**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 Chips**
  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 todays featured specialty
  Ice Cream or Dessert😊

**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

- **Crabby 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**

**Monday thru Thursday 4pm-10:30 pm**

**Friday & Saturday 1pm-10:45pm**

**Sunday 1pm-9pm**