

ENTRÉES

Fresh Fruit Medley	10
Fresh Berries and Melon	
Brioche French Toast	16
Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	
Smoked Salmon Plate*	20
Thinly sliced Smoked Salmon with Toast Points, accompanied with Cream Cheese, Bermuda Onions, Chopped Eggs and Capers	
Create Your Own Omelet	22
Traditional Omelet or Egg Whites with choice of Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar, Swiss or Parmesan. Accompanied with Hash Browns. Choice of Toast or English Muffin	

Bircher Muesli	12
House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla	
The Lancaster Benedict*	22
Two poached Eggs with your choice of Canadian Bacon or Smoked Salmon on a toasted English Muffin with Tomato and Avocado, accompanied with Hollandaise Sauce and Hash Browns	
Avocado Toast*	20
Avocado topped Sourdough Bread with side Salad and two Eggs, any style	
The Classic American*	22
Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin	

À LA CARTE

Egg, Any Style*	3
Hash Brown Potatoes	7
Apple-smoked Bacon	8
Smoked Chicken Sausage	8

Ruby Red Grapefruit Half	6
Toasted Bagel with Cream Cheese	7
Oatmeal with Fruit	9
Wheat Toast or English Muffin	6

BEVERAGES

Coffee	3
Tea	4
Espresso Bar Specialties	
Latte • Cappuccino • Mocha.....	3.50 • 4 • 4.50

Orange or Apple Juice	5
Cranberry or Grapefruit Juice	5
Milk	5

CHEF DE CUISINE JOSEPH VINSON

Please inform your server of any food allergies. || Parties of 6 or more are subject to a 20% service charge.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SMALL PLATES

Deviled Egg Collection 15 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Fried Calamari 16 Delicately breaded and served with Lancaster Marinara and Chipotle Aioli	Colossal Shrimp Cocktail 24 Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade
Ahi Tuna Tartare* 17 Served on crisp Wonton Chips with Avocado and Wasabi Creams	Mediterranean Meatballs 17 Lamb Meatballs in a lightly-spiced Arrabiata Sauce with Castelvetrano Olives, Pine Nuts and served with grilled Bread	Smoked Salmon* 20 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
Mussels and Roses 20 Steamed Mussels with Garlic, Shallots, Fennel, Rose Petals and Grilled Sourdough		Mediterranean Dip Duo 18 Hummus and Labneh served with Naan Dippers, Celery, Carrots and Cucumbers

SOUPS & SALADS

The Lancaster Salad 22 Roasted Chicken, fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	Roasted Beet Salad 16 Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	Shrimp Salad 24 Served in Avocado Boats with fresh Greens and a Lemon Honey Vinaigrette
Steak Salad* 26 Grilled to order Ribeye, sliced thin and accompanied with an Arugula and Tomato salad, shaved Parmesan, served with a homemade Roasted Balsamic Dressing	Caesar Salad* 14 Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades <i>With Chicken</i> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 28	Roasted Tomato Basil Soup, Cup/Bowl 6/10 Tomatoes, caramelized Onions, Basil and a touch of cream
		Five Onion Soup, Cup/Bowl ... 6/10 Rich Beef Broth stocked full of Onions topped with a Brioche Crouton and melted Swiss Cheese

SANDWICHES

(All sandwiches accompanied with your choice of French Fries, Sweet Potato Fries, House-made Potato Chips or Seasonal Fruit)

Grilled Portobello Sandwich 16 Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun	Lancaster BLT 16 Apple-Smoked Bacon, Lettuce, Tomatoes, and Avocado	Curry Chicken Sandwich 16 Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread
Pulled Pork Sandwich 16 Served on a Challah Bun with Homemade Pickles and Fried Onions	American Kobe Burger* 18 Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese	Classic Tuna Sandwich 16 On toasted Wheat Bread with Swiss Cheese and chopped Iceberg Lettuce

FEATURES

Crispy Pan-seared Salmon* 24 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	Braised Short Rib Tacos 20 Corn Tortillas, sliced Avocado, Queso Fresco, fresh Radish, Mango Slaw, pickled Red Onions, accompanied with Salsa Verde	Grilled Chicken Paillard 20 Accompanied with Watercress Salad with heirloom baby Tomatoes, Bermuda Onions, Avocado, Asparagus, Haricot Verts and Parmesan
Lancaster Crab Cake 24 Jumbo Crab Cake on a bed of Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction		

À LA CARTE

Fresh Seasonal Fruit 6	House-made Potato Chips 6	Pomme Frites 6
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ACT I || STARTERS

Bacon Wrapped Stuffed Figs 15 Stuffed with Blue Cheese and accompanied with Candied Pecans	Deviled Egg Collection 15 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Fried Calamari 16 Delicately breaded and served with Lancaster Marinara and Chipotle Aioli
Mediterranean Meatballs 17 Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives, Pine Nuts and served with grilled Bread	Colossal Shrimp Cocktail 24 Five Gulf Shrimp with homemade Cocktail Sauce and Creole Remoulade	House-made Potato Chips 8 Accompanied with a Blue Cheese Dipping Sauce
Charcuterie Board 34 Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts, and Crackers	Artisan Cheese Board 24 Chef's selection, served with Dried Fruit and Crackers	Ahi Tuna Tartare* 17 Served on crisp Wonton Chips with Avocado and Wasabi Creams
Mussels and Roses 20 Steamed Mussels with Garlic, Shallots, Fennel, Rose Petals and Grilled Sourdough	Smoked Salmon* 20 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades	Mediterranean Dip Duo 18 Hummus and Labneh served with Naan Dippers, Celery, Carrots and Cucumbers

ACT 2 || SOUPS & SALADS

Five Onion Soup 10 Rich Broth stocked full of Onions topped with Brioche Crouton and melted Swiss Cheese	The Lancaster Salad 24 Roasted Chicken, fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins	Caesar Salad* 14 Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades <i>With Chicken</i> 22 <i>With Salmon</i> 26 <i>With Shrimp</i> 28
Roasted Tomato Basil Soup 10 Tomatoes, caramelized Onions, Basil and a touch of cream	Roasted Beet Salad 16 Served with fresh Greens with Peppercorn Dressing and Goat Cheese Crumbles	

ACT 3 || FEATURES

Braised Boneless Short Ribs 36 Served on Mushroom Risotto	Shrimp Scampi* 36 Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Taglierini Pasta	American Kobe Burger* 24 Served on a toasted Challah Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
Roasted Airline Chicken Breast 28 Served with Asparagus and Garlic mashed Potatoes with a Brandied Cream Sauce	Pan-seared Scallops* 42 Served with Garlic and Herbed mashed Potatoes, Asparagus, Mushroom and Sun-dried Tomato Medly with a Mango Relish	Grilled Rack of Lamb* 42 Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine, and a Rosemary Demi-glace
Lancaster Crab Cake(s) 24/46 Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction	Crispy Pan-seared Salmon* 32 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	Pan-seared Filet Mignon, 8 oz.* 58 Grilled to order with a side of Asparagus and Garlic mashed Potatoes and choice of au Poivre or Bearnaise Sauce
Pan-seared Seabass 38 Served with a warm Lentil Salad		

À LA CARTE

Haricot Verts Amandine 12	Mediterranean Roasted Cauliflower 12 With Currants, Mint, and Pine Nuts	Pomme Frites 8
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BRUNCH CLASSICS

Bananas Foster Waffle 16	Create Your Own Omelet 22
Belgian Waffle accompanied with a classic Bananas Foster Sauce	Traditional Omelet or Egg Whites with choice of Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar, Swiss or Parmesan. Accompanied with Hash Browns. Choice of Toast or English Muffin
Braised Ribs Benedict* 24	West Coast Huevos Rancheros* 22
Accompanied with Sautéed Spinach, Grilled Tomato, and served on grilled Sourdough Bread with Hollandaise	Crispy Taco topped with Black Bean Purée, Salsas Roja and Verde, two eggs, over easy and Home fried Potatoes
Avocado Toast* 20	Bircher Muesli 12
Avocado topped Sourdough Bread with side Salad and two Eggs, any style	House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla
Quiche Florentine 16	Shrimp Salad 24
Spinach and Gruyère Quiche served with bowl of fresh berries	Served in Avocado Boats with fresh Greens and a Lemon Honey Vinaigrette
The Classic American* 22	Fruity Pebbles French Toast 18
Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin	Served with Crème Anglaise and fresh Berries

FEATURES

Deviled Egg Collection 15	Caesar Salad* 14
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
Grilled Portobello Sandwich 16	<i>With Chicken</i> 22
Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun	<i>With Salmon</i> 26
Crispy Pan-seared Salmon* 24	<i>With Shrimp</i> 28
Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	The Lancaster Salad 22
Lancaster Crab Cake 24	Roasted Chicken, fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins
Jumbo Crab Cake on a bed of Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction	Knife + Fork Burger* 20
Steak and Eggs* 26	Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion, and Swiss Cheese. Accompanied with one egg, over easy
Ribeye Steak, Chimichurri Sauce, Home fried Potatoes and two Eggs, any style	Croque Madame* 20
	Served on Sourdough Bread with Smoked Ham and Gruyère with Bechamel and one egg, over easy

All sandwiches are accompanied with your choice of French Fries, Sweet Potato Fries, House-made Potato Chips or Seasonal Fruit

BRUNCH COCKTAILS

Mimosa 9	Bloody Mary 9
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