

the BEAM YARD

STARTERS

STEEL CLUB PRETZELS 13 VT
Three house-made pretzel knots served with white cheddar cheese sauce and Dijon mustard

CRAB RANGOON DIP 14
Crab Rangoon dip with fried wonton chips

STREET CORN NACHOS 14
Grilled chicken, street corn, white cheddar, queso, black beans, diced tomatoes, red onions, sour cream, jalapeños and cilantro over seasoned tortilla chips

BACON WRAPPED COLOSSAL SHRIMP 23
Two colossal shrimp wrapped in bacon with chipotle aioli

WHIPPED HERB RICOTTA 10 VT
Whipped ricotta & herb cream cheese and zucchini & squash bruschetta on crostini with balsamic reduction and extra virgin olive oil drizzle

CORN SALSA 8 V
Corn salsa with seasoned tortilla chips

ASIAN CHILI SHRIMP 15
Crispy shrimp tossed in house-made Asian chili sauce over a bed of crisp cabbage

SMOKED BRISKET TACOS 16
Three soft tacos with smoked brisket, cheddar jack, house-made whiskey bourbon BBQ sauce, avocado and crispy onions

STREET TACOS 14
Three soft tacos with lightly breaded & fried shrimp, bang bang sauce, lime & garlic slaw and cotija cheese

CALAMARI 15
Hand-breaded buttermilk calamari tossed in lemon pepper with marinara and bang bang sauce

CHICKEN WINGS 15
Plain, Buffalo, BBQ, whiskey bourbon BBQ or Asian chili with ranch or blue cheese and celery

CHICKEN FINGERS 12
All white meat breaded and fried with French fries

SOUPS & SALADS

SOUP OF THE DAY 5 cup / 7 crock

SMOKED BRISKET CHILI 7 cup / 9 crock GF
Smoked brisket, red & green peppers, tomatoes and shredded white cheddar
Add jalapeños + .75

FRENCH ONION SOUP 9
Sweet onions in a savory broth topped with provolone and Swiss with house-made croûtons

COBB 18 GF
Grilled chicken, hard-boiled eggs, bacon, blue cheese, tomatoes, carrots, red onions, cucumber, romaine and choice of dressing

BANG BANG CHICKEN 18
Grilled chicken tossed in bang bang sauce, broccoli, carrots, green peppers, red onions, red cabbage, toasted coconut, sesame seed, spring mix and crispy onion chili-lime vinaigrette

CAESAR 6 side / 11 full VT
Romaine, croûtons and Parmesan crisp with creamy Caesar dressing

GARDEN 4 side / 8 full V
Mixed greens, tomatoes, carrots, cucumbers, onions and croûtons with choice of dressing

BLACK & BLUE 25 GF
Blackened beef tips, bacon, mixed greens, cherry tomatoes, red onions and blue cheese crumbles with blue cheese dressing

TORTILLA SALMON 24
Ancho chile seared salmon over romaine, black beans, roasted corn, avocado, tomato, tortilla strips and cilantro lime vinaigrette

BERRY SPINACH 17 VT GF
Blueberries, strawberries, blackberries, raspberries, candied walnuts, goat cheese, spinach and lemon basil vinaigrette

ADDITIONS

BEEF TIPS 17
GRILLED CHICKEN 8
FOUR GRILLED SHRIMP 9
SALMON 18

Sautéed Mushrooms
Sautéed Onions
Roasted Red Peppers
Jalapeños
Crispy Onions
Banana Peppers

.75
Pickle Chips
Gluten Free Roll/Bread
Sriracha Aioli
Horseradish Aioli
Garlic Aioli
Chipotle Aioli

Whiskey Bourbon BBQ
Asian Chili Sauce
Bang Bang Sauce
Steak Sauce
Teriyaki Sauce
Marinara Sauce

1.5
Avocado
Bacon
Cheeses

HANDHELDS

All sandwiches served with choice of French fries, truffle Parmesan fries (+ 1.5), sweet potato fries, coleslaw, fresh fruit or house-made chips

PUB BURGER 16

Charbroiled local Angus burger, grilled chicken or eggplant with lettuce, tomato and onion on a brioche bun

JAM BURGER 20

Charbroiled local Angus burger with bacon onion jam, Swiss, arugula and herb aioli

VEGAN SMASH BURGER 17 V

Two vegan patties, avocado, sautéed mushrooms, lettuce, tomato and onion on a hamburger bun

BRISKET CHILI DOG 12

Berks All-Beef hotdog, brisket chili, white cheddar cheese and onions

LOBSTER ROLL 33

Lobster salad on a New England roll with melted butter

TURKEY CLUB 14

Turkey, bacon, lettuce, tomato, and mayonnaise on your choice of white, wheat or rye bread

FRENCH DIP 18

Thinly sliced prime rib, provolone cheese and horseradish aioli on a steak roll with side au jus

GUACAMOLE CHICKEN 14

Grilled chicken, pepper jack cheese, chipotle aioli, fresh guacamole, lettuce, tomato and onion on a brioche bun

CHEESESTEAK 14

Thin sliced beef or chicken, marinara sauce, sautéed onions and choice of cheese on a steak roll Available California or Buffalo syle

STEEL CLUB CRISPY 15

Buttermilk fried chicken, American cheese, honey mustard, pickles, lettuce, tomato and onion on a brioche bun

CHICKEN CAESAR WRAP 12

Grilled chicken with romaine lettuce, Parmesan and Caesar dressing in a flour wrap

MARGARITA CHICKEN FLATBREAD 13

Grilled chicken, fresh mozzarella, garlic oil, tomato and basil balsamic drizzle on a flatbread

CRISPY BBQ CHICKEN WRAP 14

Crispy chicken tossed in whiskey bourbon BBQ sauce with cheddar jack, avocado, ranch, tomatoes, red onion and romaine in a flour tortilla

EGGPLANT PARMESAN SANDWICH 15 VT

Fried eggplant, marinara sauce, mozzarella, herb whipped ricotta and Parmesan on a steak roll

ENTREES

STEEL CLUB LO MEIN 18 V

Stir fried onions, carrots, green peppers, broccoli, garlic, baby corn, fried egg and house-made stir fry sauce Recommended Additions Beef Tips, Grilled Chicken or Grilled Shrimp

BEEF TIP FRITES 30

Blackened beef tips with truffle Parmesan fries, steak sauce and garlic aioli

FILET 36 six oz. / 42 nine oz. GF

6 or 9 oz. beef filet with herbed butter and choice of mashed potatoes, red rice, French fries, truffle Parmesan fries (+ \$1.50) or sweet potato fries and roasted heirloom carrots, grilled asparagus, broccoli or sautéed spinach

CHIPOTLE LEMON SALMON 34 GF

Pan seared salmon, chipotle lemon sauce, rice and asparagus

HABANERO NY STRIP 38 GF

10 oz. NY strip with habanero salt, mashed potatoes, carrots and house-made demi-glace

CHICKEN & SHRIMP CARBONARA 20

Pan seared chicken and shrimp, bacon linguine, carbonara sauce, onions and garlic

TUNA POKE BOWL 25

Soy and sesame marinated fresh tuna with avocado, soy beans, carrots and cucumber over Jasmine rice with sriracha aioli and sesame seeds

CATCH OF THE DAY MP

FRIED CHICKEN DINNER 22

Fried chicken, mac & cheese, biscuit and gravy

ADDITIONS

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GRILLED CHICKEN 8

FOUR GRILLED SHRIMP 9

SALMON 18

Sautéed Mushrooms
Sautéed Onions
Roasted Red Peppers
Jalapeños
Crispy Onions
Banana Peppers

.75

Pickle Chips
Gluten Free Roll/Bread
Sriracha Aioli
Horseradish Aioli
Garlic Aioli
Chipotle Aioli

Whiskey Bourbon BBQ
Asian Chili Sauce
Bang Bang Sauce
Steak Sauce
Teriyaki Sauce
Marinara Sauce

1.5

Avocado
Bacon
Cheeses

STEEL CLUB

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Many of the items above can be prepared gluten free. Please ask your server.
18% gratuity added to each check

Items subject to change without notice