



APPETIZERS

Battered Cauliflower Bites with Spicy Asian Glaze—\$9.00

Colossal Pretzel for Two, with a Creamy Cheese and Ale Sauce — \$13.00

Buffalo Pulled Chicken Nachos, Melted Cheddar and Jalapenos—\$12.00

Caprese Flatbread, Tomato, Basil and Mozzarella — \$12.00

Fried Provolone over Balsamic Glazed Greens— \$12.00

Seared Ahi Tuna with Spicy Peanut Sauce and Asian Slaw—\$14.00

One Dozen Steamed Clams in Garlic, White Wine and Fresh Herb Broth — \$13.00

Pulled Chicken Quesadilla with Pico de Gallo and Sour Cream—\$12.00



Traditional Wings—\$14.00 per Dozen

Crispy Coated with Choice of Mild, Hot, Garlic Parmesan, BBQ,
Spicy Asian Glaze or Maple Bourbon Glaze

3/4 Boneless Chicken Bites— \$13.00

Crispy Fried with Choice of Mild, Hot, Garlic Parmesan, BBQ,
Spicy Asian Glaze or Maple Bourbon Glaze

8 Buffalo Shrimp—\$15.00

Broiled in our House Recipe of Hot or Mild Wing Sauce

SOUP and SALADS

Classic Baked French Onion Soup—\$6.00

House Made Croutons with Melted Swiss and Provolone

House Salad—\$8.00

Mixed Greens, Diced Cucumber, Grape Tomatoes,
Caramelized Pearl Onions, with a White Balsamic Vinaigrette

Add Shrimp \$6.00 or Chicken \$4.00

Classic Caesar Salad —\$8.00

Seasoned Croutons and Shredded Parmesan, served with Parmesan Crisp

Add Shrimp \$6.00 or Chicken \$4.00

Grilled Salmon Salad—\$13.00

Over Mixed Greens with Eggs, Grape Tomatoes, Cucumber, Kalamata Olives and White Balsamic

Cobb Salad — \$13.00

Hard Boiled Egg, Chopped Bacon, Avocado, Tomatoes,
Cucumbers, Turkey, Bleu Cheese and Red Onion over Mixed Greens
served with Buttermilk Ranch

SANDWICHES

Served with House Made Potato Chips—Substitute Fries or Malt Vinegar Slaw for \$2.00

Six West Cheesesteak—Shaved to order New York Strip Steak with Caramelized Onions, Provolone Cheese and our House Made Steak Sauce on a Sub Roll—\$13.00

Crispy Chicken Sandwich—Hand Battered , with Lettuce, Tomato, Pickles and Honey Dijon Mayonnaise on a Brioche Bun—\$11.00

Shadow Brook Club Sandwich— Turkey on Multigrain Bread, with Lettuce, Tomato, Red Onion, Bacon and a Mild Roasted Garlic Mayonnaise—\$10.00

Brook Burger—Half Pound Fresh Beef, topped with Lettuce, Tomato, Red Onion & Pickles, Bacon, Cheddar Cheese, and our House Made Steak Sauce and Seasoned French Fries—\$14.00

Tavern Burger — Quarter Pound Patty, Lettuce, Tomato, Onion and American Cheese — \$9.00

French Dip Sandwich—Roasted Beef Au Jus, Swiss Cheese, and a Horseradish Mayonnaise on a Rustic Sub Roll—\$12.00

Grilled Chicken Caesar Wrap—Crisp Romaine, Parmesan Cheese, and Creamy Caesar Dressing— \$10.00

Grilled Chicken Wrap— with Bacon, Avocado ,Lettuce, Tomato, and a Dijon Mayonnaise— \$12.00

Classic Reuben — Corned Beef, Thousand Island Dressing, Swiss Cheese and Sauerkraut on Grilled Rye—\$13.00

Shrimp Wrap— Grilled Shrimp, Asian Slaw, and a Wasabi Mayonnaise in a Red Pepper Tortilla — \$11.00

Mushroom Ciabatta —Grilled Portabella, Roasted Peppers, Melted Provolone, Basil Pesto, with a Balsamic Drizzle— \$11.00

Crispy Fish Sandwich— with Malt Vinegar Slaw on a Buttery Brioche Bun with House Made Tartar Sauce and Chesapeake Seasoned French Fries—\$11.00



Ask your server about our Dine & Donate fundraising program for non profit organizations.

Our way of saying Thank You to the Community!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner Entrees

Served 4pm to 9pm

Entrees include House Salad

16oz Bone In Beef Ribeye – Topped with Caramelized Onions, Sautéed Mushrooms, and Garlic and Herb Butter with Chef's Selection of Potato and Fresh Vegetable — \$28.00

New York Strip – Topped with Bleu Cheese and Bacon, Served with our House Made Steak Sauce with Chef's Selection of Potato and Fresh Vegetable — \$22.00

Pan Roasted Salmon— with a Lemon and Ginger Sauce served over Long Grain Rice — \$18.00

Asian Shrimp Bowl – Grilled Shrimp, Asian Vegetables, in a House Made Teriyaki over Jasmine Rice, Drizzled with Caramelized Soy — \$19.00

Jumbo Lump Crab Cakes — Panko Crusted with Malt Vinegar Coleslaw and chef choice potato — \$20.00

Penne Pasta Primavera — Tossed with Fresh Grilled Vegetables, Garlic, Olive Oil and Parmesan—\$14.00
Add Shrimp—\$6.00 or Chicken—\$4.00

Cheese Tortellini — with Sundried Tomatoes, Garlic and Herbed Olive Oil—\$15.00
Add Shrimp—\$6.00 or Chicken—\$4.00

Desserts—\$7.00

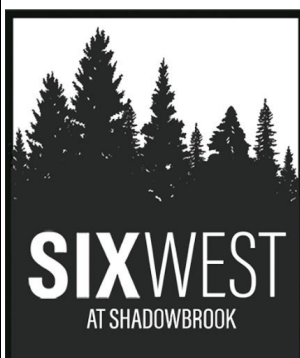
Chocolate Peanut Butter Pie

New York Style Cheesecake with Whipped Cream
and Raspberry Sauce

Happy Hour Specials

4 p.m.—6 p.m.

1/2 Priced Drafts & \$3.00 House Mixed Drinks



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