

ENTRÉES

Fresh Fruit Medley	10
Accompanied with 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, English Muffin or Biscuit.	
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, English Muffin or Biscuit	

À LA CARTE

Egg, Any Style	3
Hash Brown Potatoes	7
Apple-smoked Bacon	8
Turkey Sausage	8
White or Wheat Toast or English Muffin	6

Ruby Red Grapefruit Half	6
Toasted Bagel with Cream Cheese	7
Steel Cut Oatmeal	7
Two freshly-baked Biscuits	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

FEATURES

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

- 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
- Curry Chicken Sandwich** 14
Lightly seasoned Chicken Salad with Lettuce and Tomato on toasted Wheat Bread
- Classic Tuna Sandwich** 14
On toasted wheat bread with Havarti and chopped Iceberg Lettuce
- 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
- American Kobe Burger*** 18
Served on a toasted Brioche Bun with Bacon, Lettuce, Tomato, Bermuda Onion and Cheddar Cheese
- 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 Bleu Cheese and accompanied with Crackers, Candied Pecans and fresh Grapes	Ahi Tuna and Avocado Tartare* ... 16 Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps	Charcuterie Board 24 Our Artisan Cheese Board with a selection of specialty cured Meats, Nuts, Olives and Crackers
Deviled Egg Collection 14 Traditional, Pesto, Roasted Red Pepper, Bacon and Smoked Salmon	Mediterranean Meatballs 14 Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetrano Olives and served with grilled Bread	Smoked Salmon 16 Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
Colossal Shrimp Cocktail 22 Five Gulf Shrimp with homemade Cocktail Sauce or Creole Remoulade	Artisan Cheese Board 18 Chef's selection, served with Dried Fruit and Crackers	House-made Potato Chips 8 Accompanied with a Bleu 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	'Kumato' Caprese 14 Slices of sweet Tomato and Mozzarella, accompanied with Olive Oil, a Balsamic Reduction and fresh Basil	The Lancaster Salad 18 Roasted Chicken, Fresh Kale and Frisée with a Lemon Honey Vinaigrette, Eggs, Bacon, Walnuts, Almonds, Cheddar, Apples, Currants and Golden Raisins
Roasted Tomato Basil Soup (v) ... 10 Tomatoes, caramelized Onions, Basil and light Cream	Caesar Salad* 14 Hearts of Romaine Wedge, grated Parmigiano Reggiano, White Anchovies, Capers and Garlic Croustades	

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.	Crispy Pan-seared Salmon 28 Sautéed Baby Spinach, Sweet Corn Relish with Creole Remoulade	American Kobe Burger* 22 Served on a toasted Brioche Bun with Lettuce, Tomato, Sweet Onion, Bacon and Cheddar Cheese and French Fries
Half Roasted Chicken 28 Accompanied with Garlic mashed Potatoes, roasted Baby Carrots, grilled Green Onions and an Orange and Fennel Jus	Shrimp Scampi 36 Classically prepared with Garlic Butter and fresh Parsley, Accompanied with freshly prepared Angel Hair Pasta	USDA Prime Ribeye, 16 oz. 52 Grilled to order, side of Garlic Mashed Potatoes, side of Creamy Horseradish, or Béarnaise Sauce
Lancaster Crab Cakes 38 Jumbo Crab Cakes on Frisée with Diced Tomatoes, Green Onions, Sweet Chili Sauce and a Soy Sauce Reduction	Atlantic Sea Scallops 38 Cast Iron Seared jumbo Scallops accompanied with a Watercress and Watermelon Radish Salad and Cilantro Lime Aioli	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	Balsamic Glazed Brussels	Garlic Mashed Potatoes 8
Fresh Seasonal Vegetables 8	Sprouts with Bacon 10	Pomme Frites 8

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