

## 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.

### **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,  
Roasted Broccoli, 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, avocado, glazed walnuts and Goat cheese. Served with your choice of dressing.

### **Cheese Tortellini \$15**

Pasta rings filled with a blend of cheeses, smothered in a sweet cream sauce. Served with garlic bread and choice of one side.

### **Tulip Burger \$15**

8 oz. Angus patty with Applewood-smoked bacon, caramelized onions, avocado and Gouda cheese. Served with choice of one side.

### **Spring Gobbler \$14**

Thinly sliced roast Turkey, Applewood-smoked Bacon, spring mix, Cooper cheese and Bauman's Strawberry Rhubarb butter all grilled on Multigrain bread. Served with choice of one side.

### **Lenten Fish Wrap \$14**

Battered cod, lettuce, House-made Corn salsa and Cheddar cheese in a Spinach & 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.

### 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

Please ask your server or bartender for our available desserts

## SEASONAL BEER SELECTION

### Bru Daddy's Granddaddy Haze \$10

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.

### Bru Daddy's Spring Dreamz \$10

Double Dry Hopped with Simcoe, Hellertau Blanc, and Moutere hops, which blend to create juicy notes of pineapple, grapefruit & gooseberry, with a dank and dry resinous pine finish. SPRING IS HERE! Brewery located in Allentown, PA. 6.3% ABV, 16 oz. can.

### 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.