
BREAKFAST

CULTIVATED

MENU

ENTRÉES

Fresh Fruit Medley 10
Accompanied with an Orange and Mint infused Sauce

Bircher Muesli 10
House-made Muesli accompanied with Yogurt,
Honey and a dash of Vanilla

Brioche French Toast 14
Thick sliced Brioche with Cinnamon and Vanilla,
accompanied with Fresh Berries and Maple Syrup

Smoked Salmon Plate 16
Thinly sliced Smoked Salmon with Toast Points,
accompanied with Cream Cheese, Bermuda Onions,
Chopped Eggs and Capers

“Texas” Belgian Waffle 14
Accompanied with Strawberry and Pear Compote,
Whipped Cream and Maple Syrup

The Lancaster Benedict 19
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

Fernando’s Chilaquiles Verde 16
Crisp Corn Tortillas tossed in our mild, homemade
Tomatillo Salsa, topped with Queso Fresco, Avocado
and Sunny-side Up Eggs

The Classic American 16
Two Eggs, any style, Apple-smoked Bacon and Hash
Browns. Choice of toast or English Muffin

Create Your Own Omelet 18
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

À LA CARTE

Egg, Any Style 3

Hash Brown Potatoes 7

Apple-smoked Bacon 8

Turkey Sausage 8

Ruby Red Grapefruit Half 6

Toasted Bagel with Cream Cheese 7

Steel Cut Oatmeal 7

White or Wheat Toast or English Muffin 6

BEVERAGES

Coffee 3

Tea 4

Speedy Boy Specialties
Latte • Cappuccino • Mocha 3.50 • 4 • 4.50

Freshly-Squeezed Orange Juice 5

Grapefruit Juice 5

Cranberry Juice 5

Milk 5

EXECUTIVE CHEF FERNANDO HUERTA

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** 12
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon
- Ahi Tuna and Avocado Tartare*** 14
Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps
- Colossal Shrimp Cocktail** 22
Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade
- Smoked Salmon** 16
Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
- Mediterranean Meatballs** 14
Lamb meatballs in a lightly-spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread

SOUP & SALAD

- The Lancaster Salad** 16
Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins
- 'Kumato' Caprese** 14
Slices of sweet Tomato and Mozzarella, accompanied with Olive Oil, a Balsamic Reduction and fresh Basil
- Caesar Salad*** 14
Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
- Steak Salad** 22
Grilled to order Ribeye, sliced thin and accompanied with an Arugula and Tomato salad, shaved Parmesan, served with a homemade Roasted Balsamic Dressing
- Roasted Tomato Basil Soup, Cup/Bowl (v)** 6/8
Tomatoes, caramelized Onions, Basil and light Cream
- Five Onion Soup, Cup/Bowl** 6/8
Rich Broth stocked full of Onions topped with seasoned Croutons and melted Swiss Cheese

SANDWICHES

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

- Classic Tuna Sandwich** 14
On toasted wheat bread with Havarti and chopped Iceberg Lettuce
- Curry Chicken Sandwich** 14
Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread
- Grilled Mediterranean Vegetable Sandwich** 12
Zucchini, Yellow Squash, Eggplant, Tomato and Red Peppers paired with Sun-dried Tomato Aioli and Gruyere on a warm Brioche Bun
- American Kobe Burger*** 18
Served on a toasted Brioche Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese

FEATURES

- Crispy Pan-seared Salmon** 24
Sautéed Baby Spinach, Sweet Corn Relish with Creole Remoulade
- Lancaster Crab Cake** 22
Jumbo Crab Cake on a bed of Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction
- Braised Short Rib Tacos** 18
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

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** 14
Stuffed with Blue Cheese and accompanied with Crackers, Candied Pecans and fresh Grapes
- Deviled Egg Collection** 14
Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon
- Colossal Shrimp Cocktail** 22
Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade
- Ahi Tuna and Avocado Tartare*** 16
Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps
- Mediterranean Meatballs** 14
Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread
- Artisan Cheese Board** 18
Chef's selection, served with Dried Fruit and Crackers
- Charcuterie Board** 24
Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts, Olives and Crackers
- Smoked Salmon** 16
Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
- House-made Potato Chips** 8
Accompanied with a Blue Cheese Dipping Sauce

ACT 2 || SOUPS & SALADS

- Five Onion Soup** 10
Rich Broth stocked full of Onions topped with seasoned Croutons and melted Swiss Cheese
- Roasted Tomato Basil Soup (v)** 10
Tomatoes, caramelized Onions, Basil and light Cream
- 'Kumato' Caprese** 14
Slices of sweet Tomato and Mozzarella, accompanied with Olive Oil, a Balsamic Reduction and fresh Basil
- Caesar Salad*** 14
Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades
- The Lancaster Salad** 20
Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins

ACT 3 || FEATURES

- Braised Short Rib Tacos** 22
Corn Tortillas, sliced Avocado, Queso Fresco, fresh Radish, Mango Slaw and pickled Red Onions. Accompanied with Salsa Verde.
- Half Roasted Chicken** 28
Accompanied with Garlic mashed Potatoes, roasted Baby Carrots, grilled Green Onions and an Orange and Fennel Jus
- Lancaster Crab Cakes** 38
Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction
- Crispy Pan-seared Salmon** 28
Sautéed Baby Spinach, Sweet Corn Relish with Creole Remoulade
- Shrimp Scampi** 36
Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Angel Hair Pasta
- Atlantic Sea Scallops** 38
Cast Iron Seared jumbo Scallops accompanied with a Watercress and Watermelon Radish Salad and Cilantro Lime Aioli
- American Kobe Burger*** 22
Served on a toasted Brioche Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
- Grilled Rack of Lamb** 38
Double Chops, roasted Fingerling Potatoes, sautéed Broccolini, baby Heirloom Tomatoes and Rosemary Demi-glace
- USDA Prime Filet Mignon, 8 oz.** 46
Grilled to order, side of Garlic Mashed Potatoes and a choice of au Poivre or Béarnaise Sauce

À LA CARTE

- Lobster Macaroni and Cheese** 14
Fresh Seasonal Vegetables 8
- Balsamic Glazed Brussels Sprouts with Bacon** 10
- Garlic Mashed Potatoes** 8
Pomme Frites 8

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