

DINER&DRINKS

STARTERS

YORK CITY PRETZEL

A York favorite. Handmade twisted goodness served with whole grain mustard and cheese sauce. 9
Upgrade with creamy crab dip 14

WINGS

Your choice of traditional or boneless wings served with your choice of seasoning or sauce. 15
Buffalo, BBQ, Old Bay, Garlic Parmesan

DISCO FRIES

Crispy fries layered with mozzarella cheese and beef gravy. 9

BADA BING SHRIMP

Yuengling battered shrimp tossed in a fiery chile pepper garlic sauce. 15

SOUTHWEST CHICKEN EGG ROLL

Fried until crispy served with chipotle ranch dressing. 10

ONION RINGS

Beer battered thick cut onion rings served with horseradish cream dressing. 8

FRIED OYSTERS

Seven oysters dusted in flour and flash fried served with cocktail sauce. 14

CRISPY BRUSSELS SPROUTS

Crispy sprouts tossed in sweet garlic teriyaki sauce topped with toasted sesame seeds. 11

BATTERED GREEN BEANS

Crispy battered beans served with dynamic sauce. 10

CHICKEN QUESADILLA

Chicken, Cheddar Jack cheese, pico de gallo and jalapeños, in a grilled flour tortilla served with sour cream and salsa. 13

DOUBLE PEPPERONI FLATBREAD PIZZA

Marinara sauce, mozzarella cheese, double pepperoni cups served on flatbread crust. 14

NASHVILLE HOT CAULIFLOWER

Tempura cauliflower tossed in Nashville Hot sauce drizzled with hot honey. 14

EDAMAME

Soybeans in the pod sprinkled with sea salt. 9

SOUP AND SALADS

SOUP DU JOUR 6

HOUSE-MADE CHILI 7

HOUSE SALAD

Spring mix, carrots, tomatoes and cucumbers served with choice of dressing. 9

CAESAR SALAD

Romaine, Parmesan cheese and croutons served with Caesar dressing. 9

WEDGE SALAD

1/4 iceberg lettuce wedge topped with blue cheese dressing, blue cheese crumbles, bacon and tomatoes. 10

PITTSBURGH STEAK SALAD

Spring mix, tomatoes, cucumbers, carrots and Cheddar Jack cheese topped with sliced steak and crispy French fries. 18

GREEK SALMON SALAD

Spring mix, red onion, cucumbers, feta cheese, Kalamata olives topped with seared salmon. 18

COBB SALAD

Romaine, diced turkey, cucumbers, tomatoes, chopped egg, Cheddar Jack cheese and chopped bacon. 15

DRESSING OPTIONS:

Ranch, Blue Cheese, Italian, French, Honey Mustard, Balsamic, Greek

HANDHELDS

CHEESEBURGER CLUB

Two beef patties, lettuce, tomato, American and Cheddar cheeses, bacon and BBQ mayo served on Texas toast. 17

STEAKHOUSE BURGER

Grilled beef patty, Havarti cheese, mashed potatoes, bacon and AI mayo served on a brioche roll. 16

BBQ BURGER

Grilled beef patty, bacon, Cheddar cheese, Honey BBQ sauce, caramelized onions, lettuce and tomato served on a brioche roll. 16

REGULAR CHEESEBURGER

Your choice of Cheddar, American or Havarti cheese topped with lettuce and tomato served on a brioche roll. 14

IMPOSSIBLE BURGER

Impossible patty, Cheddar cheese, thousand island dressing, lettuce and tomato served on a ciabatta roll. 16

CRAB CAKE GRILLED CHEESE

Our crab cake mix in a brioche bread grilled cheese with cheddar cheese and sliced tomato. 16

SMOKEHOUSE PULLED BBQ CHICKEN

Pulled BBQ chicken topped with bacon, Cheddar cheese and onion straws served on a toasted ciabatta roll. 14

CIABATTA BLT CLUB

Ham, turkey, bib lettuce, tomato, bacon and avocado aioli served on a toasted ciabatta roll. 14

ROAST BEEF PRETZEL SANDWICH

Sliced roast beef, Havarti cheese, lettuce and tomato, topped with horsey mayo served on a pretzel roll. 16

CLASSIC RUBEN

Your choice of turkey or corned beef, Swiss cheese, sauerkraut and thousand island dressing served on grilled rye bread. 13

PLATTERS

Served with choice of two sides

HOT BEEF PLATTER

Sliced roast beef dipped in au jus served on Texas toast and topped with brown gravy. 18

SALISBURY STEAK PLATTER

Salisbury steak, caramelized onions served on Texas toast and topped with brown gravy. 17

HOT TURKEY PLATTER

Sliced oven roasted turkey served on Texas toast and topped with turkey gravy. 16

POT ROAST PLATTER

Slow roasted bottom round beef served on Texas toast and topped with brown gravy. 17

ENTRÉES

BROILED CRAB CAKE

Served with Old Bay beurre blanc and a choice of two sides. 20

PAN-SEARED SALMON

Seared salmon topped with Creole butter and a choice of two sides. 22

FISH & CHIPS

Yuengling battered haddock served with coleslaw, French fries and tartar sauce. 20

SHRIMP & SCALLOP LINGUINE

Jumbo shrimp and bay scallops, sautéed and tossed with beurre blanc and fresh parsley. 22

GRILLED FILET MIGNON

6 oz grilled filet served with red wine demi-glace and a choice of two sides. 47

GRILLED RIBEYE

12 oz cut of prime rib served with au jus, horseradish cream and choice of two sides. 44

PRIME BONE-IN PORK CHOP

14 oz prime pork chop, topped with bacon brown sugar butter served with a choice of two sides. 40

FRIED CATFISH

Cornmeal dusted catfish pieces, fried golden brown served with a choice of two sides. 16

CHICKEN & DUMPLINGS

Flavorful broth, tender chicken, carrots, onions and fresh herbs served with homemade dumplings. 13

CHEESE RAVIOLI ROSE

Asiago and ricotta cheese filled raviolis served in a creamy marinara sauce with Parmesan cheese and garlic bread. 15

PLANT-BASSED PENNE & MEATBALL MARINARA

Soy meatballs simmered in a rich marinara sauce served over gluten-free penne pasta. 17

SIDES

FRENCH FRIES
BUTTERED CORN
SOUTHERN STYLE
GREEN BEANS

ONION RINGS
MASHED POTATOES
GRILLED ASPARAGUS
MACARONI & CHEESE

WILD RICE
APPLESAUCE
HOUSE SALAD
CAESAR SALAD

POTATO SALAD
MACARONI SALAD

DINER&DRINKS

DESSERTS

BROWNIE SUNDAE

Warm chocolate brownie, vanilla ice cream, and chocolate syrup topped with whipped cream and a cherry. 10

PINEAPPLE UPSIDE DOWN CAKE

Served with caramel glaze, whipped cream and a cherry. 8

LEMON MERINGUE PIE

Served with raspberry sauce. 8

WARM RUSTIC APPLE TART

Topped with a scoop of vanilla ice cream. 9

DOUBLE CHOCOLATE CAKE

Chocolate cake layered with chocolate icing served with raspberry sauce and whipped cream. 8

DOUBLE SCOOP OF ICE CREAM

Try a daily special flavor. 4

MEGA SHAKES

CINNAMON BUN SHAKE

Cinnamon brown sugar shake with Cinnamon Toast Crunch cereal topped with a cinnamon bun. 12

COFFEE AND A DONUT

Coffee ice cream, fudge sauce, donut, whipped cream and a cherry. 12

REESE'S PEANUT BUTTER SHAKE

Peanut butter, vanilla ice cream, fudge sauce, Reese's Pieces, peanut butter cups, whipped cream and a cherry. 12

STRAWBERRY CHEESECAKE

Vanilla ice cream, strawberry topping, slice of cheesecake, whipped cream and a cherry. 12

CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream, fudge sauce, chocolate brownie, whipped cream and a cherry. 12

YORK PEPPERMINT PATTY

Peppermint ice cream, fudge sauce, whipped cream, peppermint patties and a cherry. 12

SIGNATURE COCKTAILS

MANHATTAN

Woodford Reserve whiskey, Carpano Antica vermouth and Angostura bitters. 10

OLD FASHIONED

Maker's Mark Bourbon, simple syrup and Angostura bitters. 10

CITRUSY WHITE TEA

Absolut Citron vodka, triple sec, signature sour and ginger ale. 10

SPIKE SALTED CARAMEL APPLE CIDER

Fresh apple cider spiked with Stoli Salted Karamel vodka and garnished with an apple slice. 10

JACK FROST

A tropical blend of Captain Morgan's White rum, pineapple, and coconut flavors with a coconut "snow" rim. 10

CRANBERRY GIN FIZZ

Tanqueray London Dry gin, Elderflower liqueur, cranberry and ginger ale. 10

HONEYSUCKLE

Crown Royal Vanilla whisky and Elderflower liqueur, shaken with lemon sour and topped with ginger beer. Garnished with a lemon zest and sugar rim. 10

SWEET AND SPICY MARGARITA

Patrón tequila and Triple Sec mixed with lime juice, simple syrup, and grapefruit juice shaken with fresh jalapeños. Served with a chili salt rim. 10

BLOODY MARY

Holla Sweetfire Jalapeño vodka or Holla Salvadili Pickle vodka and Blood Mary mix. 10

PURPLE JACKPOT

Long Island Iced Tea, blue curaçao and cranberry juice. 10

SOUTHERN CARD DRAW

Southern Comfort whiskey, peach schnapps, cranberry juice and ginger ale. 10

PUMPKIN SPICE WHITE RUSSIAN

Tito's handmade vodka, Kahlúa Coffee liqueur, and pumpkin spice cream. Served with a cinnamon stick and sprinkled with pumpkin spice. 10

SNOWY COSMO

Absolut Citron vodka, triple sec, lime juice, and white cranberry juice. 10

SHARABLE COCKTAILS

KING'S PEACH

Tasty blend of peach, grapefruit and Crown Royal whisky served with two straws! 20

QUEEN'S QUENCHER

Caribbean blend of coconut, pineapple and sweet juices. Share with a friend! 20

APRICOT BOURBON BREW

A sweet blend of apricots puréed with lemon, lime, and orange juice, mellowed out by the oaky bite of Marker's Mark Bourbon. Finished off with La Marca Prosecco, makes this an ever so pleasant cocktail to enjoy. 20

DRAFTS & BOTTLES

DRAFTS

COORS LIGHT 5

MILLER LITE 5

BUD LIGHT 5

BLUE MOON
BELGIAN WHITE 5

MICHELOB ULTRA 6

YUENGLING LAGER 5

MODELO ESPECIAL 5

SAMUEL ADAMS SEASONAL 5

TRÖEGS 6

LEINENKUGEL'S 7

ASK YOUR SERVER ABOUT
ROTATING DRAFT SELECTIONS
NOT LISTED HERE.

BOTTLES

COORS LIGHT 5

MILLER LITE 5

BUDWEISER 5

BUD LIGHT 5

MICHELOB ULTRA 6

YUENGLING LAGER 5

CORONA 6

HEINEKEN 6

BLUE MOON
BELGIAN WHITE 6

HIGH NOON HARD SELTZER 7

WHITE CLAW
HARD SELTZER 7

SIMPLY SPIKED LEMONADE 6