



Appetizers

Short Rib Egg Rolls 12  
Slow braised angus short rib, caramelized onions and provolone cheese in a crispy wrapper. Served with a sriracha ketchup dipper

Fresh Calamari 11  
Fresh fried calamari served with our sweet Thai chili aioli

Colossal Lump Crab Cocktail 13  
Huge tasty chunks of white jumbo lump crabmeat piled high with a side of zesty cocktail sauce

Jumbo Shrimp Cocktail 13  
Five jumbo Gulf shrimp served with our zesty cocktail sauce

PA Preferred Cheese Plate 15  
A selection of *local* cheeses served with our date nut bread, *Wampler's Apiary (Manheim, PA)* honey comb and seasonal fruits

Chicken Liver Toast 14  
Made from chickens from Shenk's Poultry, New Providence, PA. Chicken Liver, bacon, anchovy, capers and herb soffritto with a pickled mustard seed vinaigrette

Warm Olive Plate 8  
Belaria & Castelvetro olives with Spanish Mahon cheese, grilled foccacia

Soup of the Day 6

Baked French Onion Soup 6

Salads

Farmer's Market Salad 15  
Roasted fresh local vegetables and greens tossed in our champagne vinaigrette with Linden Dale Farm's Goat Feta.  
Add a fried farm egg 2

Fresh Beet Salad 15  
Red & gold beets tossed with baby greens, fresh mozzarella, pancetta and pistachios

Burrata, Endive & Apple Salad 15  
Apple chips, greens & a toasted apple and walnut vinaigrette

Classic Caesar Salad 14

Add to your salad...

Fresh Scottish Salmon 11  
Jumbo Gulf Shrimp (5) 10  
Diver Scallops (3) 15  
Fresh Catch 15  
PRIME Steak 15

Sides

Half 6 | Full 12

Roasted Broccoli  
with Cheddar and Breadcrumbs

Pepper Piperade

Crispy Fingerlings with parmesan

Horseradish Whipped Potatoes

Brussel Sprout & Shallot Ragout  
with pickled red onion

Mid-Plates

(Not quite an appetizer—not quite a dinner)

Black Angus Short Rib Cottage Pie 19  
Slow braised in a red wine pan sauce with carrots, peas & golden raisins served in a cast iron skillet and topped with potato puree

Cavatelli & Sausage Pasta 18  
Rooster Street Butcher Garlic & Kale Sausage, basil pesto, 'Pan Gratatto' & shaved pecorino  
Add a fried farm egg 2

Hawaiian Tuna Tataki 17  
Japanese Hijiki (seaweed) Lemon Soy Vinaigrette

Our Local Partners:

Old Homestead Farm, Ronks  
Lindendale Farm, Ronks  
Stoner's Homegrown Vegetables, Lancaster  
Tulip Tree Hill Farm, Holtwood  
Earl Groff Farm, Bird-in-Hand  
Livengood Family Farm, Lampeter

Sue - The Turkey Lady, Lititz  
Shenk's Poultry, Lancaster  
Kegel's Produce, Lancaster  
Bill Houder Cheese, Gap  
Sauder's Eggs, Lititz  
Ivy Rocks Farm, Stewardstown



PRIME CUTS

Aged 28 Days , U.S.D.A PRIME, Nebraska Corn Fed

PRIME Strip 44

PRIME Bistro Barrel Cut 36

PRIME Steak N Caesar 29

Entrees

Served with a fresh tossed garden salad

Herb Grilled Lamb Tenderloin 36

If you are a lamb lover this dish is sure to please you! A roasted full rack of lamb, pepper piperade, basil oil and red wine sauce

Char-Grilled Petite Filet Mignon 29

A 6 oz. choice cut of beef tenderloin, grilled to your request with red wine sauce

Pan-Seared Giant Diver Sea Scallops 27

We use only dry and untreated fresh diver scallops for this entrée. Forbidden rice, crispy “Turkey Lady” Sausage, spring peas

Our Own All Lump Crab Cakes 25

Two broiled jumbo lump crab cakes. Made fresh daily in our kitchen!!

South African Rock Lobster Tail(s)

The finest of rock lobster tails in the world broiled and served with drawn butter and a lemon wedge

One Tail 35 Two Tails 65

Fresh Scottish Salmon Fillet 25

Please ask about our chef’s unique daily preparation

Local Herb Stuffed Chicken Roulade 26

Made with chickens grown at Ivy Rocks Farm, Stewartstown, PA. Sliced and served on a Brussel sprout and forest mushroom “ragout”, fingerlings, and spiced almonds

Fresh Fish Market Price

New Generation Frenched Pork Chop 24

Fall Vegetable Ragout - Brussel sprouts shallots & potatoes with pickled onion & creamy veal jus

The FDA advises that there may be a significant increased risk associated with certain foods in raw or undercooked form. Some members of the population may be more susceptible to these increased risks than others when consuming these type foods. This in no way reflects on the cooking procedures and abilities of our professional employees and food handlers.

Wines by the Glass...

Maschio Prosecco (split) 11

Chandon Sparkling Rosé (split) 14

Mumm Brut Prestige Sparkling (split) 16

G.H.Mumm Champagne (split) 18

Ca'Del Bosco Italian Sparkling 14 / 56

Covey Run Riesling 9/36

Steele Pinot Blanc 9/36

Ferrari Carano Sauvignon Blanc 10/40

Fernlands Sauvignon Blanc 9/36

Folonari Moscato 9/36

Ca 'Donini Pinot Grigio 9/36

Parducci Chardonnay 9/36

Rodney Strong 'Chalk Hill'

Chardonnay 11/44

MacRostie Chardonnay 12/48

Sycamore Lane White Zinfandel 8

10 Span Pinot Noir 9/36

Decoy Pinot Noir 12/48

Rodney Strong Merlot 9/36

Trefethen Merlot 11/44

Hayes Ranch Cabernet 9/36

Antigal Cabernet 11/44

Don David Malbec 10/40

Steele Bleu Franc 9/36

Ferrari Carano 'Siena' Red Blend 10/40

Sangiovese, Malbec, Petite Sirah, Cabernet

Banfi Sangiovese 9/36

Torres Rioja 9/36

Coravin Selection High End Specialty Wines By the Glass!!!

Cakebread Cabernet, Napa Valley, '13 \$24

Northstar Merlot, Columbia Valley, '10 \$19

Hartford Court Winery 'Marin County' Pinot Noir, 2012 \$28

Keenan Chardonnay, Napa, 2013 \$18