

ENTREES

Entree Sides:

Tossed Salad, Coleslaw, Glazed Carrots, Red Mashed Potatoes, Hand-Cut Fries, Tater Tots (add \$1.00), Sweet Potato Fries (add \$1.00)

Grilled Salmon \$26

Lightly seasoned grilled Faroe Islands Salmon filet brushed with Bauman's Strawberry Rhubarb butter. Served with choice of two sides.

Grilled Shrimp Salad \$19

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

Chicken Parmesan \$18

Panko-breaded fried chicken thigh, topped with Mozzarella cheese and Marinara Sauce on a bed of Penne pasta. Served with Garlic Bread and choice of one side.

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.

Beef Brisket Grilled Cheese \$16

House-smoked Beef Brisket, Caramelized onions, American cheese and BBQ sauce all grilled on Multigrain bread. Served with choice of one side.

Fiesta Burger \$14

6 oz. Angus beef patty with Tomato, Avocado, Applewood-smoked Bacon, PepperJack cheese and Chipotle ranch on a Brioche bun.
Served with choice of one side.

Fish BLAT Wrap \$14

Battered Cod, Bacon, Lettuce, Avocado, Tomato and Sweet Tomato Mayo all wrapped in a Garlic & Herb tortilla. 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.

Bavarian Pretzels \$6

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

DESSERTS

Homemade Peanut Butter Cheesecake \$9

SEASONAL BEER SELECTION

Von C Ramble Through the Bramble \$9.50

This sour ale was brewed with a unique mix of berries and a touch of vanilla. The berry blend provides the beer its beautiful golden ruby color while the vanilla adds to the sweet tart aroma. They combine to create the perfect dance of sweet and sour on the taste buds, a sharp tart start finished with fruit sweetness and a lingering bit of vanilla. Brewery located in Norristown, PA. **5.8% ABV, 16 oz. can.**

Von C Walking on Clouds \$9.50

A juicy Hazy NEIPA bursting with a mosaic of flavors including peach, passionfruit and citrus, with a wonderful mango finish. Brewery located in Norristown, PA. **7.0% ABV, 16 oz. can.**

Ship Bottom Grazie Italian Pilsner \$8.00

From Ship Bottom Brewery in Beach Haven, NJ, this Italian-style Pilsner is similar to traditional German-Style Pilsners but is dry-hopped with Hallertau Mittelfruh & Czech Saaz hops for maximum aroma. This pilsner is dry, clean and has a noticeable hop presence. **4.3% ABV, 16 oz. can.**

Victory Peach Pier \$4.50

Catch us at Peach Pier, where every sip bursts with notes of juicy peach and a hint of zesty lemon. Let this light and refreshing Peachy Punch Ale unlock your Season Pass and be your go-to for those endless summer days. Grab a can and enjoy the ride. **5.0% ABV, 12 oz. can.**

Kona Big Wave \$4.50

Paddle into easy-drinking, Island refreshment with Kona Big Wave "Liquid Aloha" **4.4% ABV, 12 oz. bottle.**