

Welcome to Historic Bethlehem's Summer Restaurant Week 2025

Lunch Menu ~ 3 Courses for \$20* 11am-4pm

First Course, Choice of Cup of Soup **Beer & Cheese Soup**

Wisconsin sharp cheddar and Fegley's Valley Golden Ale

Classic Chili

ground beef, Fegley's Steelworkers' Stout, kidney beans, tomato, shredded cheddar jack

Soup of the Day

Ask your server for today's selection

Second Course, Choice of Side Salad

House Garden Salad

field greens, cucumber, grape tomato, red onion, croutons, garlic honey dressing

Romaine Cæsar Salad

romaine, shredded Parmesan, hard boiled egg, croutons

Third Course, Choice of Sandwich

Served with fries

Turkey Avocado Lavash

oven roasted turkey, smashed avocado, swiss cheese, lettuce, tomato and red onion

Meatloaf Sandwich

blend of Koehler Farms beef and bacon, Cooper cheese, frizzled onions, secret sauce, lettuce, tomato

Italian Sausage Parm Sandwich

Alpine Valley sweet Italian sausage cooked in marinara, topped with onions and pepper and melted mozzarella

Peach Burrata Flatbread

pesto, grilled peaches, arugula, burrata, tomatoes



















Historic Bethlehem's Summer Restaurant Week 2025

3 Dinner Courses for \$40*

*Price does not include tax or gratuity. No substitutions to the menu, thank you

First Course, Choice of Appetizer

Beer & Cheese Soup

Wisconsin sharp cheddar and Fegley's Valley Golden Ale

Beer Mussels

1lb mussels seeped in cider with celery, tomatoes, garlic and a splash of cream

Bavarian Pretzels

tossed in butter, parmesan cheese, served with beer cheese soup for dipping

Spinach Artichoke Dip

creamy blend spinach, artichoke hearts, roasted garlic, and melted cheeses, with corn tortilla chips for dipping

Caesar Salad

romaine, shredded Parmesan, hard boiled egg, croutons

House Dinner Salad

spring mix, cucumbers, red onions, tomatoes, croutons, choice of dressing

Second Course, Choice of Entree

Peach Burrata Salad

grilled peaches, arugula, burrata, toasted pecans, red onions, champagne vinaigrette

Salmon or Chicken Brewschetta

Chilean salmon or grilled chicken breast topped with our tomato BREWschetta & parmesan cheese, served with mashed potatoes and our chef's vegetables

40z Filet & Grilled Shrimp

tender grilled filet mignon paired with seasoned grilled shrimp, served with mashed potatoes and chef's vegetables

Sausage & Pepper Pasta

Alpine Valley Italian sausage, bell peppers, onions, tomato cream sauce over pasta, topped with herbed ricotta, served with garlic bread

Third Course, Choice of Dessert

Pots Du Creme

Brew Works Banana Bread Pudding

Made with croissant & bananas topped with salted caramel ice cream, whipped cream and caramel sauce

Creme Brulee

Ice Cream

Chocolate, Vanilla, or Ice Cream of the Moment

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