

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 Sprouts with Bacon 10	Garlic Mashed Potatoes 8
Fresh Seasonal Vegetables 8		Pomme Frites 8

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. | (v) Vegetarian