It's Where You Go.

Great food, great atmosphere and fun for the whole family. We look forward to having you as our guest!

Est. 1735

BUCKEYE TAVERN

ON BROOKSIDE

3741 Brookside Road • Macungie, PA 18062 • 610-966-4411

www.buckeyetavern.com

OPEN 7 DAYS

NACHO CHIPS & DIP

Chips & Salsa
A local favorite! A mix of red, yellow and black corn tortilla chips served with our house-made "secret recipe" fresh salsa 4.99

Nacho Deluxe
Tri-colored tortillas piled high with melted cheese sauce, shredded lettuce and pico de gallo then topped with your choice of seasoned ground beef or chicken 12.99
Substitute pulled pork 1.99

Tachos
Crispy tater tots smothered with creamy cheese sauce, slow-roasted beef short rib, pico de gallo and sour cream. YUM! 10.99

Shrimp Fondue Dip
Creamy cheese fondue with chopped gulf shrimp and light Cajun seasonings with spinach, diced peppers and tomatoes, served with a side of warm crostini 11.99

Blue Cheese Chips
House-fried potato chips, bleu cheese dressing, shaved celery and cheddar jack cheese 10.99
Add short rib or Buffalo chicken 1.99
Add fresh lump crabmeat 2.99

Buffalo Chicken Dip
Shredded chicken breast tossed in our signature mild wing sauce mixed with a creamy blend of cheese, served with tri-colored corn tortilla chips and celery 9.99

SEAFOOD APPETIZERS

Virginia Littlenecks
Fresh Virginia littlenecks sautéed in a white wine butter sauce paired with a French baguette 10.99

Fried Calamari
Fresh-cut calamari tossed in lemon pepper flour and served with our house marinara, garnished with Parmesan cheese and parsley 11.99

Pan-Seared Yellowfin Tuna
Sushi grade yellowfin tuna served rare over fresh mango and avocado with Asian dressing 10.99

Stuffed Seafood Mushrooms
Fresh silver dollar mushroom caps stuffed with a house-made seafood imperial with shrimp, scallops and crabmeat in white wine and lemon butter 10.99

Buffalo Wings

Fried or Grilled
Your choice of sauce, served with celery and choice of bleu cheese or ranch dressing
(6) 6.99 (12) 12.99 (24) 19.99

Boneless
Lightly breaded tender chunks of boneless white meat chicken tossed in your choice of sauce, served with celery and choice of bleu cheese or ranch dressing 9.99

Sauces Hot, Mild, Whiskey Glazed, Cajun, Garlic Parmesan, Honey BBQ Dijon, Teriyaki or Screaming Susan

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FINGER FOODS

Pickle Fries
WOW! These thin-cut dill pickles are dipped and coated in an authentic masa cornmeal batter then deep fried until golden brown and served with a Creole aioli 6.99

Cheesesteak Empanadas
(Em-pa-na-das) Flaky pastry dough hand stuffed with Philly-style steak meat, cheese and onions then deep-fried until crispy, served with a side of house-made marinara 8.99

Mrs. B's Handmade Pierogies
Pasta pockets stuffed with mashed potatoes and cheese then deep-fried until golden brown, served with a side of sour cream. Mrs. T's got nothing on these! 5.99

Onion Petals
A pile of onion petals battered and deep-fried until golden brown, served with a side of Creole aioli 7.25

Chicken Fingers
Our juicy breaded chicken tenders fried to perfection and served with your choice of dipping sauce 7.99

Beer Battered Cauliflower
Our hand battered tri-colored cauliflower fried until golden brown, served with a side of ranch dressing. This is what everyone is talking about! 7.99

Mozzarella Wedges
Bite-sized whole milk mozzarella wedges covered in Italian seasoned bread crumbs then deep-fried until golden brown, served with a side of house-made marinara 6.99

Buckeye Cheese Fries
Everyone has them but not as good as ours! Our crispy thick-cut steak fries piled high with cheddar and Monterey Jack cheese then baked in the oven 5.99 Jazz it up with bacon .99 or chili 1.99

Jalapeño Corn Fritters
This is a spicy one! Cornmeal-battered fritters stuffed with fire-roasted corn, diced jalapeños and roasted red peppers in a creamy cheddar sauce, served with a side of cool ranch dressing 6.99

Riblets
Pecanwood smoked rib tips served with our signature BBQ sauce. These are finger licking good! You won't want to share these!! 7.99

The Big Buck Sampler
A combination of our tasty onion petals, Mrs. B's pierogies, pickle fries, jalapeño corn fritters and mozzarella wedges served with our favorite dipping sauces. When we say big, IT'S BIG!! 14.99

POTATO SKINS

Bear Swamp Potato Skins
Hollowed-out russet potato skins stuffed with bacon, onions, green peppers, smothered with mozzarella cheese then baked in the oven until golden brown, served with a side of sour cream 10.50

Pulled Pork Skins with Coleslaw
Our famous hollowed-out russet potato skins piled high with our tangy pulled pork and cheddar cheese then topped with our house-made coleslaw. Now that's a skin! 10.50

Seafood Imperial Stuffed Skins
House-made seafood imperial with scallops, shrimp and crabmeat stuffed into a crispy potato skin then topped with white cheddar cheese, dusted with Old Bay seasoning and served with a side of sour cream. Doesn't get any better! 10.99

Classic Cheddar Bacon Skins
We take our classic potato skin, top it off with cheddar cheese and crispy bacon then bake it in the oven until bubbly, served with a side of sour cream 8.99

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MIXED GREENS

Dressings **House-Balsamic Honey Mustard, Bleu Cheese, Ranch, Sesame Ginger, Thousand Island, Honey Mustard, French, Raspberry Vinaigrette**

Caesar Salad
A legendary mix of fresh romaine lettuce and creamy Caesar dressing topped with shredded Parmesan cheese, seasoned croutons and grilled chicken 11.99
Substitute shrimp 2.99

Bethany Berry Salad
Mixed greens topped with dried bing cherries, dried cranberries, toasted walnuts and crumbled bleu cheese, served with a side of raspberry vinaigrette. This one is for our neighbors! 10.99 Add chicken 1.99 Add shrimp 3.99

Yellowfin Seared Tuna Salad
Pan-seared sushi-grade yellowfin tuna served cold on a bed of crisp romaine lettuce and spring mix topped with Asian slaw and fresh avocado, served with a side of sesame ginger dressing 13.99

Brookside Salmon Salad
Grilled salmon filet glazed with pesto over a bed of mixed greens topped with bacon, cucumber, roasted red peppers and avocado, served with choice of dressing 12.99

Air Products Salad
Marinated chicken breast sliced and served over mixed greens, hard-boiled egg, carrots, cabbage, tomatoes, red onions and croutons, served with your choice of dressing 11.99

Buffalo Shrimp Salad
Grilled gulf shrimp tossed in our mild wing sauce on a bed of fresh romaine lettuce topped with bleu cheese crumbles, red onions, croutons and shaved celery, served with a side of bleu cheese dressing 12.99

Legendary Black Diamond Steak Salad
Marinated steak grilled and placed on a bed of romaine lettuce with tomatoes, hard-boiled egg, walnuts, bleu cheese crumbles, cucumbers and thinly sliced red onions, served with a side of balsamic vinaigrette 12.99

House Salad
Tasty mix of fresh greens, carrots, cabbage, tomatoes, red onions, croutons and your choice of dressing 3.99

House Caesar Salad
Crisp romaine lettuce tossed in a creamy Caesar dressing topped with shredded Parmesan and croutons 3.99

Soup and Salad
Enjoy a bowl of soup with a house or Caesar salad 9.99

Famous French Onion Soup
A rich broth full of onions topped with herb crostinis and toasted provolone cheese. WOW! 5.99

MACUNGIE BROTHS

All of our soups are made on premises

Soup of the Day
There is no telling what the chef will whip up today. Ask your server for today's creation! 5.99

Chili
Thick and meaty with plenty of seasoned beef and beans topped with shredded cheddar cheese 5.99

Crab Corn Chowder
Rock crab is combined with corn, light cream, Creole spices, garlic and a touch of sweet brandy in this divine offering! 5.99

Soup and Salad
Enjoy a bowl of soup with a house or Caesar salad 9.99

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WRAPS

All wraps are served with kettle cooked potato chips. Add steak fries for 1.99

BLT Chicken Wrap
Breaded chicken tenders rolled up with cherrywood smoked bacon, cheddar cheese, lettuce, tomatoes and our house-made ranch dressing in a warm flour tortilla 10.50

Turkey Avocado Wrap
Flour tortilla wrapped around freshly sliced turkey and cherrywood smoked bacon with sliced avocado, mixed greens, diced tomatoes, red onions and Dijon aioli 10.95

Buffalo Shrimp Wrap
Grilled gulf shrimp tossed in mild wing sauce with lettuce, tomatoes, red onions, and bleu cheese dressing rolled in a warm flour tortilla 12.99

Pulled Pork Wrap
Our pulled pork lightly dressed in our signature BBQ sauce then smothered with our house-made coleslaw, crispy onions and cheddar cheese rolled in a warm flour tortilla 11.99

Yellowfin Tuna Wrap
You need to try this! Sushi grade yellowfin tuna, avocado, Asian slaw, spring mix and sesame ginger dressing rolled in a warm flour tortilla 12.99

Fajita Wrap
Grilled chicken with sautéed onions, peppers, lettuce, cheddar cheese, salsa and sour cream rolled in a warm flour tortilla 12.99
Substitute steak for 2.99

QUESADILLAS

Chicken Quesadilla
Grilled chicken breast sandwiched between a warm flour tortilla with cheddar jack cheese, served with shredded lettuce, pico de gallo, salsa and sour cream 10.99

Pulled Pork Quesadilla
A Buckeye favorite! Our mouth-watering smoked pulled pork lightly dressed in our signature BBQ sauce, layered with crispy onions and cheddar cheese then folded between a warm flour tortilla, served with shredded lettuce, pico de gallo and a side of sour cream 11.99

Short Rib Quesadilla
Slow-roasted short rib basted with brown gravy then topped with cheddar cheese, roasted red peppers and caramelized onions, served with a side of shredded lettuce, pico de gallo and horseradish sour cream 12.99

Black Diamond Quesadilla
Our #1 seller! Our famous black diamond steak with caramelized onions then combined with cheddar jack cheese folded in a warm flour tortilla grilled to golden perfection! Served with a generous portion of shredded lettuce, pico de gallo, our house-made salsa and sour cream 13.99

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BURGERS

All burgers are made with 100% Angus beef and served with our kettle cooked potato chips. Add steak fries 1.99

Buckeye #1 Hand-Pressed Burger
Our fresh 8oz. hand-pressed burger topped with lettuce, tomatoes and red onions with your choice of cheese served on a buttery brioche bun 9.99

The New Tripoli
(Tra-pole-e) Our hand-pressed burger topped with sautéed mushrooms and onions, sharp cheddar cheese and a horseradish aioli piled on a brioche bun 10.99

Whiskey-Glazed Burger
Our flame-broiled beef patty topped with a whiskey glaze, sharp cheddar cheese, crispy onions, tomatoes and lettuce served on a brioche bun 11.99

The Triple Bypass
This one is sure to stop your heart! Our hand-pressed burger, fresh mozzarella cheese and cherrywood smoked bacon on white bread battered and rolled in panko bread crumbs then deep fried until golden brown. This is what everyone is talking about! 12.99

Baby Burgers
3 mini all-beef patties topped with our signature BBQ sauce, cheddar cheese and crispy fried onions served on mini brioche buns 9.99

Breakfast Burger
Hand-pressed flame-broiled beef patty topped with a fried egg, cherrywood smoked bacon, cheddar cheese and drizzled with hollandaise sauce on a brioche bun 12.99

Patty Melt
Our 8oz. hand-pressed burger with sautéed onions and American cheese sandwiched between choice of white or rye toast 9.99

Black & Bleu Burger
Not your everyday cheeseburger! Our hand-pressed burger dusted with Cajun seasonings then topped with bleu cheese crumbles, served on a toasted brioche bun with lettuce, tomatoes and onions 11.99

Cheeseburger Club
Our flame-broiled hand-pressed patty built into a club sandwich with cherrywood smoked bacon, lettuce, tomatoes, red onions and mayo on your choice of white or marbled rye toast 12.99

Reuben Burger
Flame-broiled burger topped with corned beef, sauerkraut, melted Swiss cheese and Thousand Island dressing served on marbled rye toast 12.99

Big Big Buck
This burger has it all! 2 hand-pressed beef patties, 4 slices of cherrywood smoked bacon, 2 slices of cheese, onions, lettuce and tomatoes piled high on a brioche bun. Good luck on this one! 14.99

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SPECIALTY SANDWICHES

All of our sandwiches are served with kettle cooked potato chips.
Add steak fries 1.99

JP's Pulled Pork Sandwich
Our slow-roasted pulled pork smothered with our signature BBQ sauce then topped with our house-made creamy coleslaw on a brioche bun 10.99

Rib Sandwich
Our house baby back boneless ribs basted with our signature BBQ sauce topped with an onion jam and sautéed mushrooms served on a torta bun 11.99

Cheesesteak
Chipped steak, sautéed onions and American cheese topped with house-made marinara, served in a hearth-baked roll 9.99

Chicken Cheesesteak
Chipped chicken steak, sautéed onions and American cheese topped with house-made marinara, served in a hearth-baked roll 9.99 Make it Buffalo with hot sauce and bleu cheese dressing 10.99

Classic Crispy Chicken Sandwich
Crispy chicken tenders topped with cherrywood smoked bacon, cheddar cheese, ranch dressing, lettuce and tomatoes served on a torta roll 9.99

Seafood Cake Sandwich
Our seafood imperial cakes with scallops, crabmeat and shrimp broiled in white wine and butter, served on a brioche bun with lettuce, tomatoes and garlic lemon aioli 10.99

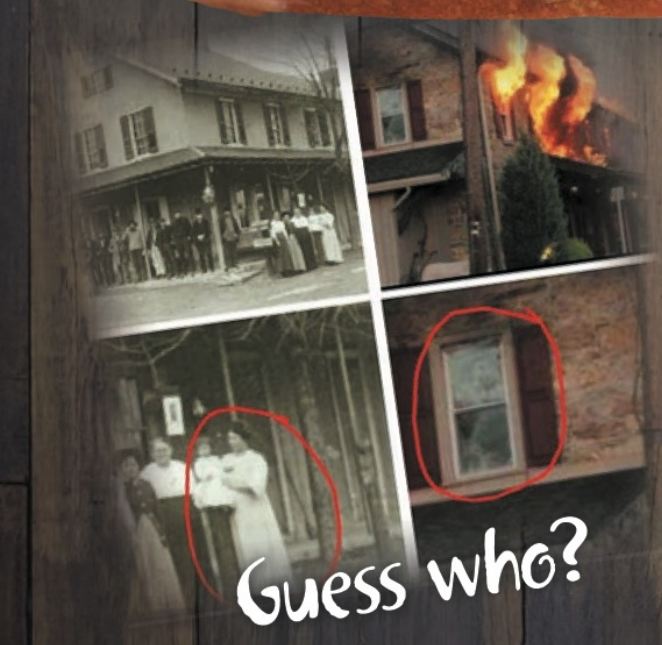
Turkey Bacon Avocado Sandwich
Freshly sliced turkey breast topped with avocado and ranch dressing with lettuce, tomatoes and cherrywood smoked bacon on a torta roll 10.99

Smoked Prime Rib French Dip Sandwich
Slow-smoked prime rib sliced thin then dipped in our French onion soup and topped with provolone cheese in a hearth-baked roll served with a side of onion jus 12.99

Kickin' Chicken Sandwich
Grilled blackened chicken breast smothered with a balsamic onion jam topped with provolone cheese, cherrywood smoked bacon, lettuce, tomatoes and garlic aioli on a brioche bun 10.99

Our Legendary Classic Reuben

This sandwich boasts the leanest of corned beef sliced per order with tangy sauerkraut, Thousand Island dressing and melted Swiss piled high on marbled rye toast 10.99



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PASTA

Served with a house salad and garlic bread

Cajun Fettuccini Alfredo
Fresh gulf shrimp sautéed with Cajun "flair" served alongside smoked andouille sausage and mushrooms tossed in a velvety smooth Parmigiano-Reggiano Alfredo sauce sprinkled with fresh green onions. This one will give you a taste of the Big Easy! 16.99

Linguini with Clam Sauce
Fresh littleneck steamers sautéed with tomatoes and green onions tossed in your choice of garlic white wine sauce or house-made marinara, served over a bed of linguini 15.99

Tuscan Vegetable Ravioli
Tender semolina pasta filled with roasted green, red and yellow bell peppers, sautéed mushrooms and Spanish onions combined with Parmigiano-Reggiano and ricotta cheeses and a hint of thyme served in our rich and creamy gorgonzola cream sauce. Oh so good. 15.99

Short Rib Ravioli
Pillows of pasta stuffed with slow-roasted beef short ribs, onions and mushrooms, smothered with a brown demi-glaze and sprinkled with parmesan cheese 17.99

FROM THE SEA

All seafood dishes are served with your choice of 2 sides

Tuscan Cod
Mild cod filet topped with our Tuscan-inspired jumbo lump crabmeat prepared with roasted red peppers, spinach, bacon and Parmesan cream sauce 21.95

Pan-Seared Tuna
Sushi-grade yellowfin tuna served rare over sushi rice, Asian slaw and a sriracha aioli 21.95

Whiskey-Glazed Salmon
Fresh salmon filet served on a hot skillet topped with our signature whiskey glaze then broiled to perfection, served with lemon and green onions 19.95

Seafood Cakes
Our house-made seafood cakes with shrimp, scallops and crabmeat combined with seasonings and dusted with bread crumbs topped with roasted red peppers then broiled in white wine and butter, served with a side of lemon garlic aioli 19.99

Lobster Ravioli
Tender pillows of pasta stuffed with Maine lobster, ricotta cheese and seasonings in a pool of creamy blush sauce 19.99

STIR-FRY

All of our stir-fry dishes are prepared with the freshest produce, finest seafood and meats available then paired with our house teriyaki glaze then served atop jasmine rice accompanied by a house salad. Sure to please your palate!

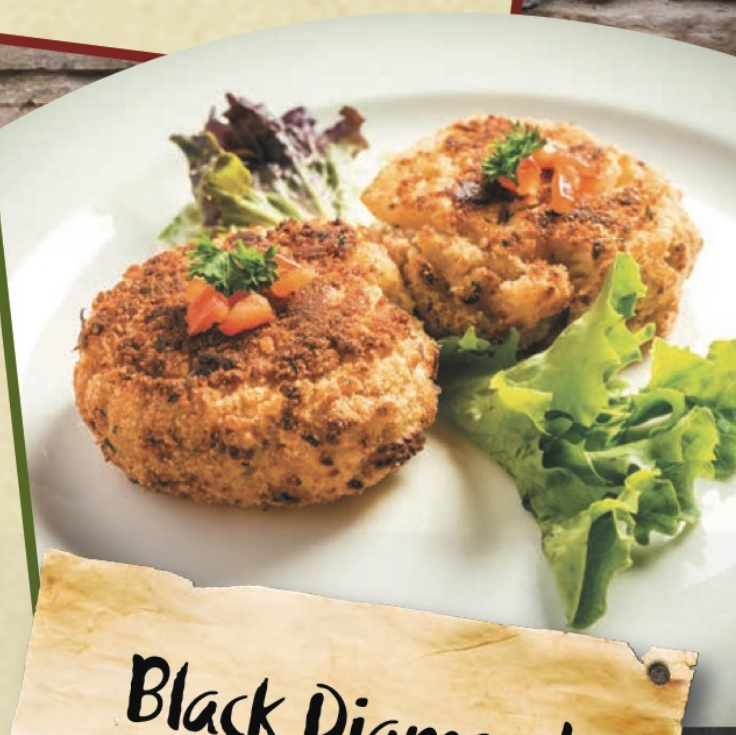
Chicken
Fresh chicken breast added into our fresh vegetable stir-fry mix cooked to perfection! 17.99

Shrimp
Large sweet gulf shrimp added into our fresh vegetable stir-fry mix 17.99

Chicken & Shrimp
Combine the best of the land and sea for the ultimate stir-fry experience 18.99

Vegetable
Fresh red and green bell peppers, Spanish onions, broccoli, zucchini and carrots. This one is for the non-meat eaters! 12.95

Seared Yellowfin Tuna
Fresh sushi grade yellowfin tuna seared rare over our delicious stir-fry vegetables 18.99



Black Diamond Stir-Fry
Our famous black diamond steak grilled to your liking atop our blend of stir-fry vegetables glazed with our house-made teriyaki sauce. This one is back by popular demand! 19.95

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THE MAIN EVENT

All entrees are served with choice of 2 sides

Trilogy
Can't decide? Take out the guesswork with a sampler of medallions! A hand-cut combination of prime choice pork, veal and filet mignon cooked to order the way you like it, smothered with a white wine tomato demi-glaze! This is a must for a true meat connoisseur 26.99

Prime Time Filet
10oz. USDA Prime choice filet grilled over an open flame just the way you like it, topped with choice of an herb compound butter or terragon bernaise! 25.99

Buckeye Black Diamond Steak
This is what everyone is talking about! 8oz. skirt steak marinated in teriyaki and herbs. This one never disappoints! 19.95

Crabmeat Colorado
10oz. filet mignon grilled to your liking and topped with fresh lump crabmeat surrounded with a rich brown demi-glaze 29.95

Boneless Ribs
Our juicy baby back ribs are smothered in our house-made BBQ with the bones removed for a less messy but delicious experience! 16.99

Braised Beef Short Ribs
If you've never had beef short ribs before, you're missing out! When braised into submission, these beef short ribs are meltingly tender laid in a pool of brown demi-glaze with chopped onions, carrots and celery. A must! 16.99

Grilled Chicken
Grilled chicken prepared in the style of your choice: blackened, whiskey glazed or traditional 15.99

Buckeye Sides

- Tri-Colored Cauliflower
- Yukon Gold Mashed Potatoes
- Steak Fries
- Onion Petals
- House Salad
- Caesar Salad
- Vegetable of the Day
- Rice Pilaf
- Coleslaw

Uncle Buck's Sizzling Fajitas

Your choice of chicken, steak or shrimp on a bed of sautéed onions and peppers served on a hot skillet with a side of warm flour tortillas, cheddar jack cheese, shredded lettuce, pico de gallo, sour cream and salsa Chicken 15.95 Steak 17.95 Shrimp 17.95

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ALBURTIS TAVERN ON MAIN

www.AlburtisTavern.com

BUCKEYE TAVERN ON BROOKSIDE Est. 1735

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BEVERAGES

Enjoy Coca-Cola Classic

Diet Coke

Sprite

Natural Raspberry Flavor NESTEA ICED TEA RASPBERRY FLAVOR

CANADA DRY

Stewart's Root Beer

BOTTLES

Root Beer	Orange Juice	Raspberry Tea	Coffee
Orange	Pineapple Juice	Iced Tea	Decaf Coffee
Lemonade	Grapefruit Juice	Hot Tea	Hot Chocolate
Cranberry Juice	Apple Juice	Decaf Hot Tea	

PLAN YOUR EVENT

You will find that The Alburtis Tavern is perfect for many special events/all-occasion catering

- Business Lunches
- Retirement Parties
- Private Birthdays
- Corporate Meetings
- Banquets
- Baby Showers
- Anniversary Parties
- Memorial Services
- Bridal Showers
- Graduations
- Holiday Parties
- Rehearsal Dinners

Inquire About Fundraising Events

Bar

Lockridge

Caboose

Alburtis Tavern 610-928-0404

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