

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Ducktoberfest 10/19/17



20 BEERS ON TAP!

Coors Light
Miller Lite
Sam Adams Octoberfest
Fat Tire Ale

Yuengling
Long Trail Harvest
Leines' Harvest Patch
Hacker-Pschorr Oktoberfest

Citradelic Tangerine IPA
Edmund Fitzgerald
Angry Orchard
Palm

Blue Moon
Pumpkin Shandy
Harpoon IPA
Asbury Park Stout

Green Blaze IPA
Blue Moon Pumpkin
Sierra Nevada Torpedo
Evil Genius Trick or Treat

Starters

Fresh Maine Steamers- Served with warm drawn butter & lemon. 1 lb.14.99 / 2lb. 25.99

Pan Fried Chinese Pot-Stickers- Straight from Chinatown with pork, chive & garlic filling 9.99

Jumbo Shrimp Cocktail- Large black tiger shrimp with cocktail sauce and a lemon crown 11.99

Soft Pretzel Bites – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 8.99

Giant Bavarian Pretzel – Served warm with cheddar cheese sauce & honey mustard for dipping 9.99

Homemade Potato Pancakes- Fried golden brown with a side of sour cream & applesauce 8.99



Oktoberfest Entrees

Sauerbraten- Sliced marinated pot roast with sweet & sour ginger brown gravy.

Served over a homemade potato pancake with braised sweet & sour red cabbage and homemade egg spaetzle 20.99

Veal Schnitzel- Tender veal cutlets hand breaded, golden fried with a rich brown gravy

Served with a homemade potato pancake and sweet & sour braised red cabbage 20.99

Chicken Schnitzel – Chicken breast cutlets hand breaded, golden fried with roasted chicken & mushroom gravy. Served with a homemade potato pancake and sweet & sour braised red cabbage 18.99

German Sausage Sampler- Three of Munich's favorite grilled wursts with warm sautéed sauerkraut. Served with homemade potato pancake and sweet & sour braised red cabbage 17.99

Apricot Ginger Duck- Slow roasted ½ duckling drizzled with a sweet apricot ginger glaze.

Served with a homemade potato pancake and sweet & sour braised red cabbage 23.99

Bratwurst Sandwich- Grilled German Bratwurst on a *soft pretzel bun* with sautéed sauerkraut.

Served with German potato salad, sweet & sour braised red cabbage & pickle 14.99

Grilled N.Y Strip Steak & Jumbo Lump Crabcakes 19.99

Prime Rib of Beef- Slow roasted for eighteen hours then hand cut to order with warm au jus. Served with an Idaho baked potato, sour cream & butter 28.99

Sautéed Lobster & Shrimp Scampi- Sautéed lobster tail medallions and tiger shrimp served Over linguini with fresh garlic, seasonal house vegetables, fresh spinach, lemon, white wine & butter 20.99

Whiskey Pulled BBQ Pork- Slow roasted for 14 hours, then hand pulled and simmered with our own special blend of bbq sauce, brown sugar & Tennessee Whiskey. Served on a *brioche roll* with french fries, pickle & coleslaw 15.99

Baked Stuffed Salmon- Fresh North Atlantic Salmon fillet stuffed with own blend of fresh spinach, artichoke hearts, parmesan & mozzarella cheese. Served with rice pilaf & lemon crown 21.99

Vegas Chicken Wrap- Grilled chicken, minced red onion, sliced avocado, lettuce, tomato, mozzarella cheese and a dab of chipotle mayonnaise over-stuffed in a tortilla wrap. Served with french fries & coleslaw 15.99

Jersey Shore Blend Burger - ½ pound of freshly ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with grilled pork roll & American cheese. Served with crispy French fries, coleslaw & pickle 15.99

Pretzel Crusted Shrimp - Hand breaded with crushed Bachman® pretzels then deep fried perfectly! Served with French fries, coleslaw & a white horseradish dipping sauce 19.99

Grilled BBQ Pork Chops- Two center cut pork chops grilled perfectly with Sweet Baby Ray's® bbq sauce. Served with crispy French fries & steamed seasonal vegetables 19.99

Tavern Salad- Crisp romaine lettuce topped with fire roasted red peppers, sliced hot cherry peppers, diced tomatoes, bleu cheese crumbles & balsamic vinaigrette dressing. Grilled chicken 15.99 Grilled shrimp 16.99 Beef Tenderloin 17.99

Chicken Burritos- Diced tomatoes, fresh cilantro, cheddar jack cheese, scallions, salsa and grilled chicken rolled in a flour tortilla then baked and topped with cheddar jack cheese. Served with refried beans and spicy rice 17.99

Pub Style Fish & Chips- Fresh cod filet dipped in a Yuengling lager® beer batter, fried golden brown with French fries, coleslaw, lemon crown & tartar sauce 18.99

Petite Tenderloin of Beef- Sliced with mushroom marsala wine sauce, mashed potatoes & seasonal vegetables 22.99

BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs with crispy French fries & applesauce 22.99

