



**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.

**Mini Crabcakes: (\$15.99)** A taste of our Maryland style crabcakes, broiled and served with our Grille sauce.

**Boom Boom Shrimp: (\$12.99)** 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: (\$9.99)** A three cheese blend baked on a hot-plate of fries with horseradish sauce. **Add Bacon, (\$10.99)**

**Chicken Tenders: (\$9.99)** Breaded chicken tenders deep fried and served with your choice of BBQ, honey mustard, or **Buffalo Style (\$10.99)** dipped in hot sauce and served with celery and your choice of Bleu cheese or Ranch dressing.

**Wings: (\$13.99)** 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 (\$15.25)**

**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: (\$9.99)** 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: (\$11.99)** 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: (\$12.99)** 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: (\$32.99)** 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: (\$25.99)** 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: (\$19.99)** 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: (\$19.99)** 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: (\$25.99)** 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: (\$14.99)** 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: (\$16.99)** 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: (\$13.99)** 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: (\$11.99)** 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: (\$12.99)** 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: (\$12.99)** 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 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)**

**Belgian Chocolate Mousse Cake: (\$6.99)**

**Peanut Butter Pie: (\$6.99)**

**Chocolate Lava Cake: (\$6.99)**

**Limoncello Cake: (\$6.99)**

**Blueberry Cobbler White Chocolate Cheesecake: (\$6.99)**



*Draft List:*

- **1. Bell's Brewery Two Hearted Ale** – (Kalamazoo, MI) 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, PA) 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. Troegs Independent Brewing Co. Field Study IPA** – (Hershey, PA) Dry-hopping delivers notes of ripe grapefruit, mango, pear and melon. Add a backbone of local rustic pale malt, and Field Study is just what the brewers intended: a slightly hazy yet bright summer daydream come true. 6.2% ABV – IBU's not rated.
- **4. GearHouse Brewing Co. Mad Machinist DIPA** – (Chambersburg, PA) A fruit forward Double IPA brewed with 2-row barley, CaraFoam, Carahell, premium oats, and acidulated malt; then heavily hopped with the Warrior, Centennial, Ekuanot, Idaho 7, Mosaic, and Vic Secret hops. 8.0% ABV – 70 IBU's.
- **5. Back Porch Brewing Drill Sergeant "D"** – (Carlisle, PA) A German style Heles Lager that is light and refreshing featuring German grains, hops, and yeast. 5.5% ABV – IBU's not rated.
- **6. Desperate Times Black Forest Schwarzbier** – (Carlisle, Pennsylvania) A German-style dark lager, slightly roasty with moderate malt character. A 2020 US beer open gold medalist! 5.2% ABV – 24 IBU's.
- **7. Leinenkugel's Summer Shandy** – (Chippewa Falls, WI) A traditional Weiss beer with refreshing natural lemonade flavor that makes the perfect summer beer! 4.2% ABV – 11 IBU's.
- **8. Samuel Adams Summer Ale** – (Boston, MA) Crisp and tangy with refreshing lemon peel and a hint of pepper from rare Grains of Paradise. Golden, hazy, and thirst quenching, this American wheat ale balances bright citrus, Noble hops and spice for a lively brew that's perfect on any summer day. 5.3% ABV – 7 IBU's.
- **9. Boneshire Brew Works Tried and True Belgian Witbier** – (Harrisburg, PA) This witbier features notes of orange peel, coriander, Belgian yeast, and wheat, this beer is sure to satisfy your thirst! Pours a slightly cloudy gold with a hue of orange and fluffy white head. 5.5% ABV – 15 IBU's.
- **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. Shock Top Belgian White** – (St. Louis, MO) This spiced Belgian-style wheat ale is the pinnacle of refreshment brewed with real orange, lemon and lime peels for a smooth, citrusy finish. 5.2% ABV – 10 IBU's.
- **12. Big Hill Ciderworks Standard Hard Cider** – (Gardners, PA) Located just miles from here, and using the finest apples, 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, PA) 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, WI) 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.