

Dinner Entrees

Cajun Shrimp

Sautéed with red onions and red peppers.
Finished with a Cajun cream sauce.
Served with rice pilaf. ~ 22.5

Shrimp Diablo

Shrimp, red peppers, onions, and cavatappi pasta
tossed in a spicy marinara sauce. ~ 21.5

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, 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. ~ 19.5

German Mac n Cheese

Sliced bratwurst, red onions and crumbled bacon
sautéed with cavatappi pasta. Finished with a
swiss and smoked gouda cheese sauce. ~ 17.5
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

Chicken Marsala

Pan seared chicken breast sautéed with onions
and mushrooms. Finished with a marsala wine
sauce. Served with confetti rice pilaf. ~ 17.95

Louisiana Crab Cakes- Native waters provide
a sweeter flavored Blue Crab. Enjoy two pan
seared lump crab cakes with rice pilaf, slaw, &
herb aioli. ~ 32

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

Cranberry Almond Salad (v)

Mixed greens, dried cranberries, toasted almonds,
goat cheese, tomatoes, and red onions with
balsamic honey vinaigrette. ~ 13
Add Crab Cake - +14

Dessert

Malted Bread Pudding (v)

Apples and raisins blended in a sweet Dunkel
custard, served with caramel sauce. ~ 6.95
Ask your server about today's featured dessert!

Appetizers

Crab Dip

A delicious blend of sustainable blue crab, cheese
and spices served warm with flatbread. ~ 12.95
Extra flatbread ~ 1.5

Spinach, Feta, & Smoked Gouda Dip (v)

Served warm with flatbread. ~ 9.95
Extra flatbread ~ 1.5

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

Wedge Salad

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

Braided Pretzel (v)

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

Sandwiches

Choice of slaw or fries
Sub sweet potato fries for \$2

Kobe Beef Cheesesteak

Kobe beef from Morgan Ranch in the Sand Hills of
Nebraska, tossed with sautéed onions &
provolone cheese on a Hoagie roll. ~ 13.25
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. ~ 15.95

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 chilled turkey, applewood smoked
bacon, provolone, field greens, with pesto mayo
on a hoagie roll. ~ 12.95

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 Transfusion** ~ 8

Fall Sangria ~ 8.5

Watermelon Juice/Cucumber Vodka ~ 9

Can of Octoberfest Beer ~ 5.25