

ENTRÉES

Fresh Fruit Medley 10 Fresh Berries and Melon	Bircher Muesli 12 House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla
Brioche French Toast 16 Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	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
Smoked Salmon Plate* 20 Thinly sliced Smoked Salmon with Toast Points, accompanied with Cream Cheese, Bermuda Onions, Chopped Eggs and Capers	Avocado Toast* 20 Avocado topped Sourdough Bread with side Salad and two Eggs, any style
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	The Classic American* 22 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of Toast or English Muffin
West Coast Huevos Rancheros* 22 Crispy Taco topped with Black Bean Purée, Salsas Roja and Verde, two eggs, over easy and Home fried Potatoes	Steak and Eggs* 26 Ribeye Steak, Chimichurri Sauce, Home fried Potatoes and two Eggs, any style

À LA CARTE

Egg, Any Style* 3	Ruby Red Grapefruit Half 6
Hash Brown Potatoes 7	Toasted Bagel with Cream Cheese 7
Apple-smoked Bacon 8	Oatmeal with Fruit 9
Smoked Chicken Sausage 8	Wheat Toast or English Muffin 6

BEVERAGES

Coffee 3	Orange or Apple Juice 5
Tea 4	Cranberry or Grapefruit Juice 5
Espresso Bar Specialties Latte • Cappuccino • Mocha..... 3.50 • 4 • 4.50	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 and 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	Truffled Radiatori and Cheese 15 Pasta with truffled Alfredo sauce and light Breadcrumb Topping	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 on a bed of Iceberg Lettuce with a Lemon Honey Vinaigrette
Steak Salad* 26 Grilled and sliced to order Ribeye, accompanied with an Arugula and Tomato salad, shaved Parmesan, and 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 and 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
-------------------------------------	--	-----------------------------

EXECUTIVE CHEF 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.

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
Smoked Chicken Breast 32 Served with Parmesan Broccolini, Garlic mashed Potatoes, and Sun-dried Cherry Demi Sauce	Pan-seared Scallops* 42 Served with Garlic and Herbed mashed Potatoes, Asparagus, Mushroom and Sun-dried Tomato Medley with a Mango Relish	Pan-seared Seabass 38 Served with a warm Lentil Salad
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	Grilled Rack of Lamb* 42 Double Chops, roasted Fingerling Potatoes, Haricot Verts Amandine, and a Rosemary Demi-glace
Seared Pork Ribeye 30 Served with sautéed Greens, Cannellini Beans and an Apple and Golden Raisin Chutney		Pan-seared Filet Mignon, 8 oz.* 58 Grilled to order with a side of Asparagus, Garlic mashed Potatoes and choice of au Poivre or Béarnaise Sauce

À LA CARTE

Parmesan Broccolini 12 Sautéed and served with Red Pepper Batonnets	Mediterranean Roasted Cauliflower 12 With Currants, Mint and Pine Nuts	Pomme Frites 8
Garlic Mashed Potatoes 8		Truffled Radiatori and Cheese 18 Pasta with truffled Alfredo sauce and light Beadcrumb Topping

EXECUTIVE CHEF 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.

BRUNCH CLASSICS

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

FEATURES

Deviled Egg Collection 15 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	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
Grilled Portobello Sandwich 16 Avocado Mash, Lettuce, Tomato, and fresh Mozzarella served on a warm Challah Bun	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
Crispy Pan-seared Salmon* 24 Avocado glazed Salmon, Sweet Potato Mash, Brussels Sprouts, and Mango Salsa	Knife + Fork Burger* 20 Served on a toasted Challah Bun with Bacon, Lettuce, Tomato, Bermuda Onion, and Swiss Cheese. Accompanied with one egg, over easy
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	Croque Madame* 20 On Sourdough Bread with Smoked Ham and Gruyère, Béchamel and one egg, over easy served with a Side Salad
Steak and Eggs* 26 Ribeye Steak, Chimichurri Sauce, Home fried Potatoes and two Eggs, any style	Monte Cristo 24 French Toast battered on Wheat Bread with Turkey, Ham and Swiss Cheese with sides of Raspberry Jam and Honey Dijon Mustard

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
-----------------------	----------------------------

EXECUTIVE CHEF 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.*