

ENTRÉES

Fresh Fruit Medley 10 Accompanied with an Orange and Mint infused Sauce	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
Bircher Muesli 10 House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla	Fernando's Chilaquiles Verde 16 Crisp Corn Tortillas tossed in our mild, homemade Tomatillo Salsa, topped with Queso Fresco, Avocado, Sunny-side Up Eggs* and Hash Browns
Brioche French Toast 14 Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	The Classic American* 16 Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of toast or English Muffin.
Smoked Salmon Plate 16 Thinly sliced Smoked Salmon with Toast Points, accompanied with Cream Cheese, Bermuda Onions, Chopped Eggs and Capers	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.
"Texas" Belgian Waffle 14 Accompanied with Strawberry and Pear Compote, Whipped Cream and Maple Syrup	

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	Steel Cut Oatmeal 7
Turkey Sausage 8	White or Wheat Toast or English Muffin 6

BEVERAGES

Coffee 3	Orange Juice 5
Tea 4	Grapefruit Juice 5
Speedy Boy Specialties Latte • Cappuccino • Mocha 3.50 • 4 • 4.50	Cranberry Juice 5
	Milk 5

EXECUTIVE CHEF FERNANDO HUERTA

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**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
- 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
- Fried Calamari + Rock Shrimp** 14
Delicately breaded and served with Lancaster Marinara and Chipotle Aioli

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** 6/8
Tomatoes, caramelized Onions, Basil and a touch of Cream
- Five Onion Soup, Cup/Bowl** 6/8
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)

- 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
- Leo's Pulled Pork Sandwich** 15
Served on a seeded Bun with Homemade Pickles and Fried Onions

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 and Candied Pecans
- Mediterranean Meatballs** 14
Lamb Meatballs in a lightly spiced Arrabiata Sauce with Castelvetroano Olives and served with grilled Bread
- 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
- 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
- Smoked Salmon** 16
Served with Lemon-Dill Aioli, Capers, chopped Eggs and Croustades
- Fried Calamari + Rock Shrimp** ... 14
Delicately breaded and served with Lancaster Marinara and Chipotle Aioli
- House-made Potato Chips** 8
Accompanied with a Blue Cheese Dipping Sauce
- Ahi Tuna + Avocado Tartare*** 16
Lightly seasoned and accompanied with Yuzu Dipping Sauce and Bread Crisps

ACT 2 || SOUPS & SALADS

- Five Onion Soup** 10
Rich Beef Broth stocked full of Onions topped with a Brioche Crouton and melted Swiss Cheese
- Roasted Tomato Basil Soup** 10
Tomatoes, caramelized Onions, Basil and a touch of 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 Boneless Short Ribs** 34
Served on Saffron Risotto with Roasted Root Vegetables
- Roasted Airline Chicken Breast** . 28
Served with an Orange and Fennel Jus. accompanied with a Corn and Edamame Ragout and Garlic mashed Potatoes
- 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

- Mushroom Risotto** 14
- Roasted Baby Carrots** 10
- Crispy Roasted Asparagus** 12
with Walnuts, Breadcrumbs and Parmesan
- Pomme Frites** 8
- Garlic Mashed Potatoes** 8

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