

## APPETIZERS

### Today's Soup

Chefs' daily creation \$4 / \$5

### Baked Tomato Soup

Swiss and provolone \$5 / \$6

### Cheese Plate

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

### Buffalo Turkey Wings

Tossed with pepper sauce, celery, carrots, bleu cheese dressing \$10

## SALADS

### Lily's Special Salad

Baby greens, endive, cranberries, pear, bleu cheese, pecans, pomegranate vinaigrette \$6 / \$9

### Cobb Salad

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

## ENTREES

### \*Filet Mignon Three Ways

Three 3 oz grilled beef tenderloins, Oscar, Bordelaise, and topped with Maytag bleu cheese \$33

### \*Amish Duck Mixed Grill

Grilled organic duck breast, duck sausage, mango wheatberry salad, Texas barbeque sauce \$28

### Grilled Kobe Meatloaf

American Kobe beef and pork meatloaf, mashed potatoes, tomato onion gravy \$17

### Grilled Alaskan Sockeye Salmon

Horseradish butter, soy bean succotash \$25

### Stuffed Tilapia

Baked fillet topped with crab meat, summer corn salad, remoulade sauce \$25

### Lobster Macaroni and Cheese

Roasted tomatoes, Parmesan and white cheddar cheese, baked in an iron skillet \$24

*\*Pa consumer advisory:  
Consumption of animal foods  
that are raw or undercooked  
may cause foodborne illness*



SUMMER 2010

### 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

### Edamame Hummus

Soy bean puree, corn chips, fresh veggies \$7

### Flash Fried Calamari

Thai curry sauce \$8

### Seafood Cocktail

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

### Cantaloupe Carpaccio

Crispy prosciutto, organic honey, local cheddar, fresh lavender \$7



### \*Grilled Caesar Salad

Char grilled romaine, roasted tomato bruschetta, Parmesan, classic Caesar dressing \$6 / \$9

### Warm Spinach Salad

Baby spinach, andouille sausage, mushrooms, shallots, roasted tomatoes, hard cooked egg, goat cheese, pecans, balsamic vinaigrette \$7 / \$10



### \*Dry Aged New York Sirloin

Grilled 10 oz strip steak, chipotle chili potato salad, Worcestershire sauce \$29

### \*Beef Filet Tips

Sauteed mushrooms and shallots, mashed potatoes, Marsala wine sauce \$20

### \*Lily's Surf & Turf

Petite filet mignon, crab cake, mashed potatoes, tartar and Worcestershire sauces \$28

### Raspberry Chicken

Baked breast coated with almond bread crumbs, melted brie, mashed potatoes, Chambord sauce \$18

### Sea Scallops

Pan-seared diver scallops, lobster-corn risotto, basil oil \$25

### Summer Squash Fettuccine

Local zucchini and yellow squash ribbons, ratatouille, pesto cream, Parmesan \$16 Add Shrimp \$25

*Executive chef; Steve Brown  
Chef de Cuisine; Kelly Kapinos  
Sous Chef; Crystal Dunlap  
Loaves of Howard's bread are \$4*



### Summer Salad

Local tomatoes, fried organic mozzarella, greens, balsamic vinaigrette, Parmesan \$6 / \$9

### Crab and Avocado Salad

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



### \*Steak & Fries

Grilled 5 oz Kobe ribeye steak, garlic butter French fries, chipotle chili ketchup \$23

### Lamb Mixed Grill

Grilled lamb loin chops, lamb sausage, whole wheat cous cous salad, mint sauce \$25

### \*Calves Liver Au Poivre

Served medium, mashed potatoes, brandied raspberry sauce, pistachios, red onion jam \$22

### Lily's Crab Cakes

Two 3 oz crab cakes, corn, polenta, tomato, basil tartar sauce \$25

### Pork and Sea Scallops

Grilled pork loin, apple wood bacon wrapped sea scallops, mashed potatoes, huckleberry sauce \$23

### Santa Fe Chicken

Grilled chicken breast, chili pepper penne, pepper jack cream sauce, black bean salsa, corn chips \$17

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