

ENTREES

All entrees are served with a house salad of baby greens,
whole wheat bread with honey, cranberries and butter, grilled asparagus.
Substitute your house salad with a specialty salad. \$5

*GRILLED HANGER STEAK

Grilled 9 oz beef hanger steak served with New Orleans style andouille sausage
potato hash and a drizzle of our own Worcestershire sauce. \$28

*BEEF TENDERLOIN TIPS GORGONZOLA

Pan-seared filet tips with mixed mushrooms and shallots,
simmered in marsala wine sauce, tossed with gorgonzola ravioli. \$22

GRILLED KOBE MEATLOAF

Grilled American Kobe beef and pork meatloaf served with
mashed gold potatoes and roasted onion tomato gravy. \$17.5

*LAMB MIXED GRILL

Grilled lamb loin chops and lamb sausage
served with whole wheat cous cous salad and mint sauce. \$25

*CALVES LIVER AU POIVRE

Sauteed calves liver, served medium, with cracked black peppercorns,
red onion preserves, mashed gold potatoes, brandied raspberry glaze, pistachios. \$22

PORK TENDERLOIN AND SEA SCALLOPS

Grilled pork tenderloin and apple wood bacon wrapped sea scallops,
served with mashed gold potatoes and huckleberry zinfandel wine sauce. \$22

RASPBERRY CHICKEN

Baked almond bread crumb encrusted chicken breast, topped with melted brie,
served with mashed gold potatoes and chambord sauce. \$17

SANTA FE CHICKEN

Grilled chicken breast, black bean salsa and chili pepper penne pasta tossed
with pepper jack cheese and cream, garnished with corn chips. \$17

TURKEY MIXED GRILL

Grilled turkey breast and smoked turkey sausage served with slices of mango,
on a bed of soybeans, wheatberries, sundried cranberries and corn,
drizzled with chipotle chili mango barbecue sauce. \$20

GRILLED ALASKAN SALMON

Grilled wild Sockeye salmon fillet topped with horseradish butter,
served on a bed of soy bean succotash. \$22

LILY'S CRAB CAKE

Broiled 5 oz all lump crab caked laced with sweet white corn, served with
grilled polenta, sliced tomato and a drizzle of basil tartar sauce. \$23

LOBSTER MACARONI & CHEESE

Pasta tossed with lobster, roasted tomatoes, white cheddar cheese and cream,
topped with bread crumbs and Parmesan cheese, baked in an iron skillet. \$24

GRILLED VEGETABLE RAVIOLI

Fresh pasta filled with grilled vegetables and cheese,
served with wilted baby spinach and roasted red pepper tomato sauce. \$18

*Pennsylvania consumer advisory: Consumption of animal foods that are undercooked may cause illness.
20% gratuity will be added to tables of 8 or more. We are a smoke and cell phone free restaurant.