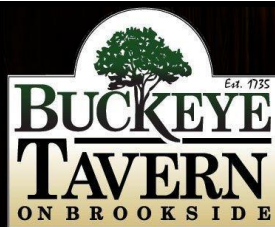


**East Penn
Restaurant Week
March 4th-10th**



**Choose one from
each category for
\$27.99**

Appetizers

Beer Battered Cauliflower

Our hand battered tri-colored cauliflower fried until golden brown served with a side of ranch dressing

Cheesesteak Empanadas

Flaky Pastry dough hand stuffed with Philly-style steak meat, cheese and onions then deep fried until golden brown served with a side of house-made marinara

Pulled Pork Skins

Hollowed-out russet potatoes piled high with our tangy pulled pork and cheddar cheese topped off with our house-made coleslaw

Entrees

Short Rib Ravioli

Pillows of pasta stuffed with slow roasted beef short ribs, onions and mushrooms then smothered with a brown demi-glaze and sprinkled with parmesan cheese. Served with a house salad.

Chicken Stir-Fry

Chicken breast sautéed with fresh vegetables tossed in our house made teriyaki sauce over a bed of rice. Served with a house salad.

Boneless Ribs

Our juicy baby back ribs with the bones removed smothered in our house-made BBQ. Served with choice of two side.

Desserts

Homemade Apple Crisp

A warm, freshly baked apple crisp made with granny smith apples, brown sugar and cinnamon with a crumb topping then finished off with a scoop of vanilla ice cream, whipped cream and a caramel drizzle!

Blonde Brownie

A warm and decadent house-made fudge brownie with walnuts over a bed of buttery crumbs, then topped with even more crumbs, a scoop of vanilla ice cream, whipped cream and chocolate syrup!



