermilk pancake taco shells, served with a side of Bourbon Maple syrup.

Chicken Pesto Sandwich \$13

House-smoked boneless chicken thigh with provolone cheese, lettuce, fire-roasted red peppers and Pesto. Served with your choice of one side.

Cheese Tortellini Alfredo \$12

Pasta rings filled with a blend of cheeses, smothered in a classic Alfredo sauce. Served with Garlic Bread and choice of one side.

Juicy June Salad \$12

Spring Mix with Pineapple, Cantaloupe, Mango, Glazed walnuts and Cheddar cheese. 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.

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**

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.**

