

Welcome to The Owl's Nest

HOURS OF OPERATION

Monday thru Thursday
11:00 am – 9:00 pm

Friday and Saturday
11:00 am – 10:00 pm

Sunday
11:00 am – 3:00 pm

DINNER MENU AVAILABLE

Monday thru Thursday
4:30 pm – 8:00 pm

Friday and Saturday
4:30 pm – 9:00 pm

Sunday
11:00 am – 3:00 pm

STARTERS

Owl's Nest Signature Roasted Tomato Soup \$3.00
Served with fresh crunchy pumpernickel croutons

Soup du Jour \$3.00
~ Ask your server about our soup of the day ~

House Made Soft Pretzel Sticks \$5.00
Beer cheese and whole grain honey mustard dipping sauces

Chesapeake Shrimp Cocktail \$8.00
Served with pickled veggies and a spicy cocktail sauce

Free Bird Honey BBQ Wings
Half dozen \$6.00 Dozen \$10.50
Choice of ranch or bleu cheese dressing

Pub Fries \$5.00
Topped with melted cheddar, diced bacon, jalapeños, diced tomatoes, served with ranch dressing

Yuengling Lager Poached PEI Mussels \$11.00
One pound of PEI Mussels poached with local lager, chopped tomatoes, garlic butter and a crusty baguette

ENTRÉE SALADS

Harvest Salad \$10.00
Mixed Greens, roasted beets, cucumber, red onion, poppy seed dressing

Owl's Nest Caesar \$7.75
Petite Romaine, pumpernickel croutons, shaved Parmesan cheese, Caesar dressing

The Wedge \$10.00
Iceberg wedge, pepper maple bacon, grape tomato, blue cheese, candied pecans served with a honey mustard dressing

Cobb \$11.00
Hardboiled egg, crumbled bacon, diced tomato, avocado and cheddar cheese, served with Ranch dressing on a bed of Iceberg/Romaine blend

Add to any salad:

Shrimp \$7.75 Tips \$8.25 Chicken \$6.50

Dressings:

Blue Cheese, Caesar, Ranch, Poppyseed, Honey Mustard and Balsamic Vinaigrette

BURGER BOARD

Our Burgers are 6oz., made with prime ground beef
All served with your choice of fries or side salad



Gluten free bread available upon request

Owl's Nest Burger \$11.00
With maple pepper bacon, local aged Cheddar, caramelized red onion and BBQ ranch sauce

The Zesty \$10.00
Topped with fried jalapeños, pepper jack cheese, over easy egg and Chipotle mayo

The Classic \$9.25
With your choice of cheese, lettuce, tomato and onion

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

HOMESTYLE FAVORITES

Chicken Pot Pie \$8.00
A traditional Lancaster County pot pie with chunks of chicken, fresh noodles, carrots, celery, onion and parsley

Vegetable Stir Fry \$8.00
Fresh broccoli, carrots, cherry tomatoes, peppers, red onion, mushrooms, sugar snap peas and water chestnuts sautéed with an Asian sauce over rice

Add: Chicken \$6.50 Shrimp \$7.75

Meatloaf \$8.00
A local favorite made with fresh ground beef and savory Cheddar Cheese, onion, spices and served with gravy

OVEN FIRED



Gluten free dough available upon request

All pizzas are 10-inch pies

Supreme \$10.00
Ham, meatball, pepperoni with shredded mozzarella

Margarita \$8.00
Fresh mozzarella, basil, sliced plum tomatoes on a fire roasted sauce and finished with aged EVOO

Traditional Pepperoni \$8.00
Our own marinara sauce, pepperoni and mozzarella cheese

Baked Meatball Parmesan \$10.00
Italian style meatballs, marinara sauce, radiatore pasta, mozzarella and finished with fresh herbs

LAND

Grilled 10 oz. Ribeye \$23.50
Served with roasted wild mushrooms, Yukon Gold mashed potatoes and finished with a Cabernet reduction

8 oz Pork Rib Chop \$16.75
Brined with brown sugar and sea salt, grilled and finished with a honey chive butter, paired with a bruleed sweet potato half and fresh brussels sprouts

Freebird Chicken Breast \$15.75
Marinated, roasted and finished with a refreshing pineapple mango salsa, paired with Yukon Gold mashed potatoes and green beans

Beef Tenderloin Tips \$14.50
Sautéed tender tips finished with a rich demi sauce, served over rice pilaf

SEA

Royal Tides Salmon Filet \$15.00
Served with rice pilaf and a roasted broccoli steak

Fisherman's Stew \$14.50
Tender pieces of Icelandic Cod, Halibut, Shrimp and Mussels quickly steamed in a fresh tomato wine broth, served with an herbed baguette

North Carolina Trout \$15.00
Oven roasted trout filet served with confit carrots and rice pilaf

Butter Crumb Sea Scallops \$15.00
Fire roasted in a butter wine sauce finished with crunchy panko crumbs with rice pilaf and confit carrots

BEVERAGES

We offer Coca-Cola products:

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer

Unsweetened Ice Tea, Raspberry Ice Tea,

Whole Milk, 2 % Milk, Coffee, Decaf Coffee