



.....**dinner menu** 2:30pm-10:00pm

≈SOUPS & SALADS≈

- MARKET SOUP6
- HOUSE SALAD7
TOMATO/RADISH/SWISS/
CHAMPAGNE VINAIGRETTE
- CLASSIC WEDGE7
ICEBERG/ BLUE
CHEESE/TOMATO/
BACON
- CAESAR SALAD.....7
PARMESAN/ANCHOVIES/
FOCACCIA CROUTON
- CHICKEN.....6
- SALMON9
- SIRLOIN STEAK11
- ROASTED BEET SALAD.....7
RICOTTA SALATA/BRUSSEL
LEAVES/KALE/
CANDIED WALNUTS/SHERRY
VINAIGRETTE



≈ APPETIZERS ≈

- PEEL AND EAT STEAMED SHRIMP10
OLD BAY/COCKTAIL/LEMON
- CRAB CAKE14
PRESERVED LEMON/HAYSTACK FRIES/MICRO GREENS
- LOADED STEAK FRIES9
SOUR CREAM/ SCALLION/ CHEDDAR CHEESE/PULLED PORK
- JUMBO CHICKEN WINGS.....11
HOUSE MADE WING SAUCE
- SOPPRESSATA FLATBREAD.....9
RICCOTA SALATA/ROASTED PEPPERS/OREGANO
- BEEF BRISKET SLIDERS12
CAMELIZED ONIONS/ BLUE CHEESE

≈SANDWICHES≈

SERVED W/COLE SLAW/DILL PICKLE AND FRIES

- ROASTED BUTTERNUT SQUASH GRILLED CHEESE.....12
CAMELIZED ONIONS/HAZELNUT SAGEBUTTER/FONTINA/GOUDA
- SHAVED ROAST BEEF ON POPPYSEED KAISER.....12
AU JUS
- CUBAN PANINI12
PORK/HAM/ SWISS/ YELLOW MUSTARD/ PICKLES
- CRAB CAKE SANDWICH14
REMOULADE/TOMATO/BIBB LETTUCE/BRIOCHE BUN
- BUILD YOUR OWN ANGUS BURGER.....10
LETTUCE/TOMATO/RED ONION
CHOICE OF AMERICAN/SWISS/CHEDDAR/PROVOLONE.....1
CANDIED PEPPER-BACON.....2
CAMELIZED ONIONS.....1

≈CLASSIC CUTS≈

- SIGNATURE PRIME RIB.....QUEEN..... 30.....KING.....36
ASPARAGUS/BABY CARROTS/MASHED POTATOES/AU JUS/HORSERADISH
- 12 OZ N.Y. STRIP STEAK.....38
ASPARAGUS/BABY CARROTS/MASHED POTATOES/AU JUS
- CHOPPED STEAK.....20
ASPARAGUS/BABY CARROTS/MASHED POTATOES/BLUE CHEESE SAUCE
- FILET MIGNON.....36
ASPARAGUS/BABY CARROTS/MASHED POTATOES/AU JUS

*prime rib available after 5:00pm

≈ENTREES≈

- JAMBALAYA MAC N CHEESE17
BLACKENED CHICKEN/ANDOUILLE SAUSAGE, SHRIMP, PEPPER JACK
CHEESE, BELL PEPPER
- CHICKEN PAILLARD19
ASPARAGUS/BABY CARROTS/MASHED POTATOES/LEMON PAN JUS
- SCOTTISH SALMON.....24
ASPARAGUS/BABY CARROTS/RICE PILAF/MAPLE GLAZE
- PAN SEARED SCALLOPS.....28
ASPARAGUS/BABY CARROTS/RICE PILAF/DRY VERMOUTH REDUCTION
- BARRAMUNDI.....21
ASPARAGUS/BABY CARROTS/RICE PILAF/TOMATO-OLIVE NAGE
- APPLE GLAZED PORK TENDERLOIN.....28
ASPARAGUS/BABY CARROTS/GRILLED APPLESAUCE

≈EXTRA SIDES≈

- ≈STEAK FRIES
- ≈MASHED POTATOES
- ≈ROASTED WINTER VEGETABLE
- ≈COLESLAW
- ≈MAC AND CHEESE

5/each

THE SPECIALTIES

Giving a nod to the contemporary, we offer a creative twist to timeless favorites

VODKA

Martini

Greygoose /Dry Vermouth

Olives

10.5

Moscow Mule

Stolichnaya Vodka/ABC Ginger Beer/Lime

8

RUM

Malibu Sunrise

Malibu Rum/ Orange Juice/ Grenadine

8

TEQUILA

Apple Cider Margarita

Patron Tequila/Grand Marnier/

Apple Cider/ Cinnamon

12

GIN

Tanqueray Raspberry Bramble

Tanqueray/ Chambord/ Lemon Juice/

Simple Syrup

9

Tanqueray Almond

Tanqueray/ Disaronno/Sour Mix

Bitters

9

WHISKEY

The Irish Redhead

Jameson/Grenadine/Lemon & Lime Juice

Sprite

9

Baltimore Bang

Makers Mark/Remy Martin/Lemon Juice

Simple Syrup

10

SPECIAL WINES by the Glass

19 Crimes 11.50

(South Australia)

Kendall-Jackson Reserve 12

(Pinot Grigio)

Mumm Napa 12

(Brut Rose)

.....By the glass

LOCAL BREWS

YUENGLING LAGER 4.5

(POTTSVILLE)

ROY PITZ BEST BLONDE 5.5

(CHAMBERSBURG)

TROEGS SOLID SENDER 5.5

ALE

(HARRISBURG)

YARDS GEORGE 5.5

WASHINGTON TAVERN

PORTER

(PHILADELPHIA)

DOGFISH 90 MINUTE IPA 9.25

(DELAWARE)

APPALACHIAN BREWING 5.5

COMPANY HOPPY TRAILS

IPA

(Harrisburg)

There's plenty more where these came from ask your bartender for full craft beer list



National Bohemian bottle.....4.25

NON ALCOHOLIC BEVERAGES

APPALACHIAN BREWING CO. 3

ROOT BEER/GINGER BEER

ABC ROOT BEER FLOAT 4

ABC GINGER BEER FLOAT 4

RASPBERRY OR LEMON TEA 3.5

COKE/DIET/SPRITE/ 2

GINGER ALE

HOUSE LEMONADE 3

SAN PELLEGRINO (9oz) 3

SAN PELLEGRINO/PANNA 5

(1 liter)

STARBUCKS COFFEE AND TEAS

ORGANIC SERENA 3

BLEND

DECAF SERENA BLEND 3

CAPPUCCINO 4.5

ESPRESSO 3.5

ASSORTED HOT TEAS 3