



Baked Potato Soup: (\$4.99) Our House Soup! A rich and creamy potato soup topped with Cheddar cheese and bacon

French Onion Gratinée: (\$5.99) Caramelized onions glazed with sherry and baked with a cheeses to a golden brown.

House Chips: (\$3.99) Thinly sliced potato crisps – fried and salted. Served by the basket. **Add Horseradish sauce, \$1.00**

Grille Sliders: (\$4.99/9.99) A platter of (2) or (4) mini burgers topped with cheese, served with house chips.

Artichoke, Spinach, and Crab Dip: (\$11.99) A creamy dip that blends subtle spinach with artichokes and lump crabmeat, baked piping hot. Served with crostini toast.

Mini Crabcakes: (\$13.99) A taste of our Maryland style crabcakes, broiled and served with our Grille sauce.

Boom Boom Shrimp: (\$11.99) Shrimp hand breaded and lightly fried – served tossed in Boom Boom sauce.

Calamari: (\$13.99) Hand breaded and fried, served with your choice of marinara, Boom Boom, or Asian sauce

Sausage and Honey: (\$6.99) Hot smoked sausage lightly fried and drenched in warm honey

Cheese Fries: (\$8.99) A three cheese blend baked on a hot-plate of fries with horseradish sauce. **Add Bacon, (\$9.99)**

Chicken Tenders: (\$8.99) Breaded chicken tenders deep fried and served with your choice of BBQ, honey mustard, or **Buffalo Style (\$9.99)** dipped in hot wing sauce and served with celery and your choice of Bleu cheese or Ranch dressing.

Wings: (\$9.99) Ten (10) chicken wings served plain, mild, hot, atomic, honey BBQ, hot honey BBQ, garlic, hot garlic, Boom Boom, chipotle, Asian, Cajun dust, Old Bay dust, or Grille dust!

Add celery and your choice of Bleu cheese or Ranch dressing (\$11.25)

Pot Stickers: (\$9.99) A pork filled wonton sautéed in sesame oil, soy sauce, and sweet sour; with a peanut dipping sauce.

Jumbo Soft Pretzel: (\$8.99) Baked jumbo soft pretzel, salted, served with German mustard and Bavarian mustard sauce.

Peel and Eat Shrimp: (\$14.99) One pound of shrimp steamed in beer and Old Bay seasoning; served with cocktail sauce.

Clams or Mussels: (\$10.99) One pound of littleneck clams or mussels steamed and served in your choice of our homemade broth or spicy tomato broth.

Greens:

House Salad: (\$6.99) Fresh salad greens topped with tomatoes, cucumbers, Cheddar cheese, red egg, and onion.

Add grilled chicken (\$11.99) Add grilled salmon (\$14.99)

Wedge of Bleu: (\$11.99) A crisp wedge of Iceberg lettuce slathered in our homemade Gorgonzola dressing garnished with bacon bits, candied walnuts, and a balsamic reduction.

Garbage Salad: (14.99) Everything but the kitchen sink! We add ham, salami, pepperoni, Provolone cheese, crumbled Bleu cheese, chick peas, olives, peppers, onions, tomatoes, red egg, artichoke, tossed in Balsamic vinaigrette dressing.

California Cobb Salad: (\$14.99) Fresh salad greens topped with grilled chicken, avocado, bacon, hard-boiled egg, tomatoes, bleu cheese crumbles, and bleu cheese dressing.

Steak Salad: (\$14.99) Fresh salad greens topped with tenderloin tips, sautéed mushrooms and onions, crumbled Bleu cheese, and crisp fries.

Buffalo Salad: (\$11.99/13.99) Fresh salad greens topped with your choice of **breaded chicken bites (11.99)** or **crispy hand breaded shrimp (13.99)** tossed in Buffalo sauce, cheddar cheese, tomatoes, and crispy fries.

Entrees:

Prime Rib: (\$28.99) The Grille specialty slow roasted and finished to your liking. Our generous cut is topped with Au Jus. May we suggest adding sautéed mushrooms or onions, or both! (\$1.00)

New York Strip Steak: (\$23.99) USDA Choice 12 oz. strip steak grilled to your liking. May we suggest adding sautéed mushrooms or onions, or both! (\$1.00)

Center Cut Pork Chops: (\$14.99/21.99) Fresh from the butcher, you choose one or two charbroiled, center cut, bone in pork chops. Served with two sides.

Pork Cutlet Parmesan: (\$18.99) A thinly pounded pork cutlet, hand breaded and lightly fried, topped with melted Provolone cheese and homemade marinara sauce. Served with a side of pasta and one additional side.

Chicken Parmesan: (\$18.99) Hand breaded boneless chicken breast lightly fried and topped with melted Provolone cheese and homemade marinara sauce. Served with a side of pasta and one additional side.

Vodka Cream Pasta Blush: (\$14.99/21.99) A creamy blush sauce with a splash of vodka, prepared meatless (14.99) or sautéed with your choice of tender pieces of chicken or salmon (21.99), tossed with pasta. Served with one side.

Grilled Salmon: (\$21.99) Fresh salmon fillet lightly seasoned and grilled; served with Grille sauce and two sides.

Broiled Crabcakes: (\$23.99) A pair of our chef's Maryland style crabcakes served with your choice of tartar or cocktail sauce. Served with two sides.

Broiled Atlantic Scrod: (\$20.99) A fresh "baby haddock" fillet lightly broiled finished with toasted bread crumbs. Served with two sides.

Fried Shrimp: (\$20.99) Crisp fried, hand breaded jumbo shrimp served with cocktail sauce and two sides.

Fish and Fries: (\$12.99) Twin beer-battered haddock fillets served with fries, Cole slaw, and tartar or cocktail sauce.

Clam Strip Platter: (\$14.99) Jumbo clam strips served with fries, Cole slaw, and tartar or cocktail sauce.

Available Sides:

Tossed Salad, Vegetable of the Day, Baked Potato, Garlic Mashed Potatoes, French Fries, Sweet Potato Fries, Onion Straws, Cole Slaw, Applesauce

Salad Dressings:

Balsamic Vinaigrette, Golden Italian, French, 1000 Island, Ranch, Honey Mustard, Pepper Parmesan, Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil, Bleu Cheese (1.00 add on)

Chicken Sandwiches: (Served your choice of grilled or fried)

American Style: (\$9.99) Chicken topped with bacon, lettuce, tomato, and a side of mayo

Godfather Style: (\$9.99) Chicken topped with ham, pepperoni, salami, Provolone cheese, lettuce, tomato, and vinaigrette dressing

Baguette Style: (\$9.99) Chicken topped with Swiss cheese, honey mustard sauce, and lettuce

Buffalo Style: (\$9.99) Chicken dipped in Buffalo wing sauce, topped with bleu cheese, lettuce, and tomato.

Specialty Sandwiches:

Crabcake Sandwich: (\$14.99) Our signature Maryland style crabcake served on a roll with tartar or cocktail sauce.

Salmon B.L.T.: (\$14.99) Fresh salmon fillet served on a roll with bacon, lettuce, tomato, and a side of grille sauce.

Yuengling Battered Fish Sandwich: (\$12.99) A generous beer-battered haddock fillet topped with melted cheese and lettuce, served on a roll with tartar or cocktail sauce.

Grilled Brisket Reuben: (\$13.99) Slow roasted corned beef brisket piled high on marbled rye with Swiss cheese, sauerkraut, and Russian dressing.

Cuban Pork Sandwich: (\$10.99) Pulled pork tenderloin that's been slow cooked in Cuban spices, piled high along with sliced ham, Monterey Jack cheese, pickles, and spicy mustard on a grilled roll.

Veggie Burger: (\$9.99) Soy burger topped with lettuce, tomato, and pesto mayonnaise on a grilled roll.

Chicken Parmesan Sandwich: (\$11.99) Hand breaded boneless chicken breast lightly fried and topped with melted Provolone cheese and homemade marinara sauce on a grilled roll.

Black Forest Pork Sandwich: (\$11.99) A thinly pounded pork cutlet hand breaded and fried, topped with ham, melted cheese, and a whole grain mustard sauce on a grilled roll.

Burgers:

Build your own burger! Start with a Grilled Hamburger (\$7.75) and pick your toppings:

Veggies and sauces: Lettuce, Onion, Mayonnaise, Ranch, BBQ, 1000 island, Marinara, Honey Mustard, Vinaigrette

Cheeses: (\$0.25/each) Cooper, Swiss, Provolone, Cheddar, Bleu, Monterey Jack, Feta

Toppings: (\$0.25/each) Cole slaw, sautéed mushrooms, sautéed onions, relish, jalapenos, sauerkraut

Premium Toppings: (\$0.50/each) Bacon, ham, pepperoni, salami, egg, tomato

All sandwiches come with pickles and one additional side. Your choices are: House Chips, Cole slaw, Applesauce, French Fries (1.50), Sweet Potato Fries (1.50), or Onion Straws (2.25)

Featured Desserts:

Crème Brulee: (\$6.99)

Chocolate Lava Cake: (\$6.99)

Milky Way Pie: (\$6.99)

Peanut Butter Pie: (\$6.99)

Chocolate Truffle Torte: (\$6.99)

Limoncello Mascarpone Cake (\$6.99)



Draft List:

- **1. Bell's Brewery Two Hearted Ale** – (Kalamazoo, Michigan) Defined by its intense hop aroma and malt balance, hopped exclusively with the Centennial hop varietal from the Pacific Northwest lend their characteristic grapefruit and pine resin aromas. A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, leading to a remarkably drinkable IPA. 7.0% ABV – 60 IBU's.
- **2. Ever Grain Brewing Joose Juicy IPA** – (Camp Hill, Pennsylvania) Mid Atlantic take on a New England style IPA. A strong malty back bone supporting a hop character of dank and resinous hops; very piney and citrusy. 6.0% ABV – IBU's not rated
- **3. Lagunitas Brewing Co. IPA** – (Petaluma, California) A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. 6.2% ABV – 52 IBU's.
- **4. GearHouse Brewing Co. Almost Omnipresent DIPA** – (Chambersburg, Pennsylvania) An old school West Coast Double IPA brewed with new age hop varietals in collaboration between GearHouse and Cushwa Brewery from Maryland. Strata, Simcoe Cryo, and Chinook hops give it an upfront hit of resin and dank tangerine, and then a nice easing bitterness to balance the flavor. 8.0% ABV – IBU's not rated.
- **5. Troegs Independent Brewing Co. Master of Pumpkins Ale** – (Hershey, Pennsylvania) It takes a long time to plant, raise, pick, slice, clean and roast 3,000 lbs. of local PA pumpkins. But come fall, Master of Pumpkins takes shape. Naturally fermented and subtly spiced with cinnamon, clove, ginger, and nutmeg, this is a pumpkin beer that's worth the wait. 7.5% ABV – IBU's not rated
- **6. Desperate Times Brewery Oktoberfest** – (Carlisle, Pennsylvania) Malty-rich lager that starts slightly sweet and finishes dry. 5.4% ABV – 23 IBU's.
- **7. Samuel Adams Oktoberfest** – (Boston, Massachusetts) In 1810, the Oktoberfest tradition was born when Munich celebrated the Crown Prince's wedding with a special beer and 16-day party. This version blends hearty malts for a deep, smooth flavor that's perfect for the season! 5.3% ABV – 18 IBU's.
- **8. Boneshire Brew Works English Curse Coffee Porter** – (Harrisburg, Pennsylvania) Boneshire's classic English Porter with loads of coffee from St. Thomas Roasters. 4.5% ABV – IBU's not rated.
- **9. Deschutes Black Butte Porter** – (Bend, Oregon) Deschutes flagship beer, this beer features a rich, creamy mouthfeel which complements a layered depth revealing a distinctive chocolate and coffee notes. As the No.1 selling craft porter in the country, Black Butte is full of flavor, yet easy to drink! 5.2% ABV.
- **10. Guinness Draught** – (Dublin, Ireland) Swirling clouds tumble as the storm begins to calm, settle, breathe in the moment, then break through the smooth, light head to the bittersweet reward. 4.2% ABV – 40 IBU's.
- **11. Blue Moon Brewing Co. Belgian White** – (Denver, Colorado) A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma. 5.4% ABV – 9 IBU's.
- **12. Big Hill Ciderworks Standard Hard Cider** – (Gardners, Pennsylvania) Located just miles from here, and using the finest apples, Big Hill Standard has a bright, fruit-forward flavor profile. No added sugars or flavors, just carefully selected apple varieties that are grown, pressed, and fermented on the Big Hill. 5.5% ABV – 5 IBU's.
- **13. Yuengling Lager** – (Pottsville, Pennsylvania) A rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops. 4.4% ABV – 12 IBU's.
- **14. Miller Lite** – (Milwaukee, Wisconsin) Miller Lite is the great tasting, less filling beer that created the American light beer category in 1975. Triple-hops brewed for great pilsner taste! 4.2% ABV – 10 IBU's.