

Mother's Day Menu

May 12, 2024
11AM - 5PM
1 Center Square
Abbottstown, PA



COCONUT CURRY MUSSELS

PEI mussels, red Thai curry, coconut milk, basil, toasted garlic baguette 23

BAKED CRAB DIP

creamy Chesapeake cheese dip, lump crab, cheddar jack cheese,
chopped bacon, garlic crostini 16

PAN SEARED SCALLOPS

diver scallops, cheesy grits, fire-roasted corn & pepper blend,
creole-style coulis 18

ARANCINI

risotto ball stuffed with Italian beef, salsa rosa 13

CREAM OF CRAB

fresh jumbo lump crab, sherry cream broth, Chesapeake seasoning 7

TURTLE

70-year tradition, cream sherry sidecar 8

FRENCH ONION CROCK

rich beef broth, Swiss cheese, house-made croutons, garlic-pepper onion crisps,
frenched scallions 9

Reservations Accepted
717-259-9535



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



TRADITIONAL CAESAR

crisp romaine, shaved parmesan, house-made croutons, parmesan tuile,
classic Caesar dressing 14

Add Ons chicken 6 Atlantic salmon 9 seared Ahi tuna 9 shrimp 8 tenderloin tips 12

MANDARIN SALMON

Boston butter lettuce, seared Atlantic salmon, orange segments, julienne carrots,
toasted almonds, sliced cucumbers, frenched scallions, wonton crisps,
sesame ginger vinaigrette 23

QUICHE

sun-dried tomato, asparagus, goat cheese,
served with fresh fruit cup 15

MONTE CRISTO

applewood smoked ham, oven roasted turkey, Swiss cheese,
Dijon honey mustard, cinnamon swirl French toast, powdered sugar,
maple syrup dipper, served with fresh fruit cup 17

CINNAMON TOAST CRUNCH FRENCH TOAST

cinnamon glazed pullman bread, vanilla bean egg batter,
cinnamon toast crunch crust, whipped cream, maple syrup,
served with fresh fruit cup 15

CHAMPAGNE CHICKEN

sautéed chicken, grapes, almonds, champagne cream, parmesan risotto,
chef's vegetable 21

CRAB CRUSTED SEABASS

crab topped seabass, lemon dill sauce, wild rice, chef's vegetable 32

PASTA PRIMAVERA

linguine, seasonal vegetables, fresh herbs, garlic olive oil sauce, parmesan,
garlic baguette 19

Add Ons chicken 6 Atlantic salmon 9 seared Ahi tuna 9 shrimp 8 tenderloin tips 12

FILET MIGNON

grilled 8oz USDA Choice filet, cognac lobster sauce,
chive smashed potatoes, chef's vegetable 40

CHICKEN & WAFFLES

roasted chicken, freshly made waffle, chive smashed potatoes, rich gravy,
broccoli, baby top carrots 18