

MAIN COURSES

served with your choice of side

← ROASTS AND GRILLS →

Grilled Prime Rib*

10 oz, horseradish crème, honey glazed carrots,
18.00

Filet Mignon*

6 oz, Gorgonzola stuffed, bacon wrapped,
cabernet sauce, roasted asparagus, 28.00

New York Strip*

12 oz, Guinness sauce, crispy onion strings,
honey glazed carrots, 26.00

Pork Loin

6 oz, pecan, apple, and bourbon glaze,
greens with cider vinaigrette, 18.00

Stuffed Chicken Breast

8 oz, airline cut, garlic butter rubbed,
crab stuffing, sautéed green beans with lemon, 18.00

Veal Braciolo

thin pounded veal cutlet rolled with prosciutto,
mozzarella cheese and asparagus and
simmered in tomato sauce, 18.00

Wild Game Meatloaf

sweet and spicy bacon wrapped,
brown mushroom gravy, steamed green beans,
16.00

FAVORITES

Venison Chili

served in Katić Breads' French Boule, 14.00

Shepherd's Pie

slow roasted lamb shoulder and root vegetables
with piped potato topping, 14.00

← SEAFOOD →

Baked Salmon

rosemary lobster sauce, roasted asparagus, 18.00

Pan Roasted Halibut

Thai curry sauce,
sautéed Swiss chard, 20.00

Seared Tuna*

black sesame seed crusted, wasabi cream,
citrus marmalade, sautéed spinach, 20.00

Seafood Etoufee

shrimp, scallops and crab in a rich
Creole sauce served over rice, 16.00

← PASTA →

Seafood Fra Diavolo

shrimp, scallops, and mussels with garlic, onion and bell peppers in a spicy tomato sauce
over spinach fettuccini, 20.00

Roasted Squash Pasta

three cheese butternut squash alfredo tossed with penne pasta, topped with seasoned breadcrumbs, 14.00
add chicken or shrimp, 4.00

Chicken Bellagio

chicken breast, mushroom, onion, bell pepper, asparagus, peas and tomatoes in balsamic cream sauce
over spinach fettuccini, 18.00

*L*ancaster's

← **SOUPS & SALADS** →

Spinach Salad

Baby spinach, fresh pears, red onion and Gorgonzola cheese tossed in warm honey-bacon vinaigrette, 6.00

House Salad

*mixed greens, pecans, dried cherries,
Gorgonzola cheese, cider vinaigrette, 5.00*

Caesar Salad

*romaine lettuce, Asiago cheese, croutons,
anchovies, Caesar dressing, 5.00*

Soup Du Jour

ask your server for today's selection, 5.00

French Onion Soup

broiled with Swiss cheese and croutons, 5.00

SALAD ADD-ONS

Grilled or blackened shrimp - three large ← 8.00 → Chicken, salmon, or beef - four ounces*

← **BURGERS AND SANDWICHES** →

served with your choice of side

Featuring fresh, local bread from Katic Breads

Focaccia Steak

**1/4 lb. grilled prime rib, Lancaster's signature steak sauce, sharp cheddar cheese and vegetable sauté
on herb focaccia, 14.00*

Sweet and Spicy Fried Cheese Burger

**1/3 lb. steakburger, fried goat cheese, brown sugar chili bacon, tomato, grilled onion
with wilted spinach on ciabatta bun, 14.00*

Gourmet Grilled Cheese

*Brie and Swiss cheeses, fresh apple, sliced almonds and raspberry honey mustard sauce on rye,
served with tomato soup, 12.00*

SIDES

Rice of the day

Mixed grains with fire roasted vegetables

Fresh vegetable

Mashed potatoes

Fried sweet potato rounds

4.00

* The Illinois Department of Public Health advises
that eating raw undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4,
pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Lancaster's