

Weekly Dinner Specials



Dinner Hours 4:00 pm - 8:00 pm

Reservations 717-796-8147 option 1

SUNDAY August 23	MONDAY August 24	TUESDAY August 25	WEDNESDAY August 26	THURSDAY August 27	FRIDAY August 28	SATURDAY August 29
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APPETIZER OF THE WEEK

Pretzel Crusted Calamari
with Parmesan Cheese, Cherry Peppers, Mustard Aioli
\$6

ENTRÉE

Crab Stuffed Haddock, Pommes Potato Puree, Asparagus, Lemon Capers Butter \$13.95	Grilled Florida Grouper, Mango Salad, Lime Pepper Broth, Brown Butter \$14.95	Lamb Rack, Polenta Fries, Sauteed, Baby Spinach, Mint Demi Glace \$14.95	Chicken Marsala with Wild Rice Pilaf, Sauteed Baby Spinach, Mushroom Marsala Sauce \$11.95	Closed For New England Lobster Clam Bake Reservation Only Event	Sesame Crusted Ahi Tuna Steak, Asian Slaw, Sticky Rice, Soy Butter Sauce \$14.95	Delmonico Steak, Waffle Batter Onion Rings, Asparagus, Black Peppercorn Sauce \$14.95
Cal - 1655 F - 19g Na - 1318 mg Carb - 55g	Cal - 447 F - 17g Na - 413 mg Cho - 78 mg Carb - 20g	Cal - 1216 F - 68g Na - 1703 mg Carb - 94g	Cal - 467 F - 16.55g Na - 92 mg Carb - 39.6g	Cal - 1289 F - 97g Na - 1355 mg Carb - 22g	Cal - 1130 F - 59g Na - 2860 mg Carb - 80g	Cal - 1289 F - 97g Na - 1355 mg Carb - 22g

DESSERT OF THE WEEK

Ultimate Brownie Sundae
with Vanilla, Chocolate, Strawberry Ice Creams, Fudge Brownies, Red Berry Sauce, Warm Chocolate Sauce, Whipped Cream, Crushed Nuts
\$5