



Lancaster Brewing Company

APPETIZERS

- 26. Roasted Red Pepper Hummus** **\$8.00**
Fresh vegetables, kalamata olive tapenade and tzatziki sauce. Served w/ grilled pita triangles.
- 31. Grilled Portabello Sliders** **\$8.00**
Three grilled portabello sliders with baby spinach and roasted red peppers. Topped with Swiss cheese and alfalfa sprouts on mini brioche. Finished with a caramelized onion and black pepper aioli.
- 32. Jumbo Shrimp Cocktail** **\$10.00**
Pilsner and lemon poached jumbo shrimp served with a spicy chipotle cocktail sauce for dipping.
- 33. Milk Stout Beef Skewers** **\$9.00**
Marinated tenderloin tip skewers grilled to your specifications. Finished with pickled pink onion.
- 34. Yellowfin Tuna Ceviche** **\$12.00**
Fresh ahi tuna tossed in a sriracha and lime vinaigrette with diced onion, bell peppers, jalapeno, garlic, cilantro and mango. Served with crispy tortilla chips.
- 6. Brewery Wings (10) - Appetizer** **\$8.00**
10 jumbo cut wings with your choice of Buffalo, teriyaki, BBQ or creepin' dog sauce. Served with carrot and celery sticks and bleu cheese dressing.
- 11. Nachos - Appetizer** **\$9.00**
Corn tortilla chips loaded with blended cheeses, tomatoes, jalapenos and black beans. Topped with pico de gallo and sour cream.
- 15. Drunken Mussels - Appetizer** **\$9.00**
Prince Edward Island mussels steeped in Amish 4 Grain Ale, with garlic, sun dried tomatoes, leeks and fresh herbs. Served with grilled pita.
- 19. Fried Calamari - Appetizer** **\$10.00**
Fresh Calamari dredged in seasoned flour and flash fried, served with cherry pepper aioli, pomodoro sauce and fresh lemon.
- 17. Side of Fries** **\$2.00**
- 751. Side of Mashed Potatoes - Dinner Only** **\$2.00**

SALADS

Dressing Choices: 1000 Island, Blue Cheese, Caesar, French, Raspberry Vinaigrette, Ranch, Milk Stout Balsamic.

- 90. Garden Salad** **\$4.00**
Mixed greens, tomato, red onion, bell pepper, milkstout vinaigrette.
- 72. Grilled Caesar Salad** **\$8.00**
Crisp Romaine, garlic croutons, shaved parmesan cheeses, roasted red peppers served with house Caesar dressing. Add grilled chicken breast 4.00, sauteed shrimp 6.00, tenderloin tips 6.00, Salmon 6.00 or Tuna 7.00.
- 82. Blueberry & Chevre Salad** **\$9.00**
Spring mix, blueberries, goat cheese and macadamia nuts, finished with champagne vinaigrette.
- 83. Salad Caprese** **\$9.00**
Tomatoes, fresh mozzarella and sliced red onions topped with basil chiffonade and toasted pine nuts. Finished with balsamic reduction.
- 79. Adirondack Chicken Salad** **\$11.00**
Maple balsamic chicken breast over mixed greens with smoke paprika, candied walnuts, granny smith apples, apple wood smoked bacon, red onions and gorgonzola cheese. Served with our milk stout balsamic vinaigrette.
- 80. Add House Salad** **\$3.00**
A small salad to complement a meal.

SOUPS

- 52. White Bean Chicken Chili Soup**
Bowl \$5.00, Cup \$4.00. A delightful blend of northern beans, diced chicken breast, jalapeno peppers and cream make up this Brewery favorite. Garnished with tortilla chips and cheddar jack cheese.
- 53. French Onion Soup** **\$5.00**
Traditional french onion soup, topped with french bread crostini and imported swiss cheese baked golden.

SANDWICHES

Served lunch & dinner. Served with Brewery fries. Add a house salad for \$3.

- 240. The Bratwurst Sandwich** **\$9.00**
Traditional style bratwurst poached in our Gold star Pilsner with poached sweet onions then grilled and served on an Italian roll with whole grain mustard.
- 239. The Reuben Sandwich** **\$9.00**
Shaved angus corned beef, ale braised sauerkraut, Swiss cheese and 1000 Island served on marble rye.
- 209. Crabcake Sandwich** **\$11.00**
Our broiled jumbo lump crab cake served on a kaiser roll with lettuce, tomato, onion and roasted sweet corn remoulade.
- 302. Athenos Chicken Sandwich** **\$8.00**
Sliced grilled chicken breast wrapped in warm pita bread with feta cheese, kalamata olive tapenade, mixed greens and diced red onion.
- 301. Tenderloin Tip Sub** **\$9.00**
Sauteed tenderloin tips, caramelized onions, peppers and Swiss cheese served on an italian roll.
- 309. Turkey Dagwood Sandwich** **\$9.00**
Smoked turkey and cheddar cheese on sliced wheatberry bread with lettuce, tomato, Granny Smith apples and red onion. Finished with cranberry aioli.
- 204. Classic Angus Burger** **\$9.00**
8oz Black Angus beef patty grilled to your liking and topped with apple wood smoked bacon and sharp cheddar. Served with lettuce, tomato and onion.
- 304. Black and Bleu Burger** **\$9.00**
8 oz Black Angus beef patty dusted with cajun spices, blackened and topped with melted gorgonzola cheese.
- 311. Black Bean Burger** **\$9.00**
Grilled black bean burger topped with caramelized onions, roasted red peppers and cheddar cheese. Served on brioche and finished with a cherry pepper aioli.
- 308. Brewer's Chicken Sandwich** **\$8.00**
Grilled chicken breast with portobello mushrooms, caramelized onions, melted cheddar cheese. Served on artisan roll with black pepper aioli and garnished with mixed greens.
- 214. Lamb Burger** **\$9.00**
8 oz. grilled ground lamb, feta cheese, kalamata olive tapenade, tzatziki sauce.

DINNER ENTREES

Served with house salad. Dressing Choices: 1000 Island, Bleu Cheese, Caesar, French, Raspberry Vinaigrette, Ranch, Milk Stout Balsamic.

- 500. Brewery Meatloaf Dinner** **\$16.00**
A cherished brewery recipe served with portobello mushrooms and milk stout demi glace, red bliss mashed potatoes and chef's vegetable.
- 501. Baby Back Ribs Dinner** **\$21.00**
Basted in citrus chipotle BBQ sauce and served with smoked paprika fries.
- 562. New York Strip Steak Dinner** **\$28.00**
12 oz. black angus NY strip steak grilled to your specifications, red bliss mashed potatoes and chef's vegetables. Finished with maple balsamic glaze and white truffle oil.
- 552. Crab Cakes (2) Dinner** **\$23.00**
Broiled jumbo lump crab cakes served with red bliss mashed potatoes, chef's vegetables, roasted red pepper and sweet corn remoulade.

- 563. Cioppino Dinner** **\$28.00**
Dungeness crab, shrimp, clams, mussels and scallops steeped in a broth of fresh tomato and fennel.
- 553. Fish & Chips Dinner** **\$17.00**
Ale battered haddock fillet and brewery fries. Served with malt vinegar and tartar sauce.
- 564. Horseradish Encrusted Atlantic Salmon Dinner** **\$19.00**
Broiled horseradish encrusted salmon, red bliss mashed potatoes and chef's vegetables. Finished with a roasted red pepper coulis.
- 505. Grilled Rib Eye Steak Dinner** **\$23.00**
Hand cut 12 oz rib eye grilled to your liking, served with red bliss mashed potatoes, chef's vegetable and finished with a green peppercorn and rosemary port reduction..
- 558. Cowboy Cut Pork Chop - Dinner** **\$21.00**
12 oz. lager and naval orange soaked kuobuta pork chop. Grilled to perfection & served w/ red bliss mashed potatoes & chef's vegetable. Finished w/ pickled pink onions.
- 560. Seared Scallops & Wild Mushroom Ravioli - Dinner** **\$22.00**
Seared day boat scallops and wild mushroom ravioli tossed w/ baby spinach. Finished w/ a champagne vinaigrette, shaved parmesan and white truffle oil.
- 567. Pretzel Chicken Dinner** **\$17.00**
Sourdough pretzel encrusted chicken breast, red bliss mashed potatoes and chef's vegetables. Finished with a cracked mustard and cheddar cheese fondue.

12" Traditional Thin Crust Pizza

Traditional thin crust pizzas, 12 inch.

- 652. Walnut Street Pizza** **\$10.00**
Pepperoni, Italian sausage, caramelized onion and green peppers topped with mozzarella cheese.
- 680. BBQ Chicken Pizza** **\$9.00**
Smoked chicken breast, red onion, citrus chipotle BBQ sauce baked with cheddar jack cheese and topped with scallions.
- 868. Shrimp BLT Pizza** **\$10.00**
Aoili, rock shrimp, bacon, tomato, shredded lettuce and mozzarella cheese.
- 663. Margherita Pizza** **\$9.00**
Grape tomatoes, fresh mozzarella and basil chiffonade.
- 664. White Pizza** **\$9.00**
Roasted garlic infused olive oil and baby spinach topped with ricotta and mozzarella cheeses.
- 666. Portobello & Gorgonzola Pizza** **\$9.00**
Garlic infused olive oil, portobello mushrooms, caramelized onions, mozzarella & gorgonzola cheese.