

ENTREES

Grilled Salmon \$26

Grilled Faroe Island Salmon filet brushed with Pure Maple syrup.

Invierno Pork \$18

Meaning "Winter" in Spanish, this sweet and spicy dish will be sure to warm you up this season! Seasoned and chargrilled twin boneless pork chops, painted with a Blueberry glaze and topped with Jalapeno slices.

Pot Roast \$16

This slow roasted, USDA Choice Black Angus beef eye round with a rich gravy is the definition of comfort food.

Apple Bourbon Chicken \$16

Grilled boneless chicken breast topped with sautéed apple slices and an Apple-Bourbon sauce.

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

*Tossed Salad, Red Mashed Potatoes, Homemade Applesauce,
Coleslaw, Glazed Carrots, Hand-Cut Fries,*

House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

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.

New Year's Grilled Cheese \$14

Thinly sliced Turkey breast, Applewood-smoked Bacon, PepperJack cheese, Avocado and Bauman's Sweet Tomato Butter all grilled on Multigrain bread.
Served with choice of one side.

Hawaiian Burger \$14

8 oz. Angus patty with John F. Martin Hickory-smoked Ham, grilled pineapple, lettuce, tomato and BBQ sauce on a Brioche bun.
Served with your choice of one side.

Winter Blues Salad \$13

Mixed baby greens with Blueberries, Mangoes, Applewood-smoked Bacon, Carrots, Avocado and Glazed Walnuts. Served with a House-made Blueberry Vinaigrette.
Add chicken for \$5.

APPETIZERS

Pearl's Poutine \$10

Our Hand-cut fries topped with a rich beef gravy and white cheddar cheese curds.

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 Caramel Pear Cheesecake \$9

Seasonal Beer Selection

Bru Daddy's Granddaddy Haze DIPA \$9.50

This is the Granddaddy of them all. Brewed with a hefty dose of oats and wheat give a nice soft & pillowy mouthfeel. Double Dry Hopped with Mosaic, Galaxy and Lotus. We taste huge notes of candied orange, mango, melon, and zesty resinous-dank.
Brewery located in Allentown, PA. 8.3% ABV, 16 oz. can.

Von C Walking on Clouds \$9.50

From Von C Brewing Company in Norristown, this is a juicy Hazy NEIPA bursting with a mosaic of flavors including peach, passionfruit and citrus, with a wonderful mango finish. 7.0% ABV, 16 oz. can.

Boulevard Tiramisu Stout \$9.50

Is there any other dessert that is as fun to say as "Tiramisu?" Even the translation is fun—"cheer me up." Much like its namesake, this beer has layers of sweet, complex flavors of coffee and cocoa that should be enjoyed with friends at the end of a meal. 11.0% ABV, 12 oz. bottle.

Ommegang Manhattan Shine Amber Ale \$9.50

This barrel-aged Belgian-style amber ale has been maturing in whiskey barrels for over nine months, to provide just the perfect amount of complexity. The smooth deep flavor is enhanced with additions of dark cherry and orange flavors, resulting in a multi-dimensional fruity aroma. Full-bodied with just a little hint of sweetness, the very definition of timeless and tasty.
12.0% ABV, 12 oz. bottle.

