

Dinner Menu

Served Sunday - Thursday 4 - 10 pm

Friday and Saturday 4 - 11 pm

STARTERS & SMALL PLATES

- FIVE SPICE CALAMARI** with a trio of Asian dipping sauces. 9
- SHANGHAI CHICKEN SATE'** with spicy peanut sauce and Szechwan noodles 9
- AVOCADO CRAB CAKES** Three lump crab cakes drizzled with cilantro cream & served with an Old Bay aioli. 14
- HOUSEMADE CRAB WONTONS** with our plum sauce & HOT mustard. 10
- MESS O' FRIES** Organic wedged potatoes topped with Cheddar cheese sauce, Applewood-smoked bacon, sour cream & green onions 6
- AUNT BEA'S HOUSEMADE MAC & CHEESE** topped with green onions. 5
- ISLAND FIRE COCONUT SHRIMP** Jumbo shrimp coated in coconut tempura with our Island Fire sauce. 10
- ROASTED RED BELL PEPPER-GARLIC HUMMUS** with pita. 6.5
- LORRAINE'S SPECIAL SALAD** with organic greens, Gorgonzola cheese, pears, hazelnuts & dried cranberries. 7
- RED, WHITE & GREENS SALAD** fresh spinach, Gorgonzola cheese, dried cranberries, tomatoes, Vidalia onion & Applewood smoked bacon. 7
- PETITE CAESAR SALAD** romaine lettuce, house-baked croutons, Parmigiana Reggiano cheese, tossed with our own garlicky Caesar dressing. 7
- GARDEN SALAD** organic greens, spiced walnuts, tomatoes & pickled red onions, served with your choice of one of our housemade dressings. 5
- HOUSEMADE CREAM OF TOMATO SOUP** or ask your server about today's special soup 6

QUESADILLAS

- CLASSIC QUESADILLA** Monterey Jack, Mexican white cheese & large flour tortilla. 8
Add grilled chicken 9.5
- TURKEY CUBAN QUESADILLA** Our twist on a Cuban sandwich--all natural turkey, Swiss cheese, mustard, roasted red bell pepper aioli & sliced pickle--grilled in a large flour tortilla & drizzled with our Latin Mojo garlic sauce & garnished with tomato corn salsa. 10
- ALL-AMERICAN PHILLY CHEESE STEAK QUESADILLA** Thin slices of steak with sauteed peppers, onions & our housemade mac & cheese sauce, grilled in a flour tortilla & served with sour cream & tomato corn salsa. 9

SIDES

- BLEU CHEESE SLAW** "need we say more!" 4
- THAI GREEN BEANS** Sautéed or steamed with tamarin soy, sweet & hot chili sauce and sesame seeds. 6
- SWEET POTATO FRIES** with spicy Calypso ketchup. 4
- HOUSE FRIED POTATO CHIPS** with Parmesan & garlic--with spicy chipotle mayo. 3
- BASKET OF FRENCH FRIED POTATOES** Served with hot sauce basket 4
- GRILLED ASPARAGUS** with extra virgin olive oil, salt & pepper and drizzled with our whole grain mustard vinaigrette. 5
- BROCCOLI WITH PARMIGIANA REGGIANO** Sautéed or steamed with herbs, salt, pepper & olives. 5
- MASHED YUKON GOLD POTATOES** with roasted garlic. 5

Route 202 & Street Road • Lahaska, PA
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SWEET LORRAINE'S



FOR THE KIDS

All meals are served with a choice of juice or soft drink

- AUNT BEA'S HOUSE-MADE MAC & CHEESE** 4
- ALL NATURAL BURGER & FRIES** 5
- BLT & FRIES** 5
- PITA PIZZA WITH CHEESE & PEPPERONI** 5
- ORGANIC PEANUT BUTTER & JELLY** on honey white bread 4.5
- OODLES OF NOODLES** in butter & Parmesan cheese topped with glazed carrots 4
- GRILLED CHICKEN** with rice pilaf & glazed carrots 6
- CHICKEN STRIPS & FRIES** 5
- GRILLED CHEESE & FRIES** 5

One cannot
think well,
love well,
sleep well,
if one has not
dined well.
- Virginia Woolf

ENTREE SALADS

|| of our salads are served with our housemade focaccia bread & savory muffin

CHICKEN KEBABS "CORFU HOLIDAY"

Skewered and marinated chicken breast--grilled & served on a bed of our roasted red bell pepper hummus & Greek salad--served with pita bread. 12

SLC CAESAR SALAD WITH CRISPY CLAMS Romaine lettuce, house-baked croutons, Parmigiana Reggiano cheese, tossed with our own garlicky Caesar dressing. 11 grilled chicken breast 12

MONTE CARLO SALAD Grilled chicken breast, organic greens, grapes, tomato, Vidalia onion, apples & spiced walnuts. 12

HOT YELLOWFIN TUNA "NICOISE" SALAD Sautéed tuna with Yukon Gold potatoes, tomatoes, green beans, capers & fresh herbs over organic greens with Dijon mustard vinaigrette. Garnished with crispy onions. 14

GRILLED STEAK SALAD Tender medallions of beef with Gorgonzola cheese, caramelized onions, sun-dried tomatoes, spiced walnuts, organic greens & drizzled with a spicy chipolte mayo. 15

MAIN COURSES

MAPLE CURED SALMON broiled, served with a dried cherry salsa & rice pilaf. 16.5

JAZZY BBQ STEAK Grilled steak is sliced & topped with our spicy Southern Comfort BBQ sauce with Applewood smoked bacon. Served with green beans & sweet potato fries. 21

PUB FISH & CHIPS Local beer-battered fresh tilapia --served with French fries, Cajun tartar sauce & American cole slaw. 13

ZEN GARDEN PASTA Pennsylvania mushrooms and seasonal vegetables--sautéed in sesame oil--with ginger-soy glaze and angel hair pasta--served on spinach leaves with toasted sesame seeds. 16 add chicken 18 shrimp 20 or salmon 19

AUNT BEA'S MAC & CHEESE WITH MEATBALLS Traditional macaroni & cheese topped with meatballs and green onions. 12

PECAN CHICKEN Chicken breast coated in ground pecans & sautéed, served with a Dijon mustard cream sauce & rice pilaf. 15

VEGETARIAN MUSHROOM STROGANOFF Local Pennsylvania mushrooms, colorful bell peppers, sweet onions and carrots combined with dill, nutmeg, Hungarian paprika, white wine, tofu & sour cream; served over spinach & egg papardelle pasta. 18

DOWN HOME POT ROAST All Natural Beef--braised in Coca Cola, tomatoes, onions, carrots, celery and spices. Served on a bed of roasted garlic mashed potatoes with green beans. 17

SPICY NEW ORLEANS CHICKEN & SHRIMP CREOLE Shrimp, julienned chicken breast, bell peppers & red onions with a spicy Creole sauce--served with rice pilaf. 18

VEGETARIAN MEATLOAF Not your mother's meatloaf--but it sure is good; served with a portabella mushroom gravy, roasted garlic mashed potatoes & broccoli with Parmesan cheese. 13

CHICKEN & GORGONZOLA PASTA Sautéed julienned chicken, dried cherries, spinach, tossed with our own Gorgonzola cheese sauce and Italian bowtie pasta. Topped with our spiced walnuts. 17

RAINFOREST TILAPIA Fish fillet brushed with garlic aioli and broiled. Served on a bed of roasted garlic mashed potatoes and topped with an olive, tomato & onion relish. 15

LORRAINE'S SPECIAL STEAK 12 oz. New York strip steak basted in our special marinade--topped with "zip" butter, crispy fried onions & served with French fries. 28

BARCELONA VEGETARIAN PAELLA Portabella mushrooms, bell peppers, red & black beans, onions, broccoli & artichoke hearts baked with saffron rice--served in a baked acorn squash on a bed of fresh spinach leaves--served with aioli. 16 add chicken 18 or shrimp 19

FROM OUR BAKERY

APPLE BROWN BETTY An old fashioned favorite - apple walnut cake with toasted walnuts cubed and tossed with our house made caramel sauce. Served warm and topped with 2 scoops of Bassetts cinnamon ice cream. 6

SCOTTISH COUNTRY PUDDING No, this is not what we call a pudding in America but a baked dessert with dates and vanilla - glazed with our caramel sauce and served warm with real sweetened whipped cream. ("Pudding" means "dessert" in Scotland.) 6

SOMETHING WONDERFUL Our adult brownie served warm and topped with 2 scoops of Bassetts French vanilla ice cream and chocolate Kahlua sauce. 6

TOTALLY CHOCOLATE MOUSSE CAKE Devils food cake topped with a thick layer of dark chocolate mousse and topped with our rich chocolate glaze. 6

THREE LAYER CARROT CAKE 3 layers of carrot cake with real cream cheese frosting and golden raisins, surrounded by toasted walnuts. 6

ICE CREAM & SORBET Ask your server for today's selection. 4

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