

Autumn Splendor



Entrees

Delmonico ~ \$21

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

Stuffed Shrimp ~ \$18

Butterflied jumbo shrimp filled with our own crab stuffing.
Served with red mashed potatoes and fresh vegetable.

Dijon Chicken ~ \$15

Sautéed boneless breast of chicken with white wine and mushrooms in a Dijon sauce.
Served with red mashed potatoes and fresh vegetable.

Apple Barrel Pork Loin ~ \$15

Grilled boneless pork loin topped with an apple gravy.
Served with red mashed potatoes and fresh vegetable.

Braised Beef Ravioli ~ \$14

A combination of braised beef, cheeses and spices wrapped in a pasta pillow, topped with a creamy mushroom sauce. Served with garlic bread and a tossed salad.

French Onion Burger ~ \$11

6oz. Angus burger topped with sautéed onions in a demi-glaze, melted provolone and Swiss cheeses.
Served with our signature hand-cut fries and coleslaw.

Wetlands' Cobb Salad ~ \$12

Orchard fresh apples, grilled butternut squash, creamy avocado, smoked Applewood bacon & a hard-boiled egg on a bed of fresh baby greens. Served with your choice of dressing and a side of garlic bread.

Buffalo Shrimp Wrap ~ \$9

Breaded fried shrimp tossed in a spicy Buffalo Sauce, with lettuce, and bleu cheese dressing stuffed in a whole wheat wrap. Served with our signature hand-cut fries and coleslaw.

APPETIZERS

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

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

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.

Lancaster Brewing Company Baked Pumpkin Ale ~ \$5.50

Have your pie and drink it too! Bold in flavor with a deep amber color, the Baked Pumpkin Ale is sure to remind you of Grandma's pumpkin pie. Its lasting vanilla finish will leave your taste buds craving another.
7.5% ABV.

Wyndridge Farms Pear Cider ~ \$5.00

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 watch the sun set a little earlier this time of year.

THE WETLANDS' NATIONAL BEER OF THE MONTH

Here at the Wetlands, we have prided ourselves on using local products. We get our milk from Bally, our fruits from Landis Store, and all of our special craft beers are from the state of Pennsylvania. Starting in April, we will be doing a National Beer of the Month, which will be an exciting new or popular craft brew from outside of the Keystone State. For November, we present a wonderful stout from a very popular brewery in Vermont.

Magic Hat Heart of Darkness ~ \$4.75

Heart of Darkness is a diabolically delicious stout with silky, full-bodied mouthfeel swirling around a dreamlike undercurrent of bittersweet chocolate from deep roasted malts. 5.7% ABV.

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 Rumple Minze instead.

Broken Leg ~ \$4.50

Our Mulled Cider with a little Captain in it.

Peach Cobbler ~ \$4.50

Peach Schnapps makes our Mulled Cider a treat.