

ENTREES

Entree Sides:

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

NY Strip Steak \$32

16 oz. USDA choice beef strip steak, prepared to your liking and served with your choice of two sides. **Add sauteed mushrooms and onions for \$3.**

Grilled Pear Salmon \$29

Grilled Faroe Islands Salmon filet brushed with Baumann's Pear Butter and topped with slices of Shanesville Bartlett Pears. Served with your choice of two sides.

Dijon Chicken \$18

Boneless breasts of sauteed chicken, topped with a creamy Dijon mustard sauce and sauteed mushrooms. Served with your choice of two sides.

Sweet & Spicy Cuban \$18

Thinly-sliced Ham, slow-roasted Pulled Pork, House-made Bread & Butter Pickles, Swiss cheese, Dijon mustard and a House-made Jalapeno sauce, all on a grilled Italian roll. Served with choice of one side.

Candied Jalapeno Burger \$15

8 oz. Angus beef patty with Lettuce, Applewood-smoked Bacon, Cooper cheese and sweet Candied Jalapenos on a Brioche bun. Served with your choice of one side.

Autumn Salad \$14

Spring mix with Gala Apples, Roasted Squash, Cheddar cheese, Pecans and a Hard-boiled Egg. Served with a House-made Honey Cinnamon Vinaigrette.

Add chicken for \$5.

Garden Penne \$13

Penne style pasta tossed in a creamy Pesto sauce with fresh garden tomatoes and zucchini. Served with Garlic Bread and choice of one side.

APPETIZERS

House-Smoked Wings \$18

10 chicken wings tossed in a House-made Jalapeno sauce.

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.

Nick's Fried Mozzarella Balls \$7

DESSERTS

Please ask your Server or Bartender for our Dessert selection

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*