



LEAFY



Our HERSHEY® Grill Chef's House Specialty*

*Mesclun Greens, Cucumbers, Tomatoes, Leeks, Scallions, Carrots
White Balsamic Vinaigrette
Appetizer 3.50 ~ Entrée 7.95*

Crispy Picatta Salad

*Panko Crusted Chicken Breast with Artichokes, Tomatoes, Spinach, Arugula
Lemon Caper Dressing
8.95*

Vine Ripened Tomato Carpaccio*

*Bocconcini Mozzarella, Fine Herb Salad
Chocolate Balsamic Vinaigrette
7.95*

Poached Salmon Salad

*Atlantic Salmon, Watercress, Baby Spinach, Pancetta Crisps, Haricot Verts
Dijon Sherry Vinaigrette
9.95*

Traditional Caesar Salad

*Crisp Romaine Hearts, Reggiano Parmigiano, Croutons
8.95*

Traditional "SEASAR" Salad

*Traditional Caesar Salad with Lump Crab Meat
Appetizer 12.95 ~ Entrée 18.95*

Twice-Baked Wisconsin Blue Cheese Soufflé*

*Savory Soufflé on a bed of Winter Greens, Walnuts, Apples
Cinnamon Pear Vinaigrette
8.95*

*Vegetarian Menu Option



SAVORY



French Onion Soup

Rich Sherry Broth, Croutons, Swiss Provolone Blend

5.95

Amish Style Chicken Dumpling Soup

Homestyle Broth, Spaetzle

Cup 4.95 - Bowl 5.95

Crab and Corn Chowder

A HERSHEY® Grill Tradition with Creamy Corn, Lump Crab Meat, Bacon

Cup 4.95 - Bowl 5.95



LIVELY



Sofrito Shrimp Cocktail

King Prawns Marinated with Puerto Rican Herbs & Spices, Sauce Vierge

Cilantro & Roma Tomato Salad

9.95

Asian Tuna

Yellowfin Tuna, Pineapple Mango Chutney, Wasabi Crème Fraiche

8.95

Foraged Mushroom Crepes*

Sautéed Wild Mushrooms, Creamy Mornay Sauce

8.95

Smoked Duck

Mango Puree, Cassis Reduction

8.95

*Vegetarian Menu Option



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Eggplant Ravioli

*Sweet Peppers, Truffle Essence
Crab Vodka Sauce
15.95*

Creole Seafood Pasta

*Searred Shrimp, Scallops, Crawfish, Andouille Sausage
Pappardelle Pasta, Brandy Cream
18.95*

Gluten Free Pasta*

*Sautéed Vegetables, Locally Grown Mushrooms, Shaved Parmesan
Sun-dried Tomato Cream
14.95*

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Marinated Pork Medallions

*Yukon Gold Mash, Locally Grown Vegetables, Pork Cabbage Turnover
Apple Butter Sauce
20.95*

Tornados of Filet Mignon

*Two 4oz Medallions with Yukon Gold Mash, Locally Grown Vegetables
Merlot Demi
Alternate Option ~ One Medallion & One Rock Shrimp Cake
24.95*

Flat Iron Steak Au Poivre

*Andouille Sausage, Onion Ragout, Yukon Gold Mash
Cognac Peppercorn Cream
21.95*

Amish Marinated Chicken

*Sage Scented with Sautéed Spaetzle, Kennett Square Mushrooms, Country Ham
Locally Grown Vegetables
18.95*

HERSHEY® Grill Burger

*Angus Beef Burger with Lettuce, Tomatoes, Onions on a Kaiser Roll
Add Two Toppings:
Mushrooms, Grilled Onions, Bacon, American, Cheddar, Provolone or Swiss
8.95*



SEAFOOD



Panko Crusted Skate

*Rice Wine Soba Noodle Salad, Grilled Baby Bok Choy
Wasabi Crème Fraiche, Miso Vinaigrette*
22.95

Seafood Paella

*Shrimp, Scallions, Clams, Mussels
Roma Tomatoes, Braised Greens, Saffron Rice
Rich Seafood Broth*
22.95

Pan Seared Diver Scallops

*Braised Greens, Parmesan Polenta
Aged Balsamic Reduction, Vanilla Beurre Blanc*
23.95

Pennsylvania Trout & Rock Shrimp Cake

*Warm Potato & Vegetable Salad
Béarnaise Sauce*
20.95

Potato Horseradish Crusted Salmon

Cucumber Dill Coulis, Yellow Balinese Rice
22.95

*All of our food preparations are free from artificial TransFat.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you
have certain medical conditions. Please alert your server to known food allergies.*

**Menus and pricing*