

## ~~ 5-COURSE DINER'S CHOICE ~~

INDULGE IN A DELICIOUS 5-COURSE DINING EXPERIENCE.  
GUEST'S CHOICE OF STARTER, ENTRÉE, AND DESSERT,  
AND CHEF'S CHOICE OF HORS D' OEUVRE AND INTERMEZZO COURSES \$82  
OR ORDER AS YOU LIKE FROM THE MENU

### Choose a Starter

#### *Crab and Lobster Bisque*

BLUE CRAB AND MAINE LOBSTER VELOUTE' | FRESH CREAM | DASH OF SHERRY |  
CRAB AND LOBSTER STUFFED PARMESAN BISCUIT 16

#### *Summer Love Salad – Goat Cheese Fritter*

LOCAL LEAF GREENS AND SHREDDED FARM VEGETABLES | PEACH-BLOOD ORANGE AND MOSCATO  
WINE VINAIGRETTE | GOAT CHEESE, CRANBERRY - PECAN FRITTER | GRILLED PEACHES 16

#### *Veggie Crunch Caesar* (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR  
DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN 14

#### *Sesame Seared Ahi Tuna* (GF)

PAN-SEARED, SESAME CRUSTED, SUSHI-GRADE AHI TUNA | HOUSE-PICKLED VEGETABLES |  
BLOOD ORANGE VINAIGRETTE | WASABI AIOLI | PICKLED GINGER | DRIED MORO ORANGE 21

#### *Vegetarian Poke Style Nachos* (VEgan)

FLASH FRIED WON TON CRISPS | SOY QUICK PICKLED CABBAGE, BRUSSELS SPROUTS, CARROTS,  
PEPPERS, ONIONS AND BLACK BEANS | FIRE-ROASTED KIMCHI | THAI PEANUT SAUCE 13

#### *Escargot En Croute*

TENDER BURGUNDIAN ESCARGOT | GARLIC | BACON | PARMESAN -WHITE WINE CREAM | WILTED  
SPINACH | FRESH HERBS | TOMATO CONCASSE | BAKED PUFF PASTRY CRUST 17

#### *Truffled Frites* (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE |  
BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI 11

## Choose an Entree

#### *Shrimp & Scallop Scampi*

PAN SEARED JUMBO SEA SCALLOPS AND GULF SHRIMP | GARLIC-BUTTER | WHITE WINE &  
LEMON JUICE | GARDEN TOMATOES AND SPINACH | FETTUCINE PASTA | 48

#### *Cocoa-Cola Braised Beef Short Rib* (GF)

1855 RANCHES, BLACK ANGUS, BEEF SHORT RIB | LIGHT COCOA AND CHILI-SPICE RUB | 4-HOUR  
COLA, RED WINE AND BEEF STOCK BRAISE | REDUCED PAN GLAZE | ROASTED GARLIC-BLACK  
TRUFFLE POTATO PUREE | CRISPY BRUSSELS SPROUTS 45

#### *Pacific Cod and Crab Imperial*

FILLET OF PACIFIC COD TOPPED WITH JUMBO LUMP BLUE CRAB MEAT BOUND WITH OUR  
SIGNATURE IMPERIAL SAUCE AND A TOUCH OF PANKO BREAD CRUMB | BROILED GOLDEN BROWN  
| LEMON-DILL CREAM | BUTTER STEM BROCCOLI SAUTÉ | SWEET POTATO-BACON HASH 43

#### *Grilled Salmon – Melon Salsa* (GF)

CHAR-GRILLED SALMON FILLET | SWEET THAI CHILI GLAZE | COCONUT-ALMOND JASMINE RICE |  
PINEAPPLE-MELON SALSA 41

#### *Sweet Potato Curry* (VEG/VEgan & GF adaptable)

THAI STYLE SWEET POTATO CURRY | FARM VEGETABLE CONFETTI | BAMBOO RICE AND  
MULTIGRAIN BLEND | TOASTED ALMONDS | NAAN BREAD | MICRO GREENS 32

#### *Prime Filet Mignon* (GF)

7-OUNCE, 1855 FAMILY RANCHES, PRIME, HAND-TRIMMED, CENTER-CUT, BLACK ANGUS FILET  
MIGNON | CHAR-GRILLED | ROASTED GARLIC-BLACK TRUFFLE POTATO PUREE | SAUTEED GREEN  
BEANS | KENNETT SQUARE MUSHROOM AND RED WINE DEMI-GLACE | HUDSON VALLEY FOIE  
GRAS AND HERB BUTTER 59 \*\$18 ADDITIONAL CHARGE TO PRIX FIXE PRICING

#### *Low-Country Chicken*

FRENCH CUT, JOYCE FARMS, HERITAGE BREED CHICKEN BREAST | SOUTHERN HERB AND SPICE  
DUSTED | PAN ROASTED | PAN JUS LIE' SAUCE | ROASTED PETITE CARROTS | CLASSIC  
CORNBREAD DRESSING 41

## Lighter Fare

*Crab Louie* -- CRUSHED AVOCADO AND LUMP CRAB MEAT STACKED AND FINISHED WITH A TANGY  
CITRUS AND TOMATO AIOLI-DRESSING, SERVED OVER MIXED GREENS AND FARM VEGETABLES  
DRESSED WITH SHERRY VINAIGRETTE AND HARD-BOILED EGG 26

*1/2 lb. Short Rib Cheeseburger* -- FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED |  
BBQ-TOMATO JAM | AGED CHEDDAR CHEESE | NEUSKES DOUBLE SMOKED BACON | FRENCH FRIED  
ONIONS | FRESH BIBB LETTUCE | BRIOCHE BUN 23

(VEG)/(VEgan) – Vegetarian, Vegan, or can be accommodated (GF) (GFa) – Gluten Free Option or can be adapted  
We do handle common allergen products in our facility. Please make your server aware of food allergies when placing your order.  
Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.

## CLASSIC & CURATED COCKTAILS

### THE MILL MANHATTAN

WE START WITH BULLEIT RYE BOURBON, ADD A FEW DASHES OF OUR OWN LAVENDER-ORANGE BITTERS, THROW IN A FEW CANDIED AND BRANDIED SOUR CHERRIES AND FINISH WITH THE ADDITION OF A RESERVA SWEET VERMOUTH FOR A ROUND AND RICH FLAVOR, SERVED "ON THE ROCKS" 17

### THE COZY WHISKEY SOUR

NATIONALLY AWARD WINNING, PENNSYLVANIA DISTILLED, BLACKBACK HONEY-RYE WHISKEY, SHAKEN WITH CRANBERRY-CINNAMON SIMPLE SYRUP AND A DASH OF CITRUS SOUR SERVED "ON THE ROCKS" 16

### PRICKLY PEAR MULE

WESTERN SON PRICKLY PEAR VODKA, LIME JUICE, GOSLINGS GINGER BEER, LIME AND MINT, SERVED "ON THE ROCKS" 14

### EMPRESS LEMONADE

HOUSE-MADE LEMONADE, HONEY-LAVENDER SYRUP, EMPRESS GIN FLOAT SERVED "ON THE ROCKS" 16

### THE EPPLE MARTINI

GREY GOOSE VODKA, ONE, AND I MEAN ONE DASH OF DRY VERMOUTH, SHAKEN HARD AND SERVED UP WITH MAYTAG BLUE CHEESE STUFFED OLIVES 16

## SPIRIT FREE MOCKTAILS

### PANOMA

SEEDLIP SPICE, FRESH GRAPEFRUIT JUICE, FRESH LIME, SIMPLE SYRUP, AND CLUB SODA, STIRRED OVER ICE 10

### THE GROVE MARGARITA

SEEDLIP GROVE, AGAVE SYRUP, FRESH LIME JUICE, SALT RIM, SERVED ON THE ROCKS 10

## FEATURED WINES BY THE GLASS & BOTTLE

RED BLEND, CABERNET-MERLOT, WALTZ VINEYARDS  
BARON RED, LANCASTER PA 17 / 62

CHIANTI RISERVA, DONNA LAURA, ALTEO,  
TUSCANY, ITALY 15 / 56

CABERNET SAUVIGNON,  
PICTOR, CENTRAL VLY. CHILE 15 / 56

MALBEC, ENRIQUE FOSTER - IQUE  
MENDOZA, ARGENTINA 16 / 58

PINOT NOIR, ROW 503,  
WILLAMETTE VALL. OREGON 18 / 68

MERLOT, ITALO CESCO  
VENETO, ITALY 15 / 56

BORDEAUX, CHATEAU HAUT GRELOT  
PREMIERE CUVEE, FRANCE 17 / 62

CHARDONNAY, DOMAINE LAROCHE  
MAS LA CHEVALIERE, FRANCE 14 / 52

SAUVIGNON BLANC, PICTOR,  
MENDOZA, ARGENTINA 14 / 52

SEMI-DRY WHITE BLEND, WALTZ  
VINEYARDS FUSION, LANC., PA 13 / 48

RIESLING, SALMON RUN  
FINGER LAKES, NY 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC),  
SICILY, ITALY 14 / 52

MOSCATO, CHIARIE  
PIEMONTE, ITALY 14 / 52

ROSE', WALTZ STIEGEL ROSE  
LANCASTER PA 12 / 44

SPARKLING WINE  
PASCUAL TOSO BRUT, ARGENTINA 10 / 48

DRAFT BEER LIST AVAILABLE FROM YOUR SERVER



**TABLE** | 1837 |  
- GLEN ROCK MILL INN -

*Where every visit  
is a special occasion.*

*Dinner*