

ENTREES

Lemon Dill Salmon \$26

Lightly seasoned grilled Faroe Islands Salmon filet topped with a creamy Lemon Dill sauce.

Aloha Cod \$23

Cod filet crusted with Panko bread crumbs and coconut flakes, baked and served with House-made pineapple salsa and a citrus remoulade.

Chicken Marsala \$16

Sauteed boneless breasts of Chicken smothered in a classic Marsala sauce with mushrooms.

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

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

Grilled Reuben \$14

The classic...Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled on Jewish Rye bread. Served with choice of one side.

Lenten Fish Wrap \$14

Battered cod, lettuce, House-made Corn salsa and Cheddar cheese in a Garlic & Herb tortilla. Served with choice of one side.

Shamrock Salad \$13

Spring mix with green grapes, pineapple, cheddar cheese & glazed walnuts. Served with your choice of dressing. **Add chicken for \$5.**

Cheese Lasagna Rolls \$13

Three cheese Lasagna rolls topped with Marinara sauce and served with garlic bread and your choice of one side.

Portobello Sandwich \$12

Italian-marinated, grilled Portobello mushroom with provolone cheese, lettuce and fire-roasted red peppers. Drizzled with Balsamic glaze and served on a Brioche bun 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.

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.

French Onion Soup \$5

DESSERTS

Ask your server or bartender for our Dessert selection

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.**