

❧ PENN WELLS OKTOBERFEST ❧

Offered Saturday, October 4th, 11th, and 18th, 2025 in our Dining Room, Lounge, and (weather permitting) our Outdoor Courtyard.

Enjoy Hot Mulled Cider, just \$6.00!

Ask your server about our homemade warm apple crisp.

APPETIZERS

BEER & CHEDDAR SOUP	5
• Cup of creamy house-made cheddar soup flavored with Sam Adams Oktoberfest ADD A WARM SOFT PRETZEL FOR \$2	
SOFT PRETZELS	9
• Three soft pretzels served warm, lightly salted, with mustard and cheese dipping sauces v	
MUSSELS	15
• 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	13
• House made dip, mozzarella cheese, toasted naan bread v	

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

OKTOBERFEST ENTRÉES

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	31
• 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, served with mashed potatoes and vegetable of the day GF	
SALMON	29
• Grilled salmon topped with a sweet whiskey glaze and maple candied pecans, served over wild rice and vegetable of the day GF	
CHICKEN MARSALA	23
• Seared chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable	
ROASTED DUCK	36
• Oven Rosted Duck with Orange-Balsamic Glaze served with mashed potatoes and vegetable of the day	
SANTORINI PASTA	19
• Linguini tossed with roasted tomato, spinach, and basil garlic pesto, finished with crumbled feta and served with house-made garlic bread V* v GF\$ WITH GRILLED CHICKEN \$24 WITH SHRIMP \$27	
PORK RIBEYE	25
• Honey garlic glazed pork rib-eye served with mashed potatoes and vegetable of the day GF	

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.