

The Alburtis Tavern and Lodge

East Penn Restaurant Week Menu

\$26.99

Starters

Grandma's Pierogies

Hand stuffed potato and cheese pierogies sautéed with butter and onions

Bleu Cheese Chips

Freshly fried potato chips topped with our famous house-made bleu cheese dressing, shredded mozzarella cheese and scallions

Crab Mac & Cheese Stuffed Pretzels

Bavarian pretzels stuffed with homemade mac & cheese and fresh lump crab meat, smothered with cheddar cheese then baked in the oven until golden brown

Entrees

Jagerschnitzel

Pounded pork loin, hand breaded, pan fried and topped with bacon and sautéed mushroom gravy. Served with two sides.

Chicken & Waffles

PA Dutch style pulled chicken and gravy over Belgian waffles and our country mashed potatoes. Served with a house salad.

Almost Famous Meatloaf

Our secret recipe meatloaf glazed with our tangy sauce, topped with brown gravy. Served with two sides.

Mini Mahi Tacos

Mini flour tortillas stuffed with freshly grilled Mahi Mahi, drizzled with an apricot chipotle sauce and topped with lettuce and Pico de Gallo. Served with two sides

Desserts

The Caboose

“The Caboose” is a ginormous freshly baked chocolate chip cookie served on a hot skillet topped with vanilla ice cream and whipped cream then drizzled with caramel and chocolate.

Grandma’s Caramel Apple Waffle Sundae

Our warm rum cinnamon apples smothered in your choice of vanilla bean or fried ice cream on top of a Belgian waffle. Topped with whipped cream and caramel.

Brownie Chunk Sundae

Melt-in-your-mouth brownie topped with vanilla bean ice cream, luscious caramel, chocolate sauce and whipped cream

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