



Entrees

Delmonico ~ \$21

16 oz. chargrilled, trimmed Delmonico cooked to your liking.
Served with red mashed potatoes and fresh vegetable.

Dijon Pork Loin ~ \$15

Boneless pork loin chargrilled and brushed with a honey Dijon sauce.
Served with red mashed potatoes and fresh vegetables.

Island Chicken ~ \$15

Grilled, boneless breast of chicken topped with a pineapple-mango salsa.
Served with red mashed potatoes and fresh vegetable.

Cajun Catfish ~ \$14

Lightly seasoned, grilled catfish filet.
Served with red mashed potatoes and fresh vegetable.

Farfalle Supreme ~ \$13

Pasta tossed with sausage, pepperoni, mushrooms, onions, sweet peppers, black olives and marinara sauce. Topped with mozzarella cheese and baked until golden brown.
Served with garlic bread and tossed salad.

Ranch Burger ~ \$12

6 oz. Black Angus burger with baked ham, Cooper cheese, Applewood-smoked bacon, lettuce, tomato and ranch dressing. Served with French Fries and coleslaw.

Sweet Chili Chicken & Shrimp ~ \$11

Breaded and fried combination of shrimp and chicken tenders,
tossed in a sweet chili sauce. Served with French fries and coleslaw.

Italian Grinder ~ \$10

Genoa salami, capicola and ham with fixings and seasonings, topped with provolone cheese and baked. Served on a 10-inch roll with potato chips.

Appetizers

Smoked Trout - \$9
Coconut Shrimp - \$7

Lemongrass Chicken Pot Stickers - \$6
French Onion Soup - \$5

Dessert

Homemade Dessert of the Week
Leiby's Vanilla Ice Cream

Drink Specials

Troegs First Cut Mango IPA \$4.75

Each spring, hop growers dust off their pruning shears and trim the first shoots, bolstering the vines for a rich growing season. First Cut - a mouthful of silky Simcoe and a touch of mango - is a nod to this ritual, without which the world would be a less hoppy place. 6.2% ABV.

Samuel Adams Cold Snap \$4.00

Stirring from the haze of winter, this refreshing unfiltered White Ale awakens its smooth wheat with the bright snaps of spring spices. 5.3 % ABV.

Dominion Cherry Blossom Lager \$5.50

Cherry Blossom Lager is conditioned on red sour cherry puree and dark sweet cherry puree for 48 hours. It is delightfully effervescent, blushing and tart, and resembles a cherry champagne. 5.2% ABV

Wyndridge Farms Pear Cider \$5.25

Fermented with 100% pears all grown in PA, this cider, lightly sweetened with fresh pear juice, is a fine one to kick back with and enjoy the longer Spring nights.

Baby on the way or planning a wedding in the near future?

**The Wetlands and Pearl's Pavilion provide a fabulous venue for a baby shower, wedding shower, Birthday, wedding or any event to celebrate!
Contact Sheila at (215) 541-0161 or proshop@macobyrun.com
for more information.**