





RESTAURANT

Lunch

Friday - Sunday 11:30am - 9:00pm



Tuesday - sunday 5:00pm - 9:00pm

RESERVATIONS: 215-616-8109

BITES

GAZPACHO SOUP 5

CHEESESTEAK EGG ROLLS 14 / steak, American cheese, onions, sriracha ketchup

PUB WINGS (GF) (6) 7 / (12) 13 / choice of buffalo, bbq, sweet chili, or lemon pepper, served with bleu cheese dressing & celery sticks

POT STICKERS (7) PORK 10 VEGETABLE 7 / scallion ginger soy dipping sauce

FIRECRACKER SHRIMP 9 / tempura-style shrimp, firecracker aioli, seaweed salad

VEGETABLE SUMMER ROLLS 9 / medley of fresh vegetables, rice vermicelli, fresh basil & mint, lettuce, served with sweet chili dipping sauce

MARGARITA FLATBREAD 13 / fresh mozzarella, basil, tomato sauce

BBQ CHICKEN FLATBREAD 13 / cheddar jack cheese, red onion, bbg sauce

SALADS

CLASSIC CAESAR 9 / romaine lettuce, shaved parmigiano reggiano, croutons, caesar dressing

WEDGE (GF) 9 / iceberg wedge, applewood smoked bacon, bleu cheese crumbles, heirloom tomatoes, bleu cheese dressing

STRAWBERRY SALAD 13 / spring mix, grapes, spiced walnuts, strawberries, feta cheese, dried cranberries, champagne vinaigrette

COUNTRY CLUB COBB (GF) 15 / mixed greens, avocado, grilled chicken, bacon, diced tomatoes, bleu cheese crumbles, chopped eggs, choice of dressing

ASIAN CHOPPED CHICKEN SALAD 15 / chopped romaine, grilled chicken, carrots,

mandarin oranges, cucumbers, crispy wontons, toasted sesame dressing

CHEF'S SALAD 14 / chopped romaine, sliced ham and turkey, provolone cheese, swiss cheese, cucumbers, hard boiled egg, olive tomatoes, sliced cherry pepper, choice of dressing hance 6 oz. grilled chicken 7 4 oz. crab cake 12

Your Salad 4 oz. grilled salmon 9



Ask about our signature Arnold Palmer beverages featuring classic or strawberry lemonade.



SANDWICHES

All sandwiches & such come with a choice of side:

homemade kettle chips, french fries, sweet potato fries, a petite garden salad, or cole slaw

Upgrade to beer battered onion rings or fresh fruit for 2.00 | Gluten free sliced bread and burger buns available.

*CRAB CAKE SANDWICH 15 / crab cake, lettuce, tomato, smoked tomato mustard, toasted brioche bun

TRADITIONAL TURKEY CLUB 13 / roasted turkey breast, applewood bacon, bibb lettuce, tomato, mayo, choice of country white or honey wheat bread

CHICKEN QUESADILLA 15 / grilled marinated chicken, diced tomatoes, roasted poblano peppers, cheddar jack cheese, served with guacamole and sour cream

BLACK BEAN VEGGIE BURGER 12 / pepper-jack, sliced avocado, lettuce, tomato, onion, toasted brioche bun

CLASSIC REUBEN 14 / sliced corned beef, swiss cheese, russian dressing, sauerkraut, toasted rye

*BLUE BELL BURGER 14 / 8 oz. angus beef, lettuce, raw onion, tomato, toasted brioche bun, choice of American, swiss, cheddar, provolone, pepperjack add on (.50 each) sautéed onions, mushrooms, bacon

*CHEESESTEAK | BEEF OR CHICKEN 13 / choice of American, swiss, provolone, cheddar, pepperjack add on (.50 each) mushrooms, onions, sweet or hot peppers, buffalo sauce

CHICKEN SALAD 12 / poached chicken, celery, onions, cranberries, bibb lettuce, tomato, *choice of* country white, whole wheat, or rye bread

TUNA MELT 10 / tuna salad, sliced tomato, cheddar cheese, rye bread



For takeout orders please call: 215-616-8109

ENTREES

Entrees available during dinner hours only

*FILET MIGNON (GF) 36 / 8 oz., baby vegetables, mashed potatoes, red wine demi-glace, béarnaise sauce

*CHICKEN CAPRESE 25 / chicken stuffed with basil, sliced tomatoes, fresh mozzarella, served a top sautéed spinach and white beans

*CRAB CAKES 30 / (2) 4 oz. crab cakes, mashed potatoes, green beans, smoked tomato mustard

*PAN SEARED SALMON (GF) 28 / tomato cucumber relish, three-grain rice medley blended, asparagus

*GRILLED BRANZINO 27 / arugula and shaved vegetable salad, fried caper vinaigrette, roasted chick peas

*CHICKEN MILANESE 24 / panko crusted chicken breast, lemon butter sauce, served with arugula parmesan salad and grilled lemon

SHRIMP SCAMPI PASTA 25 / angel hair pasta, lemon garlic butter sauce, parsley

*NY STRIP STEAK AU POIVRE 39 / 12 oz, pepper crusted steak, cognac shallot cream sauce, mashed potatoes and asparagus

*VEAL PICCATA 29 / pan seared veal, white wine lemon caper sauce, vegetable medley, served with *choice of* pasta or mashed potatoes

DESSERTS

APPLE COBBLER 8 served with vanilla ice cream

ASSORTED MINI PASTRIES (5) 9

SEASONAL BREAD PUDDING 8 served with vanilla ice cream

CHERRY MOUSSE CAKE 8 chocolate cake, cherry mousse

BLUEBERRY PIE 9 served with lemon sorbet ICE CREAM FLAVORS
(1 scoop | 3, 2 scoops | 5) (Gluten Free)

vanilla bean, chocolate, strawberry, mint chocolate chip, salted caramel

SORBET FLAVORS (1 scoops | 3, 2 scoops | 5)

(Gluten Free, Nut Free, Dairy Free) raspberry, lemon

Your Choice of I Topping / Additional Toppings 1.00 ea. chocolate sauce, raspberry sauce, whipped cream, rainbow sprinkles, chocolate sprinkles, maraschino cherries, oreo crumbs, wet nuts