

Dinner Entrees

Shrimp Provencal

Pan Seared in a white wine, CBW garden fresh orange blossom mint, lemon butter sauce.

Sautéed with onions & mushroom.

Served with rice pilaf. ~ 22.5

Shrimp ala James

Gulf Shrimp in a CBW garden fresh dill, garlic cream sauce tossed in Cavatappi Pasta with a red peppers & mushroom blend. ~ 21.5

Buffalo Chicken Pierogie Sauté

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 16.95

Veggie Spaghetti (v)

Cavatappi, roasted cauliflower, grape tomatoes, sautéed mushrooms, & red onions.

Tossed in a house red pepper pesto. ~ 16.5

Add Chicken ~ 4.5

Fish n Chippers

Crispy fried Atlantic Cod served with CBW potato pancakes & sour cream. ~ 18.95

Cajun Mac n Cheese (v) with vegetables, grape tomatoes, Cajun cream sauce & jack cheese. ~ 14.5

Add Chicken ~ 4.5

Jubilee Hilltop Ranch Meatloaf

Classic pan seared meatloaf with local beef, shrooms & smothered in a garden sage demi-glace gravy with hand cut potato wedges. ~ 16.95

Louisiana Crab Cakes- Louisiana's Lake Pontchartrain Waters provide a sweeter flavored Blue Crab. Enjoy two pan seared lump crab cakes with rice pilaf, slaw, & lemon sour cream. ~ 29.95

Chicken Piccata

Duo of pan seared breasts sautéed in a lemon butter white wine sauce, with capers & shrooms served with hand cut potato wedges. ~ 19.95

Entrees Salads

Traditional Pittsburgh-Style Salad

Pan seared chicken breast, tomatoes, red onions, fries, jack cheese, & choice of dressing. ~ 14.75

Sub Plain or Buffalo Chicken Tenders ~ 15.75

Roasted Beet & Goat Cheese Salad (v)

Mixed greens, grape tomatoes, red onions & shrooms w/balsamic honey vinaigrette. ~ 13

Add Crab Cake - +14

Blueberry Summer Salad (v)

Mixed greens, goat cheese, tomatoes, red onions & almonds w/mango lime vinaigrette. ~ 13

Add Crab Cake - +14

Malted Bread Pudding (v)

Apples, raisins and Dunkel sweet barley syrup served with custard caramel sauce. ~ 6.95

Ask your server about today's featured specialty

Ice Cream or Dessert 😊

Monday thru Thursday 4pm-10:30 pm

Friday & Saturday 1pm-10:45pm

Sunday 1pm-9pm

Appetizers

Crab Dip

A delicious blend of sustainable blue crab, cheese and spices served warm with flatbread. ~ 12.95

Chicken Wings

Choice of Southwestern Dry Rub, Lemon Pepper, BBQ Sauce, or classic beer infused Buffalo Hot Sauce. Served with ranch dressing. ~ 12

Buffalo Cauliflower (v)

Oven roasted with beer buffalo sauce & crumbled blue cheese. ~ 9

Traditional Pierogies (v)

Served with sautéed onions and sour cream. ~ 8.5

Crispy Potato Pancakes (v)

Deep fried to golden brown w/ garden chive. Served with sour cream. ~ 9

Pepperoni Roll

Pepperoni & cheese fried to golden brown. Served with marinara. ~ 11.5

Braided Pretzel (v)

Oven baked to golden brown and served with a maple beer mustard. ~ 9

Wedge Salad

With grape tomatoes, bacon bits & house made blue cheese dressing. ~ 8.75

Sandwiches

Choice of slaw or fries

Kobe Beef Cheesesteak

Kobe beef from Morgan Ranch in the Sand Hills of Nebraska, tossed with sautéed onions & provolone cheese on a Hoagie roll. ~ 13

Add Red Peppers ~ .30 Add Mushrooms ~ .50

House Made Pulled Pork BBQ

Slow roasted & hand pulled Berkshire pork BBQ; topped with coleslaw on a Kaiser roll. ~ 12.25

Crispy Cod Sandwich

Deep fried Atlantic Cod on hoagie roll. ~ 14.95

BBQ Chicken Slaw Melt

Pan seared in our house made BBQ sauce, topped with provolone and coleslaw. Kaiser roll. ~ 12.5

Smoked Turkey, Bacon, Provolone

Thinly sliced turkey, applewood smoked bacon, provolone, pesto mayo, and field greens served chilled on a hoagie roll. ~ 12.5

Kid's Corner ~ 6

Mac 'n Cheese in a White Sauce

Chicken Fingers w/ Fries

Pasta with Marinara or Butter Sauce

Beverages

Bottled Water ~ 1.25

Canned Soda ~ 2.25 *Coke, Diet Coke, Root Beer*

San Pellegrino Orange Drink ~ 2.50

Coconut Water ~ 3.75

Gatorade ~ 2.50

Cocktails

Pomegranate Mule ~ 9

Mango Rum Slushy ~ 8

Tito's Tranfusion ~ 8

Lemon Balminator ~ 8