



.....dinner menu 2:30p-10:00p

≈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
- GREEK SALAD.....7
TOMATO/OLIVE/FETA/
CUCUMBER/AEGEAN DRESSING
- CAPRESE SALAD9
TOMATO/MOZZARELLA/
BALSAMIC/BASIL



≈ APPETIZERS ≈

- PEEL AND EAT STEAMED SHRIMP10
OLD BAY/COCKTAIL/LEMON
- CRAB CAKE14
CORN RELISH/RED PEPPER COULIS/MICRO GREENS
- LOADED STEAK FRIES8
SOUR CREAM/ SCALLION/ CHEDDAR CHEESE/PULLED PORK
- JUMBO CHICKEN WINGS.....11
HOUSE MADE WING SAUCE
- MARGHERITA FLATBREAD.....8
MOZZARELLA/BASIL/TOMATO
- BEEF BRISKET SLIDERS12
CAMELIZED ONIONS/ BLUE CHEESE

≈SANDWICHES≈

SERVED W/COLE SLAW/DILL PICKLE AND FRIES

- DUCK CONFIT GRILLED CHEESE.....12
FIG JAM, BLEU CHEESE, ARUGULA
- SHAVED ROAST BEEF ON POPPYSEED KAISER.....12
AU JUS
- FRIED CHICKEN SANDWICH.....12
SPICY PICKLES/PEPPER JACK/HONEY DRIZZLE/WHEAT BREAD
- 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
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

≈ENTREES≈

- LAMB BOLOGNESE MAC N CHEESE.....15
PARMESAN/BREAD CRUMBS/CREAM SAUCE
- CHICKEN PAILLARD19
ASPARAGUS/BABY CARROTS/MASHED POTATOES/LEMON PAN JUS
- SCOTTISH SALMON.....24
ASPARAGUS/BABY CARROTS/RICE PILAF/TARRAGON SAUCE
- PAN SEARED SCALLOPS.....28
ASPARAGUS/BABY CARROTS/RICE PILAF/DRY VERMOUTH REDUCTION

≈EXTRA SIDES≈

- ≈STEAK FRIES
- ≈MASHED POTATOES
- ≈VEG OF THE DAY
- ≈COLESLAW
- ≈MAC AND CHEESE
- ≈ASPARAGUS

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