



## SOUPS

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**Soup du Jour**                      **Cup 8 Crock 12**  
**French Onion**                      **Crock 12**

## SALADS

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**Apple Walnut Salad**                      **9SM 13LG**  
 Spring Mix, Gorgonzola, Candied Walnuts, Dried Cranberries, Apples & White Balsamic GF | V

**Classic Caesar**                      **9SM 12LG**  
 Chopped Romaine, Parmesan, & Croutons tossed in a House Made Caesar Dressing

**Add:** White Anchovies **1**

**Roasted Beet Salad**                      **14**  
 Baby Mixed Greens, Candied Walnuts, Goat Cheese, Mandarin Oranges, & Roasted Beets tossed in a Caramelized Citrus Vinaigrette GF | V

**Cobb Salad**                      **18**  
 Mixed Greens, Grilled Chicken, Egg, Red Onion, Cucumber, Blue Cheese Crumbles, Tomato, Bacon, Avocado, & choice of Dressing GF

**Tomato & Fresh Mozzarella Salad**                      **14**  
 Layered Beefsteak Tomatoes, Basil, & Fresh Mozzarella, served with Balsamic Reduction & Olive Oil GF | V

**Add:** Chicken **6** | Shrimp **12** | Salmon **10**

## APPETIZERS

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**Chicken Wings**                      **13**  
 Choice of Hot Sauce, Honey Hot, Mild, Roasted Garlic Parmesan, or A-Treat® Birch Beer BBQ served with Ranch or Blue Cheese Dressing GF

**Mushroom & Goat Cheese Tart**                      **15**  
 Mushroom & Goat Cheese topped with Arugula & Pickled Onions in a Tart

**BBQ Jaindl Turkey Flatbread**                      **14**  
 A Treat® Birch Beer BBQ, Jaindl Grand Champion® Turkey, Bacon, Arugula, Pickled Red Onion, & Cheddar Cheese

**Crab & Shrimp Cocktail**                      **25**  
 Poached Shrimp & Jumbo Lump Crab served with Cocktail Sauce GF

**Crispy Brussels Sprouts**                      **12**  
 Apple Gastrique, Bacon, Cranberries, & Parmesan Cheese

**Classic Pierogies**                      **12**  
 Filled with a mixture of Potatoes & Cheddar Cheese, served with Sour Cream & Caramelized Onions

**Featured House Made Pierogies**  
 Ask your Server for Daily Selection

**Calamari**                      **14**  
 Breaded & Fried Calamari served with House Made Marinara

GF - Gluten Free | VG - Vegan | V - Vegetarian

# ENTREES

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## **Grilled Salmon** 32

8oz Salmon over Saffron Shrimp Risotto with Dill & Leek Cream Sauce & Broccoli

## **Jaindl Grand Champion Thanksgiving Feast** 28

Roasted White & Dark Meat served with Cranberry Sauce, Carrots, Candied Yams, Gravy & PA Dutch Potato Filling

## **Filet Mignon**

Grilled 8oz Certified Agnus Beef Filet served with Mashed Potatoes, Broccoli, & Red Wine Demi

## **Market Price**

## **Half Roasted Bell & Evans Chicken** 24

Beer Brined Roasted Bell & Evans Chicken with Mashed Potatoes, Brussels Sprouts, & Dijon Mustard Gravy

## **Jaindl Turkey Pot Pie** 22

Jaindl Grand Champion® Turkey, Potatoes, Carrots, Onion, Celery, & Peas served in a Flaky Puff Pastry Shell

## **Cut of the Day**

Served with Loaded Baked Potato, Roasted Carrots, & Bordelaise Sauce

## **Market Price**

## **Maryland Crab Cakes**

Maryland style Crab Cakes served with Basmati Rice Pilaf, Broccoli, & Lemon Buerre Blanc

Single **21** | Double **40**

## **Catch of the Day**

Served with Barley Corn Salad & Roasted Carrots

## **Market Price**

## **Crab & Shrimp Pasta** 34

Rigatoni, Spinach, Leeks, & Parmesan in a Vodka Sauce

## **Potato Gnocchi & Seasonal Vegetables** 22

Sautéed Broccoli, Mushrooms, Corn, & Roasted Onions in a Leek Cream Sauce V

**Add:** Chicken **6** | Shrimp **12**

## **Rigatoni Alla Bolognese** 28

Slow Roasted Beef, Veal, Aromatic Vegetables, Tomato, Cream, & Red Wine

# SIDES

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**Broccoli** 6

**Barley Corn Salad** 6

**Loaded Baked Potato** 6

**Saffron Shrimp Risotto** 10

# BEVERAGES

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**Fountain Drinks** 3

Pepsi, Diet Pepsi, Starry, Ginger Ale, A-TREAT® Birch Beer

**A-TREAT® Glass Bottles** 4

Black Cherry, Cream, Birch Beer, or Sarsaparilla

**Iced Tea** 3

**Lemonade** 3

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