

APPETIZERS

Today's Soup
Chefs' daily creation \$4 / \$5

Baked Tomato Soup
Swiss and provolone \$5 / \$6

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

SALADS

Lily's Special Salad
Baby greens, endive, cranberries, pear, bleu cheese, pecans, Pomegranate vinaigrette \$9

Cobb Salad
Baby greens, grilled chicken breast, apple wood bacon, avocado, hard cooked egg, tomato, bleu cheese, classic Cobb dressing \$13

SANDWICHES

***Kobe Burger**
8 oz American Kobe beef, lettuce, tomato, red onion \$12

Chicken Waldorf Wrap
White meat chicken salad, cranberries, pears, pecans \$8

Fish Tacos
Yuenling Lager battered pollock, lettuce, tomato, tartar sauce \$10

Tuna Melt
Albacore tuna salad, roast tomato, Parmesan, provolone, flat bread \$9

ENTREES

***Steak & Fries**
Grilled 5 oz Kobe ribeye steak, garlic butter French fries, chipotle chili ketchup \$20

Raspberry Chicken
Baked breast coated with almond bread crumbs, melted brie, mashed potatoes, Chambord sauce \$14

Grilled Alaskan Sockeye Salmon
Horseradish butter, soy bean succotash \$20

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



Flash fried Calamari
Thai curry sauce \$8

Seafood Cocktail
Iced shrimp, jumbo lump crab, local tomato gazpacho \$9



***Grilled Caesar Salad**
Char grilled romaine, roasted tomato bruschetta, Parmesan, classic Caesar dressing \$9

Warm Spinach Salad
Baby spinach, andouille sausage, mushrooms, shallots, roasted tomatoes, hard cooked egg, goat cheese, pecans, balsamic vinaigrette \$10



Black Bean Burger
Jicama slaw, salsa, avocado \$10

Grilled Crab and Cheese
Parmesan crust, asparagus, roasted tomatoes, cheddar \$12

Chicken BLT
Grilled chicken, apple wood bacon, lettuce, tomato, chipotle mayo \$9

Grilled Vegetable Melt
Zucchini, mushrooms, tomatoes, pesto, muenster, flat bread \$9



Grilled Kobe Meatloaf
American Kobe beef and pork meatloaf, mashed potatoes, tomato onion gravy \$14

Santa Fe Chicken
Grilled chicken breast, chili pepper penne, pepper jack cream sauce, black bean salsa \$15

Lobster Macaroni and Cheese
Roasted tomatoes, Parmesan, baked in an iron skillet \$20

*Executive chef; Steve Brown
Chef de Cuisine; Kelly Kapinos
Loaves of Howard's bread are \$4*

LUNCH

Lobster and Crab Spring Roll
Orange ginger sauce \$9

Crispy Fried Duck Tenders
Asian barbeque sauce \$7

Smoked Salmon Crespelle
Salmon pastrami and marscapone cheese layered with crepes \$10



Salad Sampler
Baby greens, chicken waldorf salad, albacore tuna salad, fresh fruit \$9

Crab and Avocado Salad
Baby greens, avocado, lump crab, cucumber, tomato, remoulade dressing \$15



Cajun Turkey Burger
Lettuce, tomato, red onion, remoulade \$12

Calla Lily Club
Turkey breast, apple wood bacon, Swiss, lettuce, tomato, mayo \$9

Toasted Ham and Cheese
Smoked Ham, brie, pineapple, scallions, hoisen \$9

Philly Cheese Steak Melt
Beef tips, mushrooms, peppers, onion, provolone, tomato sauce \$12



Grilled Pork and Scallops
Grilled pork loin, apple wood bacon wrapped sea scallops, mashed potatoes, huckleberry sauce \$17

Chicken Quesadilla
Grilled chicken breast, onions, peppers, pepper jack cheese, salsa, guacamole, sour cream \$10

Lily's Crab Cake
3 oz petite crab cake, corn, polenta, basil tartar sauce \$18

*20% gratuity will be added to parties
of 8 or more
We are a smoke and
cell phone free restaurant*