



# The Great American Grille



## The Evening Bill of Fare



### Savories



**Coconut Shrimp** 7.99  
Five hand-breaded, crispy, fried shrimp served with Thai chili sauce

**Buffalo Wings** 9.99  
One dozen jumbo wings, basted with Frank's Red Hot, served with celery, carrots and Ken's bleu cheese dressing

**Baked Onion Soup** 5.99  
Caramelized sautéed onions with a refined, lightly seasoned broth with croutons and combination of melted provolone and Swiss cheese

★ **Chicken Quesadillas** 9.99  
Grilled chicken, sautéed peppers and onions, and a mixture of cheeses folded into a crispy tortilla served with tomato salsa and sour cream

★ **Texas Chili** 7.99  
PA's Award Winning Chili loaded with tender chunks of beef, served with tortilla chips

**Savory Cheesy Bread** 4.99  
A just-right-bite, crusty bread topped with a bubbly Cheddar cheese and herb mixture

**Soup of the Day** 3.99  
A daily, hearty soup, served with crackers - ask your server about today's selection

**Littleneck Clams** 8.99  
A dozen clams sautéed in white wine, butter and garlic served with crostinis



### Garden Pickins'



**Mixed Greens** 4.99  
Small bite - Iceberg lettuce and spring mixed greens with tomato, carrot, cucumber and red onion make up our house side salad

**Chef Salad** 11.99  
Spring mix greens topped with pinwheels of deli style ham, turkey breast, Cheddar and Swiss cheese, garnished with tomato wedges, cucumbers, and hard boiled egg, and your dressing of choice.

**Wedge Salad** 8.99  
Iceberg lettuce wedge topped with blue cheese dressing, diced tomato, crumbled bacon and hard boiled egg, served with candied pecans, red onion, and blue cheese on the side

★ **Chicken Caesar Salad** 10.99  
Char-grilled chicken breast atop romaine lettuce with tomato wedges, cucumbers, garlic croutons and Parmesan cheese

**Chop Salad** 9.99  
Asparagus, tomato, hard boiled egg, bacon and shredded Cheddar atop mixed greens and baby spinach, garnished with tortilla strips, served with your choice of dressing

**Soup and Salad** 7.99  
Tasty soup du jour and garden salad with cucumbers, cherry tomatoes, shredded carrots and red onion

★ Denotes Signature Item

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### The Butcher Block

★ **Smothered Flat Iron Steak \* 22.99**  
Marinated 8 oz. flat iron steak served open face over grilled brioche roll topped with fresh mozzarella cheese and onion broth

**Applewood Filet Mignon \* 24.99**  
A char-grilled 8 oz. filet wrapped in applewood smoked bacon done to your liking

★ **Baby Back Ribs 25.99**  
Housemade slow roasted and smoked baby back pork ribs basted with Sweet Baby Ray's BBQ sauce

**Half Rack 18.99**

**Tenderloin Tips 21.99**  
Tender bites of filet mignon sautéed with onions and bell peppers topped with a Burgundy demi glace and crumbled blue cheese

**Steak and Crab \* 30.99**  
Grilled 8 oz filet mignon accompanied with a broiled crab cake

**New York Strip Steak \* 23.99**  
12 oz. strip steak smothered in sautéed onions and mushrooms

### Fabulous Fowl

★ **Chicken Roulade 17.99**  
Chicken stuffed with sundried tomatoes, fresh spinach, applewood bacon and pepper jack cheese

**Smothered Chicken 15.99**  
Marinated char-grilled chicken breast with sautéed onions, red and green peppers and smothered with melted Cheddar cheese

**Chicken Tenders Basket 15.99**  
Crispy chicken tenders fried to golden perfection served with fries in a basket



All of our entrees include a tossed salad, vegetable du jour, and your choice of: French fries, tri-colored fingerling potatoes, mashed potatoes, or risotto du jour.

Our dressing include Parmesan Peppercorn, Raspberry Vinaigrette, Buttermilk Ranch, Low-Fat Ranch, Bleu Cheese, Golden Italian, Low-Fat Italian, Thousand Island, French and Honey Mustard.

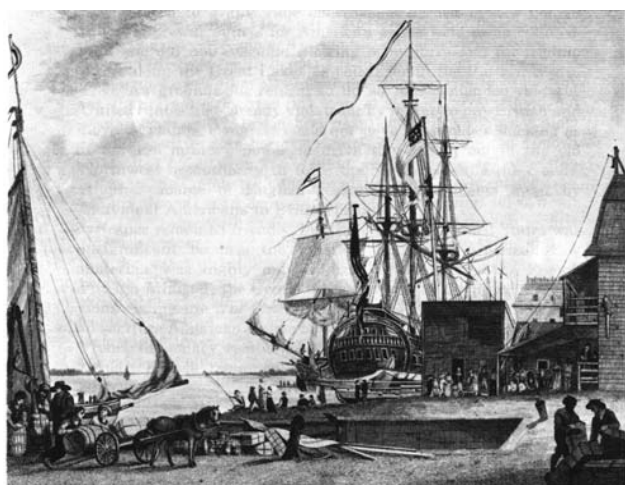
You may substitute a Caesar salad for \$1.00 extra with any entrée.

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### From the Sea

★ **Grilled Salmon \*** **22.99**  
 Fillet of fresh Scottish Salmon served over wilted spinach and red onion, accompanied by the chef's risotto of the day

**Seared Sea Scallops \*** **23.99**  
 Jumbo sea scallops seared in olive oil and butter until lightly caramelized and served with the chef's risotto



**Grilled Shrimp** **23.99**  
 Half pound of jumbo shrimp, skewered, lightly seasoned and grilled to perfection.

**Coconut Shrimp Basket** **18.99**  
 Dozen coconut bread shrimp served with French fries in a basket with cocktail sauce

**Catch of the Day** *market price*  
 Ask your server about today's fresh catch or seafood special

★ **Maryland Crab Cakes** **25.99**  
 Our new recipe, a mixture of jumbo lump blue crab meat and not much else, create these wonderful twin 4 oz. crab cakes

**Single Crab Cake available for** **15.99**

**Shrimp Florentine** **19.99**  
 Shrimp tossed with linguine, spinach, and sundried tomatoes in a creamy Alfredo sauce served with a breadstick.

### Sandwiches

★ **NY Steak Burger \*** **9.99**  
 A delectable blend of chuck and NY strip loin served on a brioche roll with lettuce, tomato and your choice of cheese

**California Turkey Melt** **10.99**  
 Sliced turkey, avocado, bacon, tomato and Gouda cheese on a grilled ciabatta roll, oven warmed and topped with leaf lettuce.

**Chicken BLT** **11.99**  
 A twist on a classic favorite, grilled chicken breast and fresh mozzarella with bacon, lettuce and tomato on a ciabatta roll with a sundried tomato aioli

**Half Sandwich and Soup** **7.99**  
 Choose from ham, turkey, or roast beef topped with Swiss, Cheddar, Provolone or American cheese with lettuce and tomato

**Rueben** **9.99**  
 Classically made with corned Beef, Swiss cheese, sauerkraut and thousand island dressing on rye

**French Dip** **10.99**  
 Slow roasted roast beef combine with sautéed onions and mushrooms served on a crusty sub roll with rosemary au jus

**Caprese Ciabatta** **8.99**  
 Tomato and fresh mozzarella layered on a grilled ciabatta roll topped with fresh basil leaves and garlic aioli

**Club Sandwich** **9.99**  
 Ham, turkey, bacon and Swiss served on toast with lettuce, tomato and mayonnaise

\* Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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## Pasta

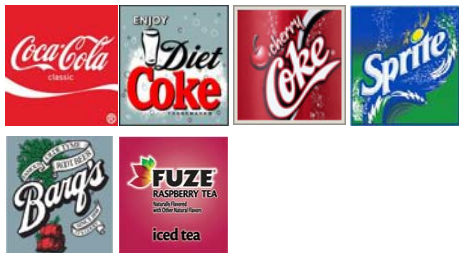
- ★ **Pasta Florentine** **16.99**  
Linguini tossed in a creamy sundried tomato, spinach and garlic sauce with topped with Parmesan cheese and served with a bread stick
- with Chicken** **18.99**
- with a Flat Iron Steak** **22.99**

- Pasta Primavera** **15.99**  
Penne pasta loaded with bell peppers, diced tomato, red onion, broccoli florets, and mushrooms in a white wine scampi sauce topped with Parmesan cheese

## Beverages

### Soft Drinks

Free refills on soft drinks, coffee and tea



### Coffee, Decafe, Tea

### Iced Tea and Lemonade

### Milk and Chocolate Milk

### Domestic Bottles

Abita Turbo Dog, Budweiser, Bud Light, Bud Light Lime, Coors Light, Dogfish Head 60 IPA, Flying Dog Imperial Porter, Magic Hat 9, Michelob Ultra, Miller Lite, Miller Genuine Draft, O'douls, Rogue Dead Guy Ale, Sam Adams Boston Lager, Sierra Nevada IPA, Shock Top, Troegs Java Head, Yuengling Lager, Yuengling Lager Light, and Victory Prima Pils



Tröegs Brewing Company is a family owned and operated brewery producing hand crafted specialty beers for Pennsylvanians. Today Tröegs brews and bottles their award winning beers for distribution throughout Pennsylvania, Virginia, and Northern Maryland. Tröegs gives free tours and tastings every Saturday at 12 & 2 p.m.

### Draft Beer

We have a robust craft and specialty beer selection as well as domestic favorites: Yuengling Lager, Bud Light, Coors Light, Miller Lite and Blue Moon. Please ask your server about today's selection

### Imports

Amstel Light, Corona Extra, Corona Light, Heineken, Heineken Light, Hoegaarden, Labatt's Blue, Labatt's Light, Stella Artois, Molson Canadian, and Smithwicks

### Wines by the Glass

- Chardonnay, Canyon Road
- Pinot Grigio, Bella Sera
- White Zinfandel, Canyon Road
- Merlot, Canyon Road
- Cabernet Sauvignon, Canyon Road

