



THE

YUKON

## APPETIZERS

**Blue Mussels** ----- 6.95

A full pound of blue points sautéed with garlic, butter, white wine and fresh chopped parsley

**Artichoke Dip** ----- 7.95

Loaded with artichoke hearts, this appy is meant to be shared. Artichoke hearts, cream cheese and our chef's secret blend of ingredients. Served with freshly fried tortilla chips

**Breaded Vegetables** ----- 7.95

Cauliflower, broccoli, onions, zucchini and asparagus spears.....Unbelievable!

Duo of dips featuring Zesty Southwestern and Bleu Cheese Dip

### **Soups by the Crock**

**Baked 3-Bean Chili** ---- 3.95

**Baked French Onion Soup** ---- 4.95

## ENTRÉES

*Served with a house salad, veggie d' jour and choice of starch to accompany your entrée selection.*

*Starch choices include baked potato, rice pilaf, garlic smashed potatoes or penne aioli*

**Half-Pound Filet of Beef** ----- 21.95

Grilled to your liking and finished with our chef's herb butter

**New York Strip Steak** ----- 19.95

Steak lovers paradise.....ask your server for tonight's preparation

**Smoked Pork Chops** ----- 17.95

Maple glazed smoked pork chops served on a bed of sautéed collard greens

**Baked Country Stuffed Pork Chop** ----- 15.95

Thick cut fresh pork chop stuffed with our home-made apple chutney bread stuffing

**Country Ham Steak** ----- 13.95

Fresh-cut ham steak grilled and finished with brown sugar and grilled pineapple

**Rotisserie-Style Ha' Chicken** ----- 15.95

Roasted golden brown and finished to your liking. Choose seasoned or bourbon BBQ

**Chicken Marsala** ----- 14.95

A classic preparation of sautéed chicken breast, fresh mushrooms, garlic and marsala wine

**Mediterranean Chicken ----- 15.95**

Chicken sautéed with artichoke hearts, roasted red peppers, black and green olives, tomatoes, onions and garlic. Finished with white wine and feta cheese

**Atlantic Salmon ----- 16.95**

Choose your favorite preparation;

Grilled and finished with citrus dilled cream sauce, served on a bed of sautéed spinach

Grilled and finished Mediterranean style

Cedar planked and glazed with our Bourbon BBQ sauce

**Sauteed Scallops ----- 16.95**

Day Boat Scallops sauteed with capers, garlic, scallions and tomatoes.

Finished with a splash of Chablis and lemon

**Maryland Crab Cakes ----- 18.95**

Enjoy our house blend of backfin, claw and jumbo lump crab meat

Dual sautéed crab cakes, finished with southwestern horseradish sauce

**Yellow Fin Tuna Steak ----- 16.95**

Choose your favorite preparation;

Grilled and finished with chef's herb butter or Finished with teriyaki glaze and a side of Asian slaw

**English-Style Cod ----- 15.95**

A delightfully simple dish, mild Atlantic cod topped with herbed buttered bread crumbs

**PASTAS**

*All pasta dishes served with a house salad, garlic toast and Parmesan cheese*

**Spaghetti Dinner ----- 8.95**

Slow-simmered marinara and home-made meatballs

**Fettucini Alfredo ----- 9.95**

Add mushrooms      Add 1.00

Add grilled chicken      Add 2.50

Add shrimp              Add 3.50

**Linguini ----- 11.95**

Red or white clam sauce

**Pasta Primavera ----- 12.95**

Penne pasta sautéed in olive oil with fresh broccoli, zucchini, roasted red peppers, red onion, tomato, asparagus and garlic. Finished with Italian herbs and feta cheese

# BEVERAGES

## NON-ALCOHOLIC

Pepsi  
Diet Pepsi  
Mt. Dew  
Sierra Mist  
Lemonade  
Mug Root Beer  
Ginger Ale

Fresh Brewed Iced Tea  
Coffee  
Hot Tea

## BEER on DRAFT

Long Trail Blackberry  
Magic Hat  
Dogfish  
Sam's Winter  
Black & Tan Yuengling  
Miller Lite  
Yuengling  
Michelob Light  
Blue Moon

## BOTTLED BEER

Bud  
Bud Light  
Michelob Ultra  
Yuengling  
Long Trail Ale  
Lancaster Strawberry Wheat  
Otter Creek Stove Pipe Porter Stoudt's  
Rolling Rock  
Miller Lite  
Odoul's

