

### STARTERS

YORK CITY PRETZEL A York favorite. Handmade twisted goodness served with whole grain mustard and cheese sauce. 8.99 Upgrade with creamy crab dip 13.99 With charcuterie 17.99 Dessert pretzel with cinnamon/sugar 13.99

#### WINGS

Your choice of traditional or boneless wings served with your choice of seasoning or sauce. 13.99 Chicago style add 2.99 Seasoning: Old Bay, Cajun, garlic Parmesan, Buffalo ranch Sauce: Buffalo, BBQ, mild, sweet Thai chili



BURGERS All burgers are char-grilled served with lettuce and tomato. Served with fries.

BBQ

Honey BBQ sauce, bacon, Cheddar cheese and caramelized onions. 15.99

MUSHROOM SWISS Sautéed mushrooms, Swiss cheese and beer mustard. 15.99



TEMPURA VEGETABLES

Tempura fried broccolini, red peppers, asparagus and portobello mushrooms served with cucumber wasabi and teriyaki sauce. 12.99

BURRATA

Creamy burrata cheese accompanied by blistered grape tomatoes, fresh basil and balsamic glaze. Served with toasted baguettes. 13.99 GF, V, VGO  $\,$ 

#### SHRIMP TOAST

Minced shrimp and garlic served on pan fried Texas toast. 12.99

# SOUP AND SALADS

<u>HOUSE SALAD</u>

Greens mixed with carrots, tomato and cucumbers served with choice of dressing. 6.99 GF, V, VGO

CAESAR SALAD Traditional Caesar served with Parmesan cheese and croutons. 7.99

#### CAPRESE SALAD

Bibb lettuce served with tomatoes, Fresh mozzarella cheese, basil and balsamic glaze. 13.99 GF, V, VGO

CARIBBEAN CHICKEN SALAD Romaine lettuce tossed with pineapple, red peppers and tomatoes completed with grilled jerk chicken and accompanied by citrus vinaigrette. 14.99

### BLACK & BLEU Cajun seasoning, bleu cheese and chipotle aïoli 15.99

CHEESEBURGER CLUB Two beef patties, lettuce, tomato, American cheese, Cheddar cheese, bacon, BBQ and mayo, served on Texas toast. 16.99

### **ASIAN FAVORITES**

CRAB RANGOON Crispy wontons filled with cream cheese and imitation crab served with sweet Thai chili sauce. 9.99

CHICKEN LETTUCE WRAPS Bibb lettuce filled with chicken and chestnuts. 12.99 RAMEN

HOUSE-made with Fresno peppers, bean sprouts, scallions and ramen noodles. Plain 8.99 V, Chicken 12.99, Beef 15.99, Shrimp 15.99

**TRUFFLE MAC & CHEESE** 

SHORT RIB STROGANOFF

Pulled short rib, sautéed mushrooms and rich demi-glace

tossed with orecchiette noodles and spinach. 27.99

Orecchiette pasta in a creamy truffle and White Cheddar sauce with

peas and portobello mushrooms, topped with toasted breadcrumbs. 16.99



FRIED RICE House-made with carrots, peas and fried egg. GF Plain 6.99 V, Chicken 8.99, Beef 13.99, Shrimp 13.99

LO MEIN House-made with broccolini, red peppers, garlic and onions. Plain 10.99 V, Chicken 13.99, Beef 15.99, Shrimp 15.99

#### PASTA SPAGHETTI & MEATBALLS Meatballs and marinara sauce served with spaghetti, topped with fresh mozzarella and Parmesan cheeses. 15.99

BLACKENED CHICKEN FARFALLE Farfalle noodles tossed with a chipotle cream sauce and

topped with blackened chicken. 16.99

BRUSCHETTA CHICKEN Fresh basil, tomatoes and garlic tossed in a white wine sauce, served over linguine, topped with fresh mozzarella cheese and grilled chicken. 16.99

## FROM THE SEA

CRAB CAKE Crab cake served with baked potato and asparagus. 17.99 Add an additional cake 9.99

FISH & CHIPS Yuengling battered haddock served with coleslaw, fries and tartar sauce. 19.99

PAN-SEARED SALMON Atlantic salmon served with jasmine rice, grilled asparagus and choice of sauce. 20.99 GF

**CRAB STUFFED SHRIMP** Shrimp stuffed with crab imperial and garlic butter sauce, served with wild rice and asparagus. 23.99 GF

GRILLED JERK MAHI Tender mahi-mahi brushed with jerk glaze and served with jasmine rice and broccolini. 23.99 GF





### **SPECIALTIES**

ROASTED CHICKEN BREAST Roasted chicken breast with mashed potatoes, asparagus and marsala sauce. 17.99 GF

OPEN FACED PIT BEEF Shaved prime rib served on Texas toast with mashed potatoes and brown gravy. 18.99

BRAISED SHORT RIB Slow cooked short ribs glazed with teriyaki and served with wasabi whipped potatoes and tempura broccolini. 28.99

CHICKEN CHESAPEAKE Roasted chicken breast topped with crab imperial served with wild rice and broccolini. 28.99

NEW YORK STRIP STEAK Grilled and served with a baked potato and broccolini. 34.99 GF

GF-Gluten Free V-Vegan VGO-Vegetarian, Gluten Free Options





### DESSERTS

COOKIE SKILLET SUNDAE Fresh baked chocolate chip cookie, vanilla ice cream and chocolate syrup topped with whipped cream and a cherry. 9.99

LOADED WAFFLE SUNDAE Homemade Belgian waffle topped with ice cream, chocolate syrup, whipped cream and a cherry. 9.99

LEMON MERINGUE PIE Served with raspberry sauce. 8.00

#### CHEESECAKE

New York style cheesecake topped with strawberry sauce. 8.00 DOUBLE CHOCOLATE CAKE Chocolate cake layered with chocolate icing served with raspberry sauce and whipped cream. 8.00 SWEET WILLOW DOUBLE SCOOP

Try a daily special flavor from York's finest creamery. 4.00 GF



GOIN' BANANAS Vanilla ice cream, fudge sauce, peanuts, fresh banana, strawberry, whipped cream and a cherry. 12.00

ALMOND JOY Chocolate ice cream, coconut, almonds, chocolate syrup, Almond Joy bar, whipped cream and a cherry. 12.00

MATCHA WAFFLE Vanilla ice cream, matcha, fudge sauce, toasted almonds, whipped cream, green sprinkles and a toasted waffle. 12.00

### CHOCOLATE COVERED PRETZEL Chocolate ice cream, fudge sauce, crushed pretzel, whipped cream, chocolate covered pretzels and a cherry. 12.00

STRAWBERRY CHEESECAKE Vanilla ice cream, fresh strawberries, cheesecake chunks, whipped cream and a cherry. 12.00

YORK PEPPERMENT PATTY Creamy peppermint ice cream blended with hot fudge, topped with whipped cream, chocolate shavings and a peppermint patty and cherry. 12.00

### SHARABLE COCKTAILS

KING'S PEACH Tasty blend of peach, grapefruit and Crown Royal whisky served with two straws! 20.00

QUEEN'S QUENCHER Caribbean blend of coconut, pineapple and sweet juices. Share with a friend! 20.00

SOUTHERN SANGRIA A peachy twist on an old favorite. Peach purée with white wine and signature juices make this a not to miss cocktail. Carafe 28.00

**FLIGHT RISK** 

her a few of our favorite Try to pick a favorite!

Fun and Fruity A few of our fruitier cocktails for you to enjoy. 28.00

Barreled and Aged This flight will remind you of your favorite Speakeasy. 28.00

Decadent Delights





SIGNATURE COCKTAILS

MANHATTAN Woodford Reserve whiskey, Carpano Antica vermouth and Angostura bitters. 10.00

OLD FASHIONED Maker's Mark Bourbon, simple syrup and Angostura bitters.  $\,$  10.00  $\,$ 

PALOMA el Jimador tequila, grapefruit juice and ginger beer. 10.00 ESPRESSO MARTINI

Starbucks espresso, Tito's Handmade vodka, Kahlúa and simple syrup. 10.00

**BRAMBLE ON** Beefeater gin, blackberry brandy, lemon juice and mint syrup. 10.00

SPICED ORANGE SPRITZ Captain Morgan Original Spiced rum, blood orange liqueur, pomegranate liqueur, Ancho Reyes Chili liqueur and club soda. 12.00 CHOCOLATE STRAWBERRY MARTINI Holla Sweet n' Strawberry vodka, Baileys Irish Cream liqueur and Godiva Chocolate liqueur. 12.00

**BLOODY MARY** Holla Sweetfire Jalapeño vodka or Holla Salvadili Pickle vodka and Blood Mary mix. 10.00

PURPLE JACKPOT Long Island Iced Tea, blue curaçao and cranberry juice. 10.00

SOUTHERN CARD DRAW Southern Comfort, peach schnapps, cranberry juice and ginger ale. 10.00

SEASIDE SPRITZER Apple pucker, blue curaçao, pineapple juice and club soda. 10.00

### **DRAFTS & BOTTLES**

#### DRAFT

COORS LIGHT 5.00 MILLER LITE 5.00 BUD LIGHT 5.00 BLUE MOON BELGIAN WHITE 5.00 MICHELOB ULTRA 5.00 YUENGLING LAGER 5.00 MODELO 5.00

SAMUEL ADAMS SEASONAL 5.00 BIG OYSTER 6.00 TRÖEGS 6.00 LEINENKUGEL'S 7.00 LIQUID HERO 8.00 MOLLY PITCHER 8.00

#### BOTTLES

COORS LIGHT 5.00 MILLER LITE 5.00 BUDWEISER 5.00 BUD LIGHT 5.00 MICHELOB ULTRA 5.00 YUENGLING LAGER 5.00 CORONA 6.00 HEINEKEN 6.00 BLUE MOON BELGIAN WHITE 6.00 HIGH NOON SELTZER 7.00 WHITE CLAW HARD SELTZER 7.00