

❧ OKTOBERFEST DINING ROOM ENTRÉES ❧

Offered Saturday October 7, 14, and 21 in our Dining Room, Lounge, and
(weather permitting) our Outdoor Courtyard.
Enjoy Hot Mulled Cider, just \$5.00!

APPETIZERS

BEER & CHEDDAR SOUP	5
• House-made Cheddar soup flavored with locally brewed Penn Wells Amber Lager	
SOFT PRETZELS	9
• Three soft pretzels served warm, lightly salted, with mustard and cheese dipping sauces v	
MUSSELS	14
• One pound of mussels steamed in Newcastle beer broth and served with garlic bread	
CRAB FONDUE	18
• Hot crab dip topped with mozzarella cheese, served with homemade tortilla chips GF*	
SPINACH AND ARTICHOKE DIP	10
• House made dip, mozzarella cheese, toasted naan bread v	

OKTOBERFEST ENTRÉES

All entrées are served with your choice of mixed greens salad or housemade soup of the day.

BRATWURST AND SAUERKRAUT	22
• Bratwurst served on traditional sauerkraut with mashed potatoes, and green beans with bacon	
PORK LOIN	24
• Apple brined pork loin with mashed potatoes, red cabbage and apples, and green beans with bacon GF	
CHICKEN SCHNITZEL	24
• Lightly breaded and fried chicken breast garnished with lemon and served with mashed potatoes, sauerkraut, and green beans with bacon	
OKTOBERFEST PLATTER	30
• A generous sample of bratwurst, schnitzel, pork loin, sauerkraut, mashed potatoes, red cabbage and apples, and green beans with bacon	

ENTRÉES

DELMONICO	39
• Fourteen ounce rib-eye steak, pepper blend seasoned, and served with mashed potatoes and vegetable of the day GF	
BOURBON GLAZED SALMON	28
• Atlantic salmon fillet finished with a bourbon glaze and topped with pecans served with rice and vegetable of the day	
CHICKEN MARSALA	26
• Seared chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable	
PASTA POMODORO	16
• Tomatoes, olive oil, basil, and fresh mozzarella tossed with a marinara served over penne pasta topped with a balsamic glaze and a side of garlic bread v V* GF \$ ADD CHICKEN -- 5	
BUTTERNUT SQUASH RAVIOLI	20
• Butternut squash stuffed ravioli in a sage cream sauce topped with parmesan cheese and toasted pecans and served with garlic bread v	

v - vegetarian V - vegan GF - gluten free * - option \$ - extra charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.