

## STARTERS

**LOADED NACHOS CON QUESO 12**

Crisp tortilla chips, pulled pork, sliced black olives, fresh pico de gallo, spicy cheese sauce, shredded cheddar cheese, house salsa and sour cream

**24 HUNDRED WINGS 14**

Bone-in with choice of sauce  
(Medium, Hot, BBQ, Garlic Parmesan, Old Bay dry rub, 2400°)

**PEEL AND EAT SHRIMP 15**

Half pound steamed and seasoned with Old Bay, served with cocktail sauce and lemon wedge

**CHICKEN FRITTERS 12**

Southern style chicken fritters with a red pepper ranch dipping sauce

**LOADED BOARDWALK FRIES 12**

Crispy French fries loaded with cheddar and monterey cheese, crumbled bacon, green onions, and seasoned pulled pork. Stitched with a red pepper drizzle

**MEDITERRANEAN HUMMUS BOARD 12**

Roasted Red Pepper Hummus topped with a balsamic glaze, accompanied by crisp vegetables including: English cucumbers, grape tomatoes, peppers, Kalamata olives, and carrots  
Served with pita bread

**ARTISAN FLATBREADS****Margherita- 9**

Tender rounds of basil marinated fresh mozzarella and Roma tomatoes on a crispy grilled flatbread, topped with a balsamic drizzle

**BBQ Pork and Cheddar Flatbread- 10**

Sweet slow roasted homemade pulled pork BBQ tossed in a tangy BBQ sauce, topped with melted cheddar cheese and a sour cream drizzle

**Spinach, Mushroom, and Feta Flatbread- 10**

Tender sauteed spinach and Avondale mushrooms crusted with crumbled feta cheese and a lite herb vinaigrette

**WARM SOFT PRETZEL SNACK BOARD 14**

A warm soft pretzel served with select smoked and cured meats, cheeses, seasonal jam, and dried fruit with whole grain mustard

## Soups

**FRENCH ONION 6****TOMATO BISQUE WITH CHEDDAR 6****SOUP DU JOUR 6**

## Hand Helds

\*Served with chips\*

Substitute fries \$1

**CHICKEN BACON RANCH WRAP 9**

Marinated chicken and applewood smoked bacon wrapped together with romaine, and a caesar ranch dressing.  
Blackened chicken- add \$0.50

**24 HUNDRED BURGER 13**

Brisket and Short Rib burger topped with applewood smoked bacon, cheddar cheese, lettuce, and tomato

**MUSHROOM SWISS BURGER 13**

Brisket and Short Rib burger topped with sauteed Eastern Pennsylvania mushrooms  
Finished with a local Lancaster County swiss cheese

**BLEU AND BACON BURGER 14**

Brisket and Short Rib burger topped with applewood smoked bacon, tomato, red onion and spinach  
Topped with melted bleu cheese

**GRILLED CHICKEN SANDWICH 11**

Marinated chicken breast, applewood smoked bacon, BBQ sauce, crispy onion straws, lettuce, and tomato

**HUMMUS VEGGIE WRAP (V) 9**

Roasted Red Pepper Hummus wrapped together with spinach, cucumber, tomato, sprouts, and a light balsamic drizzle

**CRAB CAKE SANDWICH 15**

A Maryland crab cake seared on our grill, served on toasted Brioche bun with lettuce and tomato. Topped with a dijon and dill pickle aioli

## Salads

Grilled chicken 5 ▪ Shrimp 7 ▪ Salmon 8

**CAESAR SALAD 12**

Chopped crisp romaine, shredded parmesan, caesar dressing and croutons

**GARDEN SALAD 10**

Arcadian blend of mixed greens, cucumbers, grape tomatoes, and carrots, choice of dressing

**24 HUNDRED SALAD 14**

Chopped mixed greens, dried cranberries, toasted almonds, goat cheese, Applewood smoked bacon crumbles, raspberry vinaigrette

**BUFFALO CHICKEN SALAD 13**

Charbroiled chicken breast tossed with buffalo sauce on a bed of romaine, sliced red pepper and onion, blue cheese crumbles and buffalo ranch drizzle  
Substitute breaded chicken breast \$1.50

V denotes a vegan option

18% gratuity will be added to parties of 8 or more. \$2.50 service fee will be added to all to-go orders.

DNN 5.13.19

\*Consuming raw or undercooked fish, meats, dairy, eggs or poultry increases risk of food borne illnesses.\*

## Entrees

### **10 OZ DELMONICO STEAK 33**

Choice cut of beef rib, charbroiled and served with our lemon herb butter, served with chefs choice of starch and vegetable of the day

### **PETITE FILET MIGNON 29**

6oz filet, seasoned, pan seared and topped with cabernet demi-glace, served with chefs choice of starch and vegetable of the day

### **BRAISED SHORT RIB 25**

Slow oven braised beef short rib, paired with seasonal starch, candied brussel sprouts and cabernet demi-glace

### **CRABCAKES**

#### **ONE FOR 21-TWO FOR 29**

Pan seared Maryland crab cakes served with chef's choice of starch and vegetable of the day

### **DAYBOAT SCALLOPS 28**

Seared succulent and sweet scallops, served over an asparagus and mushroom risotto  
Drizzled lightly with a chardonnay jus

### **GRILLED SALMON 23**

Served on a bed of rice and chefs choice of vegetable topped with lemon buerre blanc sauce

### **CHICKEN PICCATA 22**

Sauteed chicken breast topped with a classic browned butter sauce, capers, and fresh lemon  
Served with chef's choice of starch and vegetable of the day

### **CHICKEN PARMESAN 18**

Hand breaded and fried, topped with marinara and fresh mozzarella, paired with spaghetti and grilled baguette

### **CLASSIC FISH AND CHIPS 19**

Beer battered 11oz haddock served with battered fries, house made slaw and tartar sauce

### **PASTA CAPRESE 13**

Linguine pasta, red onion, tomato, basil pesto, fresh mozzarella and balsamic glaze

V denotes a vegan option

18% gratuity will be added to parties of 8 or more. \$2.50 service fee will be added to all to-go orders.

\*Consuming raw or undercooked fish, meats, dairy, eggs or poultry increases risk of food borne illnesses.\* DNN. 5.13.19