



## ENTREES

### 16 oz. Prime Rib ~ \$22

Succulent, tender USDA choice prepared to your liking.  
Served with red mashed potatoes and fresh vegetable.

### Barbecue Pork Loin ~ \$15

Seasoned and chargrilled twin boneless chops, painted with our sweet house barbecue sauce.  
Served with red mashed potatoes and fresh vegetable.

### Chicken Marsala ~ \$16

Two boneless breasts of chicken, sautéed with mushrooms in a classic Marsala sauce.  
Served with red mashed potatoes and fresh vegetables.

### Yuletide Tortellini ~ \$14

Jumbo tortellini style pasta stuffed with ricotta cheese and smothered in a creamy pesto sauce.  
Served with garlic bread and a tossed salad.

### Navidad Wrap ~ \$11

Crispy chicken tenders, spring mix, avocado, cheddar cheese and chipotle mayo wrapped in a whole-grain tortilla. Served with nachos and salsa.

### Lager Battered Haddock ~ \$11

Yuengling Lager is the secret in this flaky battered Haddock filet.  
Served with French fries and coleslaw.

### Wetlands Waldorf Salad ~ \$12

A bed of spring mix with grilled chicken breast, apples, glazed walnuts, raisins and our house honey cinnamon vinaigrette dressing. Served with garlic bread.

### Hawaiian Burger ~ \$11

6 oz. black angus burger topped with sliced ham, your choice of cheese, a pineapple slice and a sweet Hawaiian barbecue sauce. Served with French fries and coleslaw.

## APPETIZERS

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

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

## DESSERTS

Leiby's Vanilla Ice Cream ~ \$3  
Homemade Dessert of the Week

## DRINK SPECIALS

Victory Festbier \$5.25

Subtly sweet with a delicate malt nose, this lager gains its impressive body from the use of all imported German malts and decoction brewing process.

Victory Winter Cheers \$4.75

Light in body, this fruity & warming holiday brew delivers a crisp finish, with spicy hints of banana, clove and citrus. This wheat ale is pleasing to the palate with a 6.7% ABV.

**Anderson Valley Winter Solstice \$5.50**

**Hints of toffee, spice, and caramel tease the senses making this the perfect ale to share with friends and family during the cold days and long nights of winter. 6.9% ABV.**

Downeast Cider Winter Blend \$5.50

This cider is aged on toasted oak chips to smooth out the higher ABV (6.5%), adding cinnamon bark and nutmeg to finish. Not overwhelming on the spice, Winter Blend finishes clean, with enough kick for a cold winter night.

Homemade Egg Nog \$4.00

Longacre's Egg Nog with our signature blend of five liquors and nutmeg.

Smacked Caramel Apple ~ \$6.00

Crown Royal Salted Caramel and chilled Bauman's Apple Cider.

Kissed Caramel Apple ~ \$5.75

Smirnoff Kissed Caramel Vodka and chilled Bauman's Apple Cider.

Mulled Cider \$1.50

Hot Apple Cider infused with cinnamon and nutmeg.

Apple Strudel \$5.25

After dinner mint? Try Cider and Rumpel Minze instead.

Peach Cobbler \$4.50

Peach Schnapps makes our Mulled Cider a treat.

Broken Leg \$4.50

Our Mulled Cider with a little Captain in it.

**Spoil your loved ones with the gifts of golf, food, and fun!  
Macoby Run and Wetlands' gift cards and certificates  
are available in any amount!**