

APPETIZERS

Today's Soup

Chefs' daily creation \$4 / \$5

Baked Tomato Soup

Swiss and provolone \$5 / \$6

Cheese Plate

Cave aged cheddar, goat, bleu, huckleberry jam, pecans \$9

SALADS

Lily's Special Salad

Baby greens, endive, cranberries, pear, bleu cheese, pecans, pomegranate vinaigrette \$9

Cobb Salad

Baby greens, grilled chicken breast, apple wood bacon, avocado, hard cooked egg, tomato, bleu cheese, classic Cobb dressing \$13

EGG DISHES

Bacon Omelet

Apple wood bacon, American cheese, potato cake, toast \$10

*Ham Benedict

Poached eggs, tomato, asparagus, English muffins, potato cake, Hollandaise \$11

*Steak and Eggs

Grilled 5 oz Kobe ribeye steak, choice of eggs, potato cake, asparagus, toast, chipotle chili ketchup \$20

ENTREES

*Beef Filet Tips

Sauteed mushrooms and shallots, potato cake, asparagus, Marsala wine sauce \$20

Raspberry Chicken

Baked breast, almond bread crumbs, melted brie, potato cake, asparagus, Chambord sauce \$15

Grilled Alaskan Sockeye Salmon

Horseradish butter, potato cake, asparagus \$20

**Pa consumer advisory:
Consumption of animal foods
that are undercooked may
cause illness*



BRUNCH

Lobster and Crab Spring Roll

Orange ginger sauce \$9

Crispy Fried Duck Tenders

Asian barbeque sauce \$7

Smoked Salmon Crespelle

Salmon pastrami and marscapone cheese layered with crepes \$8

SANDWICHES

Kobe Burger

8 oz American Kobe beef, lettuce, tomato, red onion, French fries \$12

Calla Lily Club

Roast turkey breast, bacon, Swiss, lettuce, tomato, mayo, French fries \$9

Cantaloupe Carpaccio

Prosciutto, honey, lavender \$7

Seafood Cocktail

Iced shrimp, jumbo lump crab, local tomato gazpacho \$9



Grilled Caesar Salad

Char grilled romaine, roasted tomato bruschetta, Parmesan, classic Caesar dressing \$9

Crab and Avocado Salad

Baby greens, avocado, jumbo lump crab, cucumber, tomato, remoulade dressing \$15



New Orleans Omelet

Andouille sausage, pepper-jack, cheese, peppers, onions, potato cake, Hollandaise, toast \$12

*Smoked Salmon Benedict

Poached eggs, tomato, asparagus, English muffins, potato cake, Hollandaise \$13

Eggs Florentine

Creamed spinach, mushrooms, roasted tomatoes, Parmesan, two eggs, potato cake, toast, baked in an iron skillet \$10



Chicken Ocar

Grilled chicken breast, jumbo lump crab, potato cake, asparagus, Hollandaise sauce \$18

Santa Fe Chicken

Grilled chicken breast, chili pepper penne, pepper jack cream sauce, black bean salsa, asparagus \$15

Lobster Macaroni and Cheese

Roasted tomatoes, asparagus, baked in an iron skillet \$20

*Executive chef; Steve Brown
Chef de Cuisine; Kelly Kapinos
A dozen of muffins du jour are \$4*



Jumbo Lump Crab Omelet

Mushrooms, asparagus, white cheddar cheese, potato cake, toast \$15

*Crab Cake Benedict

Poached eggs, tomato, asparagus, English muffins, potato cake, Hollandaise \$15

Stuffed French Toast Melba

Country white bread, brie, peaches, raspberries, apple wood bacon, maple syrup \$12



Grilled Pork and Scallops

Grilled pork loin, apple wood bacon wrapped sea scallops, potato cake, asparagus, huckleberry sauce \$17

Chicken Quesadilla

Grilled chicken breast, onions, peppers, pepper jack cheese, salsa, guacamole, sour cream \$10

Lily's Crab Cake

3 oz petite crab cake, potato cake, asparagus, basil tartar sauce \$18

*20% gratuity will be added
to parties of 8 or more
We are a smoke and
cell phone free restaurant*