

MOTHER'S DAY 2008

WINES BY THE GLASS

CRIOS DE SUSANA BALBO MALBEC ROSE ARGENTINA '07

BANYAN GEWURZTRAMINER, MONTEREY CALIFORNIA '07

CRIOS DE SUSANA BALBO TORRONTES ARGENTINA '07

LIBERTY SCHOOL CHARDONNAY, CENTRAL COAST, CALIFORNIA '06

FLEUR du CALIFORNIA PINOT NOIR, CARNEROS '06

LAPIS LUNA MERLOT, CALIFORNIA '04

SCREW KAPPA NAPA CABERNET, CALIFORNIA '05

All wines are \$35 per bottle. 5 oz glass. \$7 10 oz glass. \$13

Wine flight. 3 oz tasting of any three wines. \$10

Please ask your server for our full wine and beer list.

LILY'S CHAMPAGNE COCKTAIL

California sparkling wine with a splash of raspberry liqueur,
garnished with fresh raspberries. \$6

SAM ADAMS WHITE SPRING ALE

An unfiltered Belgian style wheat ale brewed with a blend of ten spices. \$4

CHERRY MARTINI

Three olives cherry vodka, cherry juice and a splash of champagne. \$8

STRAWBERRY LEMONADE

A refreshing non-alcoholic blend of lemons and strawberries,
garnished with a fresh strawberry. \$3

APPETIZERS

LOBSTER BISQUE

Cup \$5 Bowl \$6

TOMATO BISQUE

Fresh tomato soup with a touch of cream, baked in a crock,
topped with Swiss and provolone cheese. Cup \$5 Bowl \$6

LANCASTER COUNTY CHEESE PLATE

Local cave aged Pennsylvania Noble cheddar with huckleberry jam
and fresh goats milk cheese with pecans, garnished with fresh fruit. \$9

LOBSTER AND CRAB SPRING ROLL

Crispy fried lobster, crab and vegetable spring roll
served with an orange ginger dipping sauce. \$9

ALMOND ENCRUSTED DUCK TENDERS

Crispy fried duck tenderloins served with Asian BBQ sauce. \$7

SHRIMP AND CRAB COCKTAIL

Served with classic cocktail sauce. \$9

SMOKED SALMON CRESPELLE AND MARSCAPONE

Crepes layered with smoked salmon pastrami and Italian cream cheese,
garnished with cucumber, red onion, capers, tomato and a drizzle of basil oil. \$8