

ENTREES

Entree Sides:

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

Bacon-Wrapped Filet \$30

USDA Choice Angus beef tenderloin wrapped with Applewood-smoked Bacon and grilled to your liking. Served with choice of two sides.

Grilled Salmon \$29

Lightly seasoned grilled Faroe Islands Salmon filet topped with a House-made mango salsa. Served with choice of two sides.

Tarragon Chicken \$18

Two boneless breasts of chicken sauteed and covered in a creamy Tarragon sauce. Served with choice of two sides.

Jammin' June Burger \$16

8 oz. Angus beef patty with creamy avocado, lettuce, smoked Gouda cheese and a House-made Bacon jam on a Brioche bun. Served with choice of one side.

Cheese Tortellini Alfredo \$15

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

Grilled Portobello Sandwich \$14

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 choice of one side.

Juicy June Salad \$13

Spring Mix with Pineapple, Mango, Strawberries, Avocado and Cheddar cheese. Served with your choice of dressing. **Add chicken for \$5.**

APPETIZERS

Smokehouse Nachos \$13

Corn tortilla chips piled with House-smoked Pulled Pork, jalapenos and diced onion. Drizzled with house-made beer cheese sauce and BBQ sauce.

Fried Pork & Sauerkraut Balls \$8

Served with a creamy Mustard sauce.

DESSERTS

Homemade Black & White Cheesecake \$9

SEASONAL BEER SELECTION

Von C Brewing Uncle Jerry's Wit \$10.00

Orange peel, lemon peel, and coriander are added to the boil to compliment the banana, clove, and pepper aromas of the yeast. Medium bodied and refreshing with the slightest lactic tartness from German sauermalz. 5.8% ABV, 16 oz. can.

Conshohocken Brewing Co. Bassetts Ice Cream IPA \$10.00

This specialty brew in collaboration with Bassetts Ice Cream features lactose and Madagascar bourbon vanilla beans, offering a creamy, sweet profile with a crisp hop finish. 6.0% ABV, 16 oz. can, *Contains Lactose*

Ship Bottom Blueberry Wheat Ale \$9.00

With a nod to one of the Garden State's largest crops, Ship Bottom's brewers used Jersey Blueberries to add a fruity finish to this crisp & refreshing wheat ale. 4.7% ABV, 16 oz. can.