

ENTREES

Bacon-Wrapped Filet \$30

USDA Choice Angus beef tenderloin wrapped with Applewood-smoked Bacon and grilled to your liking.

Strawberry Rhubarb Salmon \$29

Lightly seasoned grilled Faroe Islands Salmon filet brushed with Bauman's Strawberry Rhubarb butter.

St. Louis Baby Back Ribs \$23

Rack of House-smoked St. Louis-style Baby back ribs, smothered in Sweet Baby Ray's BBQ sauce.

Dijon Chicken \$18

Boneless breasts of sauteed chicken, topped with a creamy Dijon mustard sauce and sauteed mushrooms.

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

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

Grilled Shrimp Salad \$19

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

Wild Mushroom Ravioli \$18

Pasta pillows filled with Portobello & Oyster mushrooms and a blend of cheeses, topped with Sauteed mushrooms and a creamy Mushroom sauce.
Served with Garlic bread and choice of one side.

Smoky Cuban Sandwich \$18

John F. Martin Applewood-smoked Ham, House-smoked Pulled Pork, Yellow mustard, Pickles and Swiss cheese on a grilled Italian roll. Served with choice of one side.

Fiesta Burger \$17

8 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.

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.

Beef Short Rib Potato Skins \$10

Served with gravy.

Fried Pork & Sauerkraut Balls \$8

Served with a creamy Mustard sauce.

DESSERTS

Homemade Salted Caramel 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.