



≈SOUPS & SALADS≈

MARKET SOUP	6
HOUSE SALAD	7
TOMATO/RADISH/SWISS/ CHAMPAGNE VINAIGRETTE	
CLASSIC WEDGE	7
ICEBERG/ BLUE CHEESE/TOMATO/ BACON	
CAESAR SALAD.....	7
PARMESAN/ANCHOVIES/ FOCACCIA CROUTON	
CHICKEN.....	6
SALMON	9
SIRLOIN STEAK	11
ROASTED BEET SALAD.....	7
RICOTTA SALATA/BRUSSEL LEAVES/KALE/ CANDIED WALNUTS/SHERRY VINIAGRETTE	



dinner menu 2:30pm-10:00pm

≈ APPETIZERS ≈

PEEL AND EAT STEAMED SHRIMP	10
OLD BAY/COCKTAIL/LEMON	
CRAB CAKE	14
PRESERVED LEMON/HAYSTACK FRIES/MICRO GREENS	
LOADED STEAK FRIES	9
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 SLIDERS	12
CARAMELIZED ONIONS/ BLUE CHEESE	

≈SANDWICHES≈

SERVED W/COLE SLAW/DILL PICKLE AND FRIES

ROASTED BUTTERNUT SQUASH GRILLED CHEESE.....	12
CARAMELIZED ONIONS/HAZELNUT SAGEBUTTER/FONTINA/GOUDA	
SHAVED ROAST BEEF ON POPPYSEED KAISER.....	12
AU JUS	
CUBAN PANINI	12
PORK/HAM/ SWISS/ YELLOW MUSTARD/ PICKLES	
CRAB CAKE SANDWICH	14
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
CARMELIZED 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≈

FRENCH ONION MAC N CHEESE	15
CROSTINI/COMTÉ CHEESE	
CHICKEN PAILLARD	19
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

Mojito

Cruzan Rum/Lime/Mint

8

TEQUILA

El Rojo

Patron Tequila/Campari/Agave/

Fresh Squeezed Lime

12

GIN

Tom Collins

Tanqueray/Sweet & Sour/Club Soda/Cherry

8

Herbal Apple Martini

Beefeater Gin/Sour Apple/Lime Juice

Agave Nectar/Lime

8

WHISKEY

Rusty Nail

Johnnie Walker Black/Drambuie/Lemon Twist

9.5

Kentucky Iced Tea

Makers Mark/Jim Beam/Jack Daniels/

Triple Sec/Sweet & Sour/Soda

9

LOCALLY SOURCED WINES

3 Ships to the Wind 9

(Adams County Winery)

Tears of Gettysburg White 9

(Adams County)

Jennie Wade White 9

(Hauser Estate)

.....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)

LANCASTER MILK STOUT 5.5

(LANCASTER)

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