Phone: 717-455-0700 Call to make a reservation



Summer Hours: Thursday through Saturday 4pm to 8pm Tuesdays & Wednesdays 4pm to 7pm

9 Queen Road, Intercourse, PA 17534

Classic steakhouse featuring hand cut steaks, fresh seafood, and farm-fresh seasonal cuisine in a rustic setting.

◆ APPETIZERS ◆

SOUP DU JOUR \$8

From Scratch / Always Unique / Chef Inspired

CRAB IMPERIAL \$19

Lump Crabmeat / Blended & Seasoned / Broiled Golden Brown

SPINACH AND ARTICHOKE DIP \$17

Spinach / Artichokes / Cream Cheese / Crostini

SCALLOPS WRAPPED IN BACON \$19

Sea Scallops / Smoked Bacon / Brown Sugar Glaze

CHEDDAR BAY FLATBREAD \$18

Crab Meat / Old Bay / Tomatoes / Cheddar / Green Onion

MINI CRAB CAKES (4) \$17

Lump Crabmeat / No Filler / Old Bay / Lemon Aioli

ES (4) \$17

◆ SALADS ◆

CAESAR \$12

Romaine / House Caesar Dressing / Brioche Croutons / Parmesan

HOUSE \$12

Spring Mix / Seasonally Garnished / Choice of Dressing

GREEK SALAD (HORIATIKI) \$12

Cucumber / Tomato / Red Onion / Feta Cheese / House Vinaigrette

CAPRESE SALAD \$14

Fresh Mozzarella & Tomatoes / Basil / Balsamic Reduction

HOMEMADE DRESSINGS

House Vinaigrette, Bleu Cheese, Ranch, Caesar, Honey Mustard, Balsamic Vinaigrette

ADD PROTEIN

Add Chicken \$8 / Salmon \$9/ Shrimp \$14

🔷 STEAKS & CHOPS 🗢

Includes Small House Salad (Caesar Salad +\$2) and Chefs Choice Vegetable

8-10oz CENTER CUT FILET MIGNON \$50

12-14oz NEW YORK STRIP \$47

12-14oz RIBEYE STEAK \$49

10oz BONE-IN PORK CHOP \$32

SURF ADD-ONS \$12

- ACCOMPANIMENTS \$3.25
- Oscar Lump Crabmeat, Asparagus, Bearnaise
- Baked Colossal Stuffed Shrimp (2)
- Bacon Wrapped Jumbo Sea Scallops (2)
- Crab Cakes (2)
- Sautéed Mushrooms & Onions
- Béarnaise Sauce
- Cabernet Demi-Glace

◆ ENTREES ◆

Includes Small House Salad (Caesar Salad +\$2)

CIOPPINO \$33

Salmon / Scallops / Shrimp / Crab Meat / Mussels / Andouille Sausage / Potatoes / White Wine Tomato Broth / Herbs

BAKED STUFFED SALMON \$35

Crab Stuffing / Butter Wine Sauce / Chef's Choice Vegetable

PAN SEARED SCALLOPS \$35

Sea Scallops / Mushroom Risotto / Green Onion

GRILLED VEGETABLE SCAMPI \$17

Grilled Seasonal Vegetables in a Garlic and White Wine Sauce over Linguini / Add Chicken \$8 / Salmon \$9 / Shrimp \$14

ROASTED CHICKEN \$28

Roasted Airline Chicken / Pesto Cream Sauce / Chefs Choice Vegetable

BEEF TENDERLOIN TIPS \$26

Sauteed with Onions and Wild mushrooms Served with a Red Wine Demi Glace over Brioche Toast

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



◆ LIGHTER BITES ◆

Served with Chips and Pickle, (House Salad +\$2)

OLDE MILL CHICKEN SANDWICH \$16

Grilled Chicken / Roasted Red Pepper Aioli / Lettuce & Tomato/Onion

OLDE MILL CBR \$16

Grilled Chicken / Bacon / Homemade Ranch / Cheddar Cheese / Lettuce & Tomato

OLDE MILL DOUBLE ANGUS BURGER \$19

Double The Taste / Double The Cheese / Lettuce & Tomato / Cabernet Onion Jam

BBQ BACON BURGER \$18

Angus Patty / Homemade BBQ Sauce / Lettuce & Tomato / Cheddar Cheese / Onion Straws / Bacon / Brioche Bun

SALMON BLT \$20

Grilled Salmon / Bacon / Lettuce & Tomato / Roasted Red Pepper Aioli / Brioche Bun

◆ LITTLE TYKES ◆

KIDS CHEESEBURGER \$12

On Brioche Bun / Lettuce & Tomato / Chips (House Salad +\$2)

MACARONI & CHEESE \$7

House Made (House Salad +\$2)

GRILLED CHEESE \$7

Chips (House Salad +\$2)

BUTTERED PASTA \$6

(House Salad +\$2)

◆ ACCOMPANIMENTS ◆

SAUTÉED MUSHROOMS & ONIONS \$3.25

BÉARNAISE SAUCE \$3.25

CABERNET DEMI-GLACE \$3.25

◆ VEGETABLES ◆

GRILLED ASPARAGUS (FOR 1) \$4

BROCCOLI FLORETS (FOR 1) \$4

SEASONAL VEGETABLES (FOR 1) \$4

◆ STARCH ◆

HOUSE RISOTTO \$3

BAKED POTATO \$4

(Add Bacon, Cheddar and Scallions +\$3)

MACARONI & CHEESE (FOR 1) \$7

CHEF'S CHOICE STARCH (FOR 1) \$3

◆ DRINKS ◆

COKE \$3.00

SPRITE \$3.00

ORANGE \$3.00

COFFEE \$3.00

DIET COKE \$3.00

ROOT BEER \$3.00

ICED TEA \$3.00

HOT TEA \$3.00

Parties of 6 or more will include a 20% gratuity. We can not separate checks for parties larger than 8.

