



Address: 2050 State Road, Camp Hill, PA 17011

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Appetizers

Maryland Crab & Spinach Dip

Backfin Crab, blended with Imported Cheeses, Cream, Spinach & a touch of Sherry. Served with Grilled Pita Wedges. \$9.99

Brewhouse Calamari

Lightly floured, flash fried tossed with Banana Pepper Rings, served with Lemon Aioli and a Spicy Tomato Coulis. \$8.99

Irish Nachos

Fried Potato slices topped with Guinness-braised Ground Beef, Shredded Cheese, Diced Tomato & Scallions. Served with Sour Cream. \$7.99

Beef or Chicken Nachos

Tortilla Chips, with your choice of Chicken or Beef, Diced Tomatoes, Scallions, Salsa & Sour Cream. \$8.99

Basket of Pretzels

A large basket of Hard Beer Pretzels served with our Honey Mustard for dipping. \$3.49

Smoked Chicken or Pork Quesadilla

Your choice, with Roasted Red Peppers, Sweet Onions, Jack & Cheddar Cheeses. Served with Sour Cream & Salsa. \$8.99

Chipotle Chicken Tostada

With Sautéed Onion, Fresh Tomatoes, Sour Cream & Cilantro. Served over Crispy Tortillas. Served with a side of Salsa. \$8.99

Chicken and Goat Cheese Quesadilla

Grilled & diced Chicken, Goat Cheese, Caramelized Onions & Spinach. Served with a Cilantro Cherry Tomato Sauce. \$8.99

Stuffed Long Hots

Filled with Sausage & Fontina, served with a Cherry Tomato Sauce. \$7.99

Peel & Eat Shrimp

Prepared in a Guinness and Old Bay Broth, served with plenty of wet wipes. \$9.99

Keg Rolls

Shaved Sirloin Steak with Smoked Provolone, Sautéed Mushrooms & Sesame Marinated Napa Cabbage, rolled in a Wonton Wrapper and fried. Served with Horseradish Port Sauce. \$8.99

Fried Mozzarella

Mozzarella Wedges, lightly breaded & fried, served with Marinara. \$6.99

Jumbo Wings

A dozen Wings with your choice of Sauce: Hot, Mild, Honey BBQ, Garlic Parmesan or Old Bay & Garlic...or if you dare...Chef's Habenero Hot Sauce. \$8.99

Flatbread Pizza

Fresh creations available daily.

Loaded Fries

Topped with Bacon, Shredded Jack & Cheddar Cheeses, Tomatoes & Scallions. Served with Sour Cream & Ranch Dressing. \$7.99

Buffalo Chicken

Breaded Chicken Tenders tossed in Buffalo Sauce. Served with Bleu Cheese and Celery Sticks. \$7.99

Beer Battered Onion Rings

With a side of Spicy Ranch Dressing. \$4.99

<p>Grilled Vegetable & Goat Cheese Brushetta Mixed Grilled Vegetables, Roasted Peppers & Tomatoes tossed with Basil & Olive Oil on Garlic Ciabatta and broiled with Goat Cheese. \$8.99</p> <p>Shrimp Ceviche Diced Shrimp, Tomatoes, Red Onion, Avocado & Cilantro, lightly dressed in a Tequila Lime Vinaigrette. \$9.99</p>	<p>Tuna Sashimi Sushi grade Tuna, pan-seared, served rare with Asian Slaw, Wasabi & a Soy Saki Reduction. \$9.99</p>
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Salads

<p>House The perfect accompaniment to any meal. \$2.99</p> <p>Classic Caesar As you would expect, garnished with Anchovies. \$6.99 with Chicken \$8.99, with Shrimp \$10.99, with Salmon \$10.99</p> <p>Oriental Chicken Marinated & Grilled Chicken Breast over Mixed Greens & Napa Cabbage tossed with Mandarin Oranges, Water Chestnuts, Scallions, Toasted Sesame Seeds & Chow Mein Noodles. Served with Asian Sesame Vinaigrette. \$9.99 With Marinated Sirloin Tips for \$10.99</p> <p>Brewhouse Spinach Baby Spinach, Mandarin Oranges, Sun-Dried Cherries, Candied Walnuts, Applewood Smoked Bacon, Poppy Seed Dressing, garnished with Crumbled Goat Cheese. \$8.99 with Chicken \$10.99</p> <p>Bistro Steak Grilled & Sliced Sirloin over a bed of Greens, with Sweet Bell Peppers, Red Onion, Mushrooms, tossed in our Smoked Tomato-Bleu Cheese Vinaigrette. \$10.99</p> <p>Cobb Grilled & Sliced Chicken Breast with Mixed Greens, Hickory Bacon, Bleu Cheese, Hard-boiled Egg, Red Onion, Avocado, Tomato and Shredded Cheese. \$9.99</p> <p>Tuscan Tuna Pan-seared Tuna Loin, combined with Capers, Parsley, Kalamata Olives & Red Onion in a Lemon-Herb Vinaigrette over Mixed Greens with Tomato, Cucumber served with Toasted Pita Triangles. \$11.99</p>	<p>Smoked Portobello House Smoked Portobello Mushrooms topped with our Vegetable Brushetta & Goat Cheese, broiled & served on a bed of Mixed Greens, Roasted Tomato & Garlic Vinaigrette. \$9.99</p> <p>Grilled Salmon Marinated and grilled over a Cucumber, Tomato, Carrot & Feta Salad tossed in a Red Wine Vinaigrette drizzled with Parsley Oil. \$10.99</p> <p>The Scoop Large scoop of freshly made Albacore Tuna or Chicken Salad atop Mixed Greens with Tomato, Cucumber, Sliced Hard-boiled Eggs and Sprouts. Served with choice of Dressing and Seasonal Fruit. \$8.99</p> <p>Parmesan Crusted Scallop Parmesan-crusted Scallops, pan-seared over Mixed Greens with Cucumber, Tomato & Avocado, Sun-dried Cherry Vinaigrette. \$11.99</p> <p>Arugula With Candied Pecans, Bleu Cheese, Roasted Pears, Maple-Balsamic Vinaigrette, and a Berry Drizzle. \$9.99 with Chicken \$11.99</p> <p>Southwest Nachos without the Chips...Crisp Greens, our Black Bean & Corn Salsa, Tomatoes, Black Olives, Jalapenos, Shredded Jack & Cheddar, topped with Sour Cream & Crisp Tortilla Strips. Southwestern Ranch Dressing on the side. \$8.99 with Grilled Chicken \$10.99</p>
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Soups

<p>Crab & Roasted Corn Chowder Crab, Potatoes, Roasted Corn, Cream & a hint of Sherry. Cup \$3.99 Bowl \$4.99</p>	<p>Soup Du Jour Cup or Bowl Priced Daily.</p>
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Entrees – Beef & Pork

All served with House Salad.

<p>New York Strip 12oz. Center Cut New York Strip, char-grilled and served with a Mushroom Ragout, Roasted Garlic Mash and Grilled Vegetables. \$19.99</p> <p>Filet Mignon Grilled, 7oz., Center Cut Filet, Roasted Garlic Mash and Grilled Vegetables with a Cabernet & Roasted Shallot Demi-glace. \$18.99</p> <p>Baby Back Ribs Dry rubbed, Hickory smoked, glazed with Bourbon-Maple BBQ Sauce. Served with Roasted Garlic Mash & Cole Slaw. Half Rack \$13.99 Full Rack \$17.99</p>	<p>Pancetta Wrapped Pork Tenderloin Maple-Roasted Butternut Squash & Mashed Potatoes. Served with Roasted Shallot Demi-glace. \$14.99</p> <p>Guinness® Meatloaf Served with Roasted Garlic Mash, Corn & Tomato Sauté and a Guinness Demi-glace. \$11.99</p> <p>Steak Au Poivre Butter Steak served with Wild Mushroom Risotto Cake, Grilled Vegetables & a Red Wine Dijon Demi-glace. \$15.99</p>
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Entrees – Seafood

All served with House Salad.

<p>Sautéed Jumbo Lump Crab Cakes Served with Roasted Corn & Bacon Ragout and Roasted Red Pepper Coulis. Single Cake \$13.99 Two Cakes \$18.99</p> <p>Peppercorn Crusted Ahi Tuna Pan-seared with Polenta Triangles and an Asian, Mango Chutney with a Pesto Drizzle. \$16.99</p> <p>Sesame Crusted Salmon Served with Napa Cabbage, Julienne Carrot & Red Pepper Sauté and Shiitake Mushroom Risotto Cake. Served with Roasted Shallot Demi. \$15.99</p>	<p>Pan Seared Day Boat Scallops Sautéed Leeks, Peas & Pancetta Risotto with a Gremolata Sauce. \$16.99</p> <p>Seafood Jambalaya Shrimp, Scallops, Crawfish, Andouille Sausage, Cajun Ham, Tomatoes over Rice in a rich Seafood Broth. \$13.99</p> <p>Sautéed Shrimp & Scallop Papperadelle With Sautéed Artichokes & Grilled Zucchini, Tomatoes, Garlic White Wine Sauce, topped with Reggiano Parmesan. \$16.99</p>
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Entrees – Chicken

All served with House Salad.

<p>Half Roasted Chicken Mashed Potatoes, Corn & Tomato Sauté and Roasted Shallot Demi-glace. \$13.99</p> <p>Chicken Parmesan Hand breaded, lightly fried, Smoked Provolone, Marinara with Linguine & Grilled Garlic Points. \$12.99</p>	<p>Chicken Oscar Sautéed Chicken Breast, Jumbo Lump Crabmeat, Asparagus & Bernaise Sauce. Served with a Vegetable Studded Rice. \$19.99</p> <p>Chicken Roma Sautéed Chicken Breast with Tomato, Mushrooms, Asparagus, Capers & Pancetta. Served with a side of Spun Pasta, highlighted by a White Wine, Garlic & Butter Sauce. \$14.99</p>
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Entrees – Pasta

All served with House Salad.

<p>Brewhouse Pasta Smoked Chicken Breast, Sun-dried Tomatoes, Peas, Wild Mushrooms & Penne, Vodka Cream Sauce & Shaved Parmesan. \$13.99</p> <p>Eggplant Parmesan Lightly breaded, topped with Smoked Provolone and served with Wilted Spinach & Linguine. \$11.99</p> <p>Grilled Vegetable Ravioli With Sautéed Artichokes, Mushrooms, Asparagus, Sun-dried Tomatoes & Pomodoro Sauce. \$11.99</p>	<p>Gnocchi Mascarpone Sautéed Broccoli Rabe, Artichokes, Cherry Tomato Sauce, Reggiano. Garnished with Mascarpone & Fresh Basil. \$12.99 with Chicken \$14.99</p> <p>Vegetable Alfredo Seasonal Fresh Vegetables, sautéed and tossed with our traditional Alfredo Sauce and Linguine. \$11.99 with Chicken \$13.99 with Shrimp \$14.99</p>
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Burgers & Grilled Chicken Breast Sandwiches

All burgers are made with 100% Black Angus Ground Beef. Burgers & Chicken are flame grilled, served with Lettuce, Tomato, Red Onion and choice of Fries, House or Caesar Salad.

<p>Chesapeake Burger or Grilled Chicken Grilled, then topped with our Lump Crabmeat. \$9.99</p> <p>Boursin Burger or Grilled Chicken Grilled, topped with Boursin and Caramelized Onions. \$8.99</p> <p>Backyard Burger or Grilled Chicken Your choice of Cheese – American, Swiss, Provolone or Cheddar. \$7.99</p>	<p>Bacon & Cheddar Burger or Grilled Chicken Aged Cheddar, melted and topped with Applewood Smoked Bacon. \$8.99</p> <p>Mushroom & Swiss Burger or Grilled Chicken Sautéed Mushrooms & Imported Swiss Cheese. \$8.99</p> <p>Black & Blue Burger or Grilled Chicken Sprinkled with Cajun Seasoning, grilled and topped with melted Bleu Cheese Crumbles. \$8.99</p>
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Wraps & Sandwiches

Served with your choice of Fries, Side Caesar or House Salad.

<p>Parmesan Turkey Wrap Grilled, Smoked Turkey Breast, Baby Spinach & Roasted Peppers, Lemon Parmesan Dressing. \$8.99</p> <p>Caribbean Salmon Wrap Blackened Salmon, with Roasted Red Peppers, Mango and a Key Lime Aioli. \$9.99</p> <p>Croissant Flaky Butter Croissant topped with your choice of Albacore Tuna or Chicken Salad. Topped with Lettuce, Tomato and Sprouts. \$7.99</p> <p>Chicken & Spinach Wrap Marinated & Grilled Chicken Breast with Baby Spinach, Sautéed Mushrooms, Shredded Jack Cheese and Red Onion. \$7.99</p>	<p>Grilled Reuben Thinly sliced Corned Beef, Sauerkraut, Russian Dressing and Melted Swiss on Rye. \$8.49</p> <p>Crab Cake Sandwich Sautéed Crabcake, on Brioche with Tomato Remoulade Sauce. \$10.99</p> <p>Turkey & Bacon Grinder Smoked Turkey Breast, Applewood Smoked Bacon, Smoked Provolone, Milano Roll with Baby Spinach, Roasted Peppers, Chipotle Aioli. \$8.49</p> <p>Parmesans Breaded & fried. Topped with Marinara and Melted Provolone on a Grilled Ciabatta. Choice of Chicken \$8.49, Eggplant \$7.99 or Meatball \$7.99</p>
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<p>Today's Wrap Flour Tortilla stuffed with Chef's selection of the Freshest Meats and Cheeses. Always a delight! Priced daily.</p> <p>Tuscan Tuna Wrap Pan-seared Tuna Loin, combined with Capers, Parsley, Kalamata Olives & Red Onion in a Lemon-herb Vinaigrette, with Arugula, Cucumber & Tomatoes. \$9.99</p> <p>Brewhouse Club Smoked Turkey, Honey-cured Ham, Provolone, Applewood Smoked Bacon, Lettuce, Tomato and Dijon-Mayo on Toasted White, Wheat or Rye. \$7.99</p> <p>Buffalo Chicken Wrap House Breaded Chicken Tenderloins tossed in Spicy Buffalo Sauce with Shredded Lettuce, Diced Celery & Bleu Cheese Dressing. \$7.99</p> <p>Tri-Tip Sirloin Sandwich House Smoked Tri-Tip, thinly sliced, piled high on Ciabatta Bread with Crispy Onion Straws and Chipotle BBQ Sauce. \$8.99</p>	<p>Italian Grinder Capicola, Salami, Pepperoni, Provolone, broiled on Milano-Style Roll with Lettuce, Tomato, Red Onion, Cherry Peppers and Italian Vinaigrette. \$8.99</p> <p>Black Forest Chicken Sandwich Grilled Chicken Breast wrapped in Black Forest Ham, Swiss Cheese and Honey Mustard on a Pretzel Roll. \$8.99</p> <p>Brewhouse Cheesesteak Sirloin Steak, thinly sliced, piled high with your choice of Grilled Onions, Peppers or Mushrooms topped with Marinara and Provolone. \$8.99</p> <p>Pulled Pork House smoked, tossed in a Carolina-style BBQ, topped with Cole Slaw. Served on a Kaiser Roll. \$8.99</p>
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Late Night Menu

<p>Stuffed Long Hots Filled with Sausage & Fontina, served with a Cherry Tomato Sauce. \$7.99</p> <p>Jumbo Wings A dozen Wings with your choice of Sauce: Hot, Mild, Honey BBQ, Garlic Parmesan or Old Bay & Garlic...or if you dare...Chef's Habanero Hot Sauce. \$8.99</p> <p>Brewhouse Nachos Tortilla Chips, with your choice of Chicken or Beef, Diced Tomatoes, Scallions, Salsa & Sour Cream. \$8.99</p> <p>Smoked Chicken or Pork Quesadilla Your choice, with Roasted Red Peppers, Sweet Onions, Jack & Cheddar Cheeses. Served with Sour Cream & Salsa. \$8.99</p> <p>Chipotle Chicken Tostada With Sautéed Onion, Fresh Tomatoes, Sour Cream & Cilantro. Served over Crispy Tortillas. Served with a side of Salsa. \$8.99</p> <p>Peel & Eat Shrimp Prepared in a Guinness and Old Bay Broth, served with plenty of wet wipes. \$9.99</p>	<p>Basket of Pretzels A large basket of Hard Beer Pretzels served with our Honey Mustard for dipping. \$3.49</p> <p>Fried Mozzarella Mozzarella Wedges, lightly breaded & fried, served with Marinara. \$6.99</p> <p>Loaded Fries Topped with Bacon, Shredded Jack & Cheddar Cheeses, Tomatoes & Scallions. Served with Sour Cream & Ranch Dressing. \$7.99</p> <p>Beer Battered Onion Rings With a side of Spicy Ranch Dressing. \$4.99</p> <p>Maryland Crab & Spinach Dip Backfin Crab, blended with Imported Cheeses, Cream, Spinach & a touch of Sherry. Served with Grilled Pita Wedges. \$9.99</p> <p>Buffalo Chicken Breaded Chicken Tenders tossed in Buffalo Sauce. Served with Bleu Cheese and Celery Sticks. \$7.99</p>
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Kids Menu

-Ages 12 and under-

*All Meals are served with a small Juice, Milk or Soda
Your Choice, \$5.99*

Chicken Fingers with French Fries

Cheeseburger with French Fries

Chicken & Cheese Quesadilla

Spaghetti & Meatballs with Marinara

Cheese Pizza

Beer Menu

<p>MICROS Abita Purple Haze (LA) Allagash Belgium White (ME) Anchor Steam (CA) Anderson Valley Hop Otin' IPA (CA) Avery India Pale Ale (CO) Bass Ale Ballast Point Big Eye IPA (CA) Bear Republic Hop Rod Rye (CA) Bear Republic Racer 5IPA (CA) Bear Republic Rocket Ale (CA) Bell's Two-Hearted (MI) Bell's Best Brown Ale (MI) Bell's Kalamazoo Stout (MI) Bell's Special Double Cream Stout (MI) Blue Point Toasted Lager (NY) Buffalo Bills Oatmeal Blueberry Stout (CA) Beschultes Green Lakes Organic Ale (OR) Dogfish Head 60-Minute IPA (DE) Dogfish Head 90-Minute IPA (DE) Great Divide Double IPA (CO) Great Divide Titan IPA (CO) Great Divide Oaked Aged Yeti Imperial Stout (CO) Green Flash Imperial IPA (CA) Humbolt IPA (CA) Humbolt Red Nectar (CA) Ithaca Apricot Wheat (CA) LBC Strawberry Wheat (PA) Lionshead (PA)</p>	<p>Magic Hat #9 (VT) Magic Hat Circus Boy (VT) Northcoast Old Rasputin Imp. Russ Stout (CA) Northcoast Prangster Belgian Ale (CA) Northcoast Red Seal Ale (CA) Odells 90 Shilling Ale (CO) Ommegang Hennepin (NY) Ommegang Rare Vos (NY) Ommegang Three Philosophers (NY) Pyramid Apricot Weizen (WA) Rogue Dead Guy Ale (OR) Rogue Morimoto Ale (OR) Sam Adams Cherry Wheat (MA) Sam Adams Lager (MA) Sea Dog Blueberry Wheat (ME) Sea Dog Raspberry Wheat (ME) Sierra Nevada Pale Ale (CA) Southern Tier Imp Oat Stout (NY) Stone IPA (CA) Stone Old Guardian Barley Wine (CA) Stone Ruination Stone Smoked Porter (CA) Stone Oaked Arrogant Bastard Ale (CA) Stoutd's Golden Lager (PA) Stoutd's Pils (PA) Thirsty Dog Hoppus Maximus (OH) Thirsty Dog Old Leghumper (OH) Tommy Knocker Butthead Bock (CO) Troegs Dream Weaver Wheat (PA) Troegs Hopback (PA) Troegs Pale Ale (PA) Troegs Rugged Trail (PA) Troegs Troegenator Double Bock (PA)</p>	<p>Two Brothers Cane & Ebel Red Rye (IL) Victory Golden Monkey (PA) Victory Hop Devil (PA) Victory Hop Wallop (PA) Victory Prima Pils (PA) Weyerbacher Hops Infusion (PA) Weyerbacher Blithering Idiot (PA)</p> <p>IMPORTS Abbey De Leffe Blonde (BEL) Amstel Light (HOL) Beck's (GER) Beck's Premium Light (GER) Belhaven Scottish Ale (SCOT) Blanche De Chambly (CAN) Boddingtons (UK) Carib (TRIN) Chimay Cinq Cent (BEL) Chimay Grand Reserve (BEL) Corsendonk Abbey Brown Ale (BEL) Corona Extra (MEX) Corona Light (MEX) Czechvar Lager (CZECH) Delirium Nocturnum (BEL) Delirium Tremens (BEL) Dos Equis (MEX) Duvel Pale Ale (BEL) Foster's (AUS) Fuller's ESB (UK) Fuller's London Porter (UK) Fuller's Vintage Ale (UK) Grolsch (HOL) Heineken (HOL) Heineken Light (HOL) Hoegaarden Belgian White (BEL)</p>
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IMPORTS (Continued)	DOMESTIC BOTTLES	MALTERNATIVES
Kirin Ichiban (JAP) Labatt Blue (CAN) Molson Canadian (CAN) Negra Modelo (MEX) Newcastle Brown Ale (UK) Old Speckled Hen (UK) Red Stripe (JAM) Sam Smith Oatmeal Stout (UK) Sam Smith Pale Ale (UK) Sam Smith Pure Lager (UK) Sam Smith Taddy Porter (UK) Sapporo (JAP) Spaten Lager (GER) St. Pauli Girl (GER) Warsteiner (GER) Young's Double Chocolate Stout (UK)	Budweiser Bud Light Coors Original Coors Light Killians Irish Red Michelob Michelob Light Michelob Ultra Miller Genuine Draft Miller Lite O'Douls Non-alcoholic Beer Rolling Rock Yuengling Lager Yuengling Light	Bacardi O3 Mikes Hard Lemonade Mikearita Smirnoff Ice Smirnoff Ice Green Apple Smirnoff Ice Raspberry Smirnoff Wild Grape Twisted Tea Woodchuck Amber Cider

Beers on Draught

Bell's Two Hearted Ale Breckenridge Vanilla Porter Dogfish Head 60 Minute IPA Founders Dirty Bastard Ale Thomas Hooker Hop Meadow IPA Climax Hoffmann Helles Lager Victory Old Horizontal Barleywine Chimay Tripel Lindemans Framboise Lambic Troegs Troegenator Doublebock Troegs Pale Ale Tröegs Hopback Tröegs Java Head Stout	Sam Adams Octoberfest Sam Adams Summer Ale Magic Hat #9 Franziskaner Hefe Weizen Stella Artois Blue Moon Guinness Stout Smithwicks Harp Yuengling Lager Coors Light Miller Lite Bud Light
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Barrels on Deck

Breckenridge 471 Double IPA
 Rogue Double Chocolate Stout
 Southampton Pumpkin Ale