

APPETIZERS

Today's Soup

Lobster Bisque \$5 / \$6

Baked Tomato Soup

Swiss and provolone \$5 / \$6

Cheese Plate

Cave aged cheddar, Maytag bleu, goat, huckleberry jam, pecans \$9

Crispy Fried Duck Tenders

Almond encrusted, Asian barbeque sauce \$7

SALADS

Lily's Special Salad

Baby greens, endive, cranberries, pear, bleu cheese, pecans, pomegranate vinaigrette \$6

ENTREES

***Filet Mignon**

Grilled twin 3 oz filets of beef, mashed potatoes, Bordelaise sauce, Maytag bleu cheese \$28

Grilled Kobe Meatloaf

American Kobe beef and pork meatloaf, mashed potatoes, tomato onion gravy \$18

***Amish Duck Mixed Grill**

Grilled organic duck breast, duck sausage, wheat berry pilaf, blackberry sauce \$26

Grilled Alaskan Sockeye Salmon

Horseradish butter, soy bean succotash \$25

Stuffed Tilapia

Baked fillet topped with crab meat, rice pilaf, remoulade sauce \$28

** Pa consumer advisory: Consumption of animal foods that are undercooked may cause illness*



Shrimp and Crab Cocktail

Iced shrimp, jumbo lump crab, cocktail and remoulade sauces \$9

Wild Mushroom Samosas

Puff pastry stuffed with potatoes, mushrooms, peas, chili sauce \$8



***Grilled Caesar Salad**

Char grilled romaine, roasted tomato bruschetta, Parmesan, classic Caesar dressing \$6



***Prime Rib**

12 oz cut prime rib of beef, mashed potatoes, horseradish jus \$28

***Lily's Surf & Turf**

Petite filet mignon, crab cake, mashed potatoes, basil tartar, Worcestershire \$28

Chicken Cordon Bleu

Paneed breast of chicken topped with smoked ham, mashed potatoes, Mornay sauce \$20

Lily's Crab Cakes

Two 3 oz crab cakes, corn, polenta, tomato, basil tartar sauce \$25

Raspberry Chicken

Baked breast coated with almond bread crumbs, melted brie, mashed potatoes, Chambord sauce \$19

*Executive Chef; Steve Brown
Chef de Cuisine; Kelly Kapinos
Assisted by Nicole and Amber
Menu subject to change*

MOTHER'S DAY 2010

Lobster and Crab Spring Roll

Orange ginger sauce \$9

Crab & Artichoke Bruschetta

Flat bread, Parmesan \$9

Smoked Salmon Crespelle

Salmon pastrami and marscapone cheese layered with crepes \$8

Wild Game Sampler

Wild boar sausage, rabbit pate, smoked duck breast, mustard \$9



Spring Salad

Boston lettuce, roasted beets, walnuts, fried goat cheese, blood orange vinaigrette \$6



***Lamb Mixed Grill**

Grilled lamb loin chops, lamb sausage, whole wheat cous cous salad, mint sauce \$25

Pork and Sea Scallops

Grilled pork loin, apple wood bacon wrapped sea scallops, mashed potatoes, huckleberry sauce \$23

***Calves Liver Au Poivre**

Served medium, mashed potatoes, brandied raspberry sauce, pistachios, red onion jam \$22

Lobster Macaroni and Cheese

Roasted tomatoes, Parmesan, cheddar, baked in an iron skillet \$25

Grilled Vegetable Ravioli

Roasted tomatoes, spinach, pesto cream sauce, Parmesan cheese \$19

*20% gratuity will be added for parties of 6 or more
We are a smoke and cell phone free restaurant*