



HERITAGE HOSPITALITY
Family of Restaurants

APPETIZERS

Wings Your Way

Honey BBQ, mild or hot! Served with celery sticks and bleu cheese for dipping. 8.99

Chicken Spring Rolls

Three homemade chicken spring rolls with Asian vegetables and seasonings lightly fried. Served with an Asian dipping sauce. 8.99

Our Famous Maryland Crab Dip

Crabmeat, blended cheeses, sherry and a touch of paprika baked in the oven. Served with pita and toasted breads. 11.99

Spinach and Artichoke Dip

Warm spinach and artichokes perfectly blended with cheeses and seasonings. Served in a rustic French boli. Served with pita and toasted breads. 9.99

Angry Flour Dredged Calamari

Fried calamari served with our homemade roasted garlic mayo. 8.99

Steamed Prince Edward Island Mussels Your Way

PEI mussels served with garlic ciabatta for dipping. Your choice of marinara, honey cream or Pernod. 11.50

Baked Sesame Crusted Asparagus

Four jumbo asparagus spears wrapped with phyllo dough, rolled in sesame seeds, baked in the oven and drizzled with an Asian sweet & sour sauce. 7.99

Tortilla Chips & Salsa

Crisp tortilla chips served with our fresh salsa. 4.99

Basket of Homemade Chips

Your choice of plain, BBQ or Old Bay chips. 1.99

Basket of Fries

Regular or sweet potato. 2.99

Pizza of the Day

Chef's creation of pizza topped with fresh vegetables, meats and cheeses on ciabatta bread. 8.99

Crab Nachos

Corn tortilla chips topped with our homemade Maryland Crab Dip, Monterey jack & cheddar cheeses, fresh salsa and black beans with a dollop of southwest sour cream & guacamole. 12.99

Buffalo Popcorn Chicken

Morsels of breaded chicken tenderloins with a spicy batter, lightly fried & tossed in a buffalo sauce. Served with celery and bleu cheese for dipping. 8.99

Mini Tacos

Half dozen regular and half dozen spicy mini tacos served with lettuce, blended cheeses, salsa and sour cream. 8.99

Lager Battered Shrimp

Half pound of lager battered fried shrimp. 9.99

Mozzarella Sticks

Six breaded cheese sticks served with our warm marinara sauce. 7.50

Onion Rings

Basket of our breaded sweet Texas onion rings. Served with a tangy horseradish sauce. 7.99

Crispy Potato Wedges

Crispy potato wedges with sour cream, crispy bacon bits, shredded cheddar and scallions. 5.99

Grilled Quesadilla

Mexican tortilla filled with chicken steak or chopped beef steak, sautéed peppers, onions, shredded Monterey Jack and cheddar cheeses and garnished with southwest sour cream and salsa. 9.99

Chicken Tenders

Fried chicken tenders served in a basket with fries and your choice of sauce; BBQ, ranch, honey mustard, mild or buffalo. 11.99





SOUPS & SALADS

Southwestern Black Bean and Ham

Southwestern pureed black beans with diced country ham. Served with sour cream and crispy tortilla strips. Cup 3.75 / Bowl 5.95

Crock of French Onion

Our homemade beef stock based French onion soup with slow-cooked caramelized onions is served with a crouton and topped with provolone and Swiss cheese. 5.95

Maryland Vegetable Crab

Cup 3.75 / Bowl 4.75

Soup du Jour

Cup 3.75 / Bowl 4.75

Baked Tomato Florentine

Packed with roasted tomatoes and spinach, baked and topped with croutons. Finished with melted provolone. 5.95

Oriental Salad

Fresh baby greens and chopped cabbage tossed with green onions, water chestnuts and Asian sesame dressing. Topped with crispy chow mein noodles, orange segments and toasted sesame seeds. Your choice of grilled or blackened:

Chicken 12.99

Ahi tuna 14.99

Mediterranean Salad

Mixed field greens, kalamata olives, oven-dried tomatoes, feta cheese and crispy capers served with a balsamic vinaigrette and a parmesan garlic baguette. 12.99

Cobb Salad

Fresh seasonal greens with bands of chicken, diced tomato, bacon, bleu cheese, hardboiled egg, red onion, cheddar cheese and avocado. Served with your choice of dressing. 12.99

Avocado Crab Salad

Lump crabmeat, avocado, mango, mixed field greens, cucumber, frisée and a mango dressing. 14.99

Tomato & Mozzarella Salad

Pesto sauced seasonal tomatoes, fresh mozzarella and roasted red peppers drizzled with a balsamic glaze. 10.99

Strawberry and Goat Cheese Salad

Fresh strawberries, goat cheese, pistachios and field greens in a strawberry infused balsamic dressing. 12.99

Caesar Salad

Romaine, parmesan cheese and croutons tossed in a Caesar dressing. Anchovies upon request. 6.99

Add Chicken 5.00

Add Shrimp 7.00

Add Ahi tuna 9.00

Add Salmon 9.00

SALAD BAR

Whether by itself or accompanying a meal, our made-fresh-daily salad bar is sure to satisfy. 9.99

With meal 3.99

Add Chicken 5.00

Add Shrimp 7.00

Add Ahi tuna 9.00

Add Salmon 9.00

Baby Spinach Salad

Baby spinach, fresh pear, dried cranberries, goat cheese and toasted hazelnuts with a stoneground mustard balsamic dressing. 11.99

Tenderloin Steak Salad

Spicy marinated tenderloin tips prepared to your liking over field greens, feta cheese, zucchini, squash, mushrooms and roasted red peppers. Tossed in a red pepper ranch dressing. 14.99

Taco Salad

Fresh chopped Romaine, fresh salsa, black beans, blended cheeses, sliced chicken breast topped with southwest sour cream and guacamole. Served with a honey lime dressing in a fried tortilla bowl. 9.99

SANDWICHES AND WRAPS

All sandwiches served with your choice of French Fries, Sweet Potato Fries, Pasta Salad, Potato Salad or Homemade Chips: Old Bay, Mesquite BBQ, or Plain

Wrap of the Day

Flour tortilla stuffed with Chef's selection of the freshest meats, cheeses and ingredients. Always a delight! 9.99

Knicker's Club

Roasted turkey, honey-cured ham, bacon, lettuce, tomato and mayo served on toasted farmer's white bread. 9.99

SANDWICH BOARD 8.99

Your choice of:

Bread: wheat, rye, white, ciabatta or pretzel roll

Meat: smoked turkey, deli ham, chicken salad or tuna salad

Cheese: American, Swiss, provolone, pepper jack, muenster, cheddar or dill Havarti

Mayo, mustard or bacon upon request.

Crab Melt

Twinned portions of our homemade crab salad each topped with sliced tomato and cheddar cheese. Served open faced on a toasted English muffin. 12.99

LUNCH SPECIAL 8.50

1/2 SANDWICH & CUP OF SOUP OR SALAD

Half a Sandwich board

Your choice of:

Cup of MD crab or Du Jour

Small house or Caesar salad

Blackened Ahi Tuna Sandwich

Blackened fillet of ahi tuna with crispy pancetta, fresh avocado, lettuce and tomato served on ciabatta bread with a roasted garlic mayo. 14.99

Mighty Morning Wrap

Two scrambled eggs, spinach, bacon, French fries and pepper jack cheese wrapped in a fresh tortilla. 7.99

Crab Cake Sandwich

Our homemade crab cake and spices served on a Kaiser roll with lettuce, tomato and Old Bay mayo. 14.99

Buffalo Fish Sandwich

Lager battered haddock tossed in a buffalo sauce topped with bleu cheese. 8.99

Knicker's Cheesesteak Wrap

Chopped steak and American cheese blended with caramelized onions, mushrooms, bell peppers, mayo, lettuce and tomatoes. Your choice of beef or chicken. 9.99

Buffalo Chicken Wrap

Chicken tenders tossed in buffalo sauce with celery, lettuce and bleu cheese. 9.99

Homemade Shrimp Salad Sandwich

Homemade shrimp salad made with fresh corn, julienne roasted red peppers and celery. Served on a Kaiser roll with lettuce and tomato. 9.99

Grilled Cheddar Bratwurst

Grilled Bratwurst stuffed with spicy cheddar cheese, topped with sautéed peppers and onions. Served on a pretzel roll and topped with honey mustard. 7.99



PUB FARE

Chef's Meatloaf

Fresh Ground Angus beef and seasonings, topped with our Pub demi. Served with parmesan mashed potatoes, sautéed zucchini and squash. 11.99

Fish & Chips

Lager beer battered Haddock served with French fries and a side of remoulade sauce in a traditional old English style presentation. 12.99

Sheppard's Pie

An Irish favorite consisting of fresh ground angus beef, mixed vegetables simmered in a rich homemade gravy. Served in a crock topped with mashed potatoes and blended cheeses. 12.99

Bangers & Mash

Seared Irish sausage served with Yukon Gold whipped potatoes, onions, peppers and topped with Pub gravy. 12.99

ENTREES

Seared Salmon

Pan seared fresh salmon topped with pesto butter. Served with whipped potatoes and a vegetable medley of carrots, cauliflower & broccolini. 19.99

Broiled Crab Cake

One half pound of Jumbo lump crab topped with a lemon beurre blanc. Served with basmati risotto and grilled asparagus. Market

Keith's Homemade Chicken Waffles

Oven roasted pulled chicken, sautéed mushrooms, whipped potatoes & toasted waffles topped with our Pub gravy. 11.99

Pan Seared Jumbo Sea Scallops

Pan seared Jumbo sea scallops served with roasted Yukon Gold potatoes and a summer salad consisting of corn, tomato & orange segments with a balsamic beurre blanc. 22.99

Filet Mignon

Grilled 8oz. mouthwatering filet that is prepared to your liking and topped with a merlot compound butter. Served with fresh green beans & roasted fingerling potatoes. 26.99

Add Shrimp 7.00

Add Crab Cake 9.00

BBQ Ribs

Full rack of barbecue ribs accompanied with baked beans and broccolini drizzled with beurre blanc. Full rack 24.99 / Half rack 15.99

Balsamic Marinated Vegetable Ravioli

Portabella mushrooms, broccolini, zucchini, squash and oven-dried tomatoes over a bed of portabella mushroom ravioli. 11.99

Fresh Catch of the Day

Fresh fish of the day prepared daily by our Chef. Market

Beef Stroganoff

Tenderloin tips sautéed with mushrooms, spinach, brown gravy, a touch of cream and parmesan cheese. Served over egg noodles. 15.99

Grilled New York Strip

Grilled N.Y. Strip prepared to your liking topped with homemade Demi. Served with whipped potatoes and a medley of snow peas, pearl onions and shitaki mushrooms. 22.99

Add Shrimp 7.00

Add Crab Cake 9.00

Seafood Linguini

PEI mussels, jumbo sea scallops and rock shrimp sautéed in a white wine garlic sauce. Served over a bed of linguini pasta. 16.99

Caribbean Ahi Tuna

Caribbean seasoned flash fried Ahi tuna topped with a tropical salsa. Served with basmati rice and grilled asparagus then dressed with a citrus butter sauce. 18.99

Fettuccini Pasta with Chicken

Oven roasted pulled chicken with sautéed spinach and fettuccini pasta. Served with your choice of alfredo, marinara or basil cream sauce. 14.99

Margarita Chicken & Shrimp Skewers

Two margarita marinated skewers with chicken, shrimp, red & yellow peppers and red onion. Served with forbidden black rice and snow peas then dressed with a lime chili butter. 15.99



PANINIS

Pulled Pork Panini

Tender pulled pork paired with caramelized onions on toasted ciabatta bread, side of coleslaw and topped with our house BBQ sauce. 12.99

Hot Reuben Panini

Tender corned beef sliced thin paired with sauerkraut, Russian dressing and imported Swiss and rye bread make this a perfect combination. 12.99

Cuban

Pulled pork, capicola ham, swiss cheese and jalapeños. Served with dijonaise mustard on ciabatta bread. 11.99

Fresh Vegetable Panini

Grilled eggplant, roasted red peppers, asparagus, spinach, dill Havarti cheese and a dill yogurt sauce. Served on ciabatta bread. 8.99

Hot Italian Panini

Warm capicola, salami, pepperoni, roasted red peppers, mozzarella cheese, marinated portabella mushroom and fresh oregano drizzled with a balsamic reduction. Served on Panini bread. 12.99

Chicken Florentine Panini

Oven roasted pulled chicken, Fontina cheese, spinach and oven-dried tomato pesto served on toasted Panini bread. 12.99

Blackened Prime Rib Panini

Blackened prime rib sliced thin with caramelized onions and bleu cheese dressing served on a ciabatta roll with a side of au jus. 12.99

BURGERS

Caesar Burger

Grilled half pound burger topped with parmesan cheese, Romaine, sliced tomato and lettuce tossed with Caesar dressing and avocado. Served on a garlic buttered toasted Kaiser roll as a crouton. 9.99

BUILD YOUR OWN BURGER

Grilled half pound burger, lettuce, tomato and onion served with your choice of Cheese: American, Swiss, provolone, pepper jack, muenster, cheddar, dill Havarti or bleu cheese crumbles. 8.99

Toppings: Caramelized onions, mushrooms, bacon or blackened seasoning. .50 each

Bacon Cheeseburger Club

Two grilled burgers topped with American and cheddar cheeses and layered with Texas toast, mayo, lettuce, tomato and bacon. 11.99

Bacon Bleu Burger

Cajun spices, bacon and bleu cheese crumbles. 9.99

Chesapeake Burger

Grilled half pound burger topped with crabmelt and Swiss cheese served on a toasted Kaiser roll with lettuce, tomato and onion with a side of Old Bay mayo. 13.99

Three on a Tee

Three mini burgers topped with cheddar cheese, lettuce and tomato. Served with a side of southwest mayo.

Mini Burgers 9.99

Mini Pulled Pork with BBQ & cole slaw 10.99

Mini Crab Cakes with lettuce, tomato & Old Bay mayo 12.99

Garden Burger

Soy and vegetable meatless vegan burger topped with a portabella mushroom, spinach, roasted red peppers and dill Havarti cheese. Served on our fresh Kaiser roll. 9.99



KID'S MENU

Chicken tenders & French fries 6.99

Hot Dog & French fries 4.99

Corn Dog & French fries 6.99

Mac n Cheese 5.99

Penne Marinara 5.99

Jr. Chef's Pizza Kit 5.99

Grilled Cheese & French fries 4.99

Cheeseburger & French fries 5.99

Menu Prepared by Executive Chef Chip Conard and Sous Chef Daniel Slegel

Kenneth Painter – Director of Food and Beverage (ext 629)

Nutritional Information: Oils used are 100% trans fat Free, 0 grams of Cholesterol and have 0% peanut product.

Gluten Free menu items available. Please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pennsylvania Department of Health