### 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

**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

**Cranberry Almond Salad (v)**  
Mixed greens, dried cranberries, toasted almonds, goat cheese, tomatoes, and red onions with balsamic honey vinaigrette. ~ 13

### 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, topped 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**  
Thinline 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 Oktoberfest Beer ~ 5.25