

Appetizers

Chips & Salsa \$5
House-fried tortilla chips served with fresh homemade salsa.

Fried Mozzarella \$9
House-made fried mozzarella served with marinara sauce.

Nachos \$9
House-fried tortilla chips piled high with creamy ale queso, diced tomatoes and scallions, accompanied with salsa, sour cream and guacamole.
Add chicken or chili.....\$3 Add crab.....\$6

Soft Baked Pretzel Sticks With Trio Of Mustards \$9
Baked soft pretzels served with honey mustard, horseradish beet mustard and Dijon.

Wings Your Way \$13
Bone-in wings served with your choice of sauce: mild, hot, BBQ, Caribbean jerk, citrus Thai chili, Loxley's FIRE sauce (extremely hot). Served with bleu cheese dressing and celery sticks.

Sesame Chicken Bib Lettuce Wrap \$12
Sesame chicken, daikon radish, carrots, cucumbers and alfalfa sprouts served open-faced on bib lettuce leaves. Accompanied with Asian cucumber slaw.

Crab Dip \$14
A creamy blend of blue crab and three cheeses. Served with house-fried tortilla chips and a baguette.

Crispy Calamari \$10
Calamari dusted with angry flour and flash fried. Served with basil pesto and drizzled with spicy honey.

Buffalo Chicken Dip \$10
A creamy blend of three cheeses and chicken. Served with house-fried tortilla chips.

Soups

French Onion Cup.....\$5 Bowl.....\$6
Our homemade beef broth, slow cooked caramelized onions, topped with a croûton, provolone and Swiss cheese.

Salmon Chowder Cup.....\$5 Bowl.....\$6
Our house recipe with cream, Atlantic salmon, seasoning and a hint of sherry.

Turkey And Bean Chili Cup.....\$4 Bowl.....\$6
Served with sour cream and Lancaster Cooperative cheddar cheese.

Chef's Soup Of The Day Cup.....\$5 Bowl.....\$6
Please ask your server for today's selection.

Flatbread

Chicken Alfredo Flatbread \$12
Topped with chicken, bacon, tomato, shredded Parmesan and arugula with a creamy Alfredo sauce.

Loaded Baked Potato and Chili Flatbread.....\$12
Creamy whipped potato, crispy bacon, smoked Gouda cheese and house chili.

Chicken Truffle Flatbread \$12
Handpicked chicken, shiitake mushrooms and spinach ricotta cheese, finished with white truffle oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
-Pennsylvania Department of Health

Salads

Endless Soup And Salad Bar \$10
A perfect complement to any meal, our fresh made salad bar offers a selection to satisfy your taste. Includes Soup of the Day.

House Salad.....\$5
Spring mix and romaine topped with tomato, cucumber and croûtons served with your choice of dressing.

Chicken And Fruit Salad..... \$11
Loxley's homemade chicken salad served with fresh mixed greens and seasonal fruit.

Classic Caesar..... \$9
Chopped romaine tossed with Caesar dressing, cherry tomatoes, Parmesan cheese, croûtons and anchovies.
Add grilled chicken - \$4 Add Salmon - \$10.

Baby Spinach Salad..... \$12
Baby Spinach tossed with a raspberry vinaigrette with strawberries, brown sugar bacon, goat cheese crumbles and candied almonds.

Cobb Salad \$13
Mixed greens with crumbled bacon, bleu cheese, tomatoes, hardboiled egg and diced red onion topped with grilled chicken and avocado. Served with your choice of dressing.

Granny Smith, Roasted Beet and Goat Cheese Salad\$11
Apples, roasted beets, walnuts, goat cheese and baby arugula tossed with walnut sherry vinaigrette.

Sandwiches

Served with choice of house chips or ranch chips and pickle spear. Substitute French fries, sweet potato fries or pasta salad. \$1

Turkey Dijon Balt \$12
Deli turkey, bacon, lettuce, avocado, tomato and provolone cheese with Dijonnaise on Ciabatta bread.

Roman Hero..... \$12
Capicola ham, Genoa salami, pepperoni and provolone cheese on a toasted Italian roll. Topped with red onion, lettuce, tomato, oregano, extra virgin olive oil and banana peppers.

Cheese Steak..... \$12
Chopped steak with pepperjack cheese, grilled peppers, caramelized onions, lettuce and tomato. With your choice of chicken or beef, served on a toasted hoagie roll.

Crab Cake Sandwich \$16
Broiled crab cake on a toasted brioche roll with remoulade, served with lettuce and tomato.

Carolina Pork Shoulder \$12
Pulled pork shoulder from Organic Willow Acres of Mt. Joy, smoked in-house, coleslaw, and an over easy egg served on a brioche roll.

Mediterranean Panini \$11
Fresh mozzarella, oven dried tomato, portobello mushroom, baby spinach, fresh basil and sun-dried tomato pesto, served on ciabatta.

Classic Club \$9
Baked ham, roasted turkey, lettuce, tomato, bacon and mayonnaise served on Texas toast.

Open-faced Pot-roast Sandwich \$13
Tender pot-roast, toasted Texas toast and French fries smothered in a demi butter sauce.

Burgers

Basic Burger \$10
Served with cheese, lettuce, tomato and red onion.

Burger Cordon Bleu..... \$12
Topped with pulled chicken, ham and Swiss cheese.

Smoke House \$12
Smokey bacon, sliced jalapeños, caramelized onions, provolone cheese and BBQ sauce.

Black And Bleu \$12
Dusted with Cajun spices, topped with bleu cheese and bacon.

Entrees

Add Salad Bar \$4

Chicken Penne..... \$16
Handpicked chicken sautéed in choice of Alfredo or pesto Alfredo sauce, tossed with baby spinach and fresh basil. Served with al dente penne pasta.

Seafood Linguini \$23
Diver bay scallops, shrimp, mussels and linguine pasta, sautéed in a light garlic white wine sauce with fresh herbs.

Asian Noodle \$19
Sautéed shrimp, handpicked chicken, Asian mushrooms and vegetables combined with a Thai pineapple sauce and tossed in udon noodles.

Beef Stroganoff \$17
Tender beef with egg noodles, baby spinach, mushrooms in a creamy demi sauce.

Chicken And Waffles \$18
Chicken, caramelized onions and mushrooms in a rich chicken gravy piled on top of Yukon mash potatoes with Belgian waffles.

Crab Cake Market Price
Dill risotto cake, grilled asparagus, oven roasted tomatoes and tomato and dill butter.

Outlaw Salmon \$23
Bourbon salmon with Broccolini and whipped potatoes.

New York Strip \$29
Sweet potato mash, sautéed Brussels sprouts and creamed demi.

Baby Back Ribs
Baby Back Ribs, Baked Parmesan Brussels sprouts and herbed potato wedges.
Full Rack.....\$26 Half Rack.....\$18

Baked Atlantic Cod and Grilled Shrimp\$23
Herbed potato hash, asparagus and roasted peppers and a sherry shrimp cream sauce.

Bacon and Parmesan Crusted Chicken\$21
Goat cheese polenta cake, roasted parsnips and carrots.

Desserts

Seasonal Cheesecake \$8
Straight from "The Cheesecake Factory."

Chocolate Glace \$6
Vanilla ice cream, fudge, caramel, and an Oreo.

Shortcake Parfait \$7
Fresh fruit, shortcake, strawberry coulis, and whipped cream.

Triple Chocolate Cake \$7
Decadent triple-layered chocolate cake.

Bread Pudding \$7
Thick and rich crème anglaise with cranberry, white chocolate and walnuts.

Cappuccino Crème Brulée \$7
Espresso custard with caramelized sugar and chocolate covered coffee beans.

Fresh Berries and Creme..... \$7
Warm vanilla infused fresh berries with vanilla ice cream.

Ice Cream and Sorbet \$4
Sorbet or vanilla and chocolate ice cream.

Side Dishes \$4

Asparagus / Broccolini / Snow Peas With Julienne Carrot Whipped Potatoes / Cheddar Potato Wedges / Sautéed Corn And Cherry Tomatoes / Forbidden Black Rice / Indian Curry Basmati Rice





Beverages \$2.75

Soft Drinks

Pepsi / Diet Pepsi / Sierra Mist / Sobe Lifewater
Dr Pepper / Orange Crush

Pure Leaf Teas

Sweet & Unsweetened / Raspberry Tea

Hot Coffee and Teas

Regular Coffee / Decaf Coffee
Assorted Herbal Teas

Signature Cocktails

Outlaw's Oath \$7

Orange and Whipped vodkas mixed with Triple Sec and a splash of club soda and Sierra Mist. Topped off with orange slices.

Blissful Berry Punch..... \$8

A stimulating combination of Raspberry Schnapps, Cherry, Raspberry, Blueberry vodkas and Triple Sec mixed with cranberry juice, sour mix and a splash of grenadine.

Blinkin \$6

A light blue take on a classic drink, Blue Curacao, Citrus vodka and a splash of Sierra Mist.

Tropical Trashcan \$8

Raspberry vodka, Mango rum, Gin, Triple Sec, Red Bull and a splash of grenadine.

Black Knight..... \$6

Bourbon, Triple Sec, lemonade and blackberry syrup served over ice. Refreshingly smooth.

Lost Island Punch \$8

Coconut rum, Pineapple rum, Guava rum, Melon liqueur and a blend of juices that makes you want to stay lost on the island.

Will "Scarlett" O'hara \$8

Southern Comfort, Cranberry vodka, Sierra Mist, cranberry juice, and lime. A drink fit for the leader of the Merry Men.

Summer Escape \$6

Coconut rum, Melon Schnapps, Blue Curacao and cranberry juice, shaken to perfection. Feel the breeze while sipping on this sweet treat.

Frozen Drinks

Margaritas

Classic / Mango / Strawberry / Triple Berry

Other Favorites

Strawberry Daiquiri / Strawberry Colada / Mango Madness
Piña Colada / Mango Colada / Triple Berry Blast
Strawberry Mango

Signature Martinis

Spicy Mango Martini..... \$8

Enjoy the blend of sweet & spice. Vanilla vodka, Mango rum and lemonade are chased with a slight peppery spice.

Double Shot Martini..... \$8

Espresso vodka, Kahlua and Crème de Cocoa. Enjoy a little coffee confection.

Chocolate Covered Cherry..... \$8

Cherry vodka, Crème de Cocoa and Godiva White Chocolate. We squeeze the truffle into liquid bliss.

Pama Cosmo..... \$8

Modernizing an old favorite. Raspberry vodka, Pama Pomegranate liqueur, cranberry and pineapple juices with a splash of Champagne.

Liquor Pitchers

Passion Peach..... \$32

Orange vodka, Peach Schnapps, guava passion fruit juice and Sierra Mist. Share the passion.

Captain On Acid..... \$32

Spiced rum, Coconut rum, Blue Curacao, pineapple juice and grenadine. The Captain invites all his friends on this trip.

Red Sangria \$32

A pitcher of house made red Sangria.

White Sangria \$32

A pitcher of house made white Sangria.

Margaritas & Mojitos

Margaritas \$7

Our margaritas are hand crafted combinations of fresh lime juice, sour mix, a touch of orange juice, Triple Sec, Rose's lime juice and your choice of tequila.

*Salt or sugar available upon request.

Tequila choices: Jose Cuervo Gold..... \$8

Hornito's Reposado..... \$9

Avion \$9

Patron Silver \$10

Mojitos \$7

Our mojitos are hand made with fresh mint, fresh lime, your choice of rum and finished with club soda.

Rum choices: Bacardi / Bacardi Dragonberry / Bacardi

Wolfberry / Captain Morgan Spiced Rum / Malibu Coconut

Malibu Mango / Malibu Pineapple / Caliche

Loxito..... \$8

A twist on the traditional mojito with a refreshing mix of fresh lime, mint and orange, matched with Caliche and Myer's Dark rums.

Wine By The Glass

Champagne \$7

Moscato..... \$7

Pinot Grigio..... \$7

Sauvignon Blanc \$7

Chardonnay \$7

Cabernet Sauvignon..... \$7

White Zinfandel \$7

Merlot..... \$7

Pinot Noir \$7

Shiraz \$7

Red Zinfandel \$7

Kendall Jackson Chardonnay..... \$9.5

Kendall Jackson Cabernet \$9.5

Wine By The Bottle

White

Alverdi Pinot Grigio \$32

Sea Glass Sauvignon Blanc..... \$34

Villa Maria Sauvignon Blanc..... \$48

Chateau Ste. Michele Riesling..... \$42

Berger Gruner Veltliner \$50

Bonterra Chardonnay..... \$36

Kendall Jackson Chardonnay..... \$36

Beringer White Zinfandel \$30

Sparkling

Andre Brut \$24

Castelli Banfi Rosa Regale..... \$42

Santa Margherita Prosecco..... \$48

Red

Frontier Red..... \$34

Cigar Zin Zinfandel \$34

Zen Of Zin Old Vine Zinfandel \$38

Santa Julia Malbec \$32

Maïpe Malbec Reserve..... \$36

McWilliams Shiraz..... \$34

Bv Coastal Pinot Noir \$36

Hahn Estates Cabernet Sauvignon \$42

Kendall Jackson Cabernet Sauvignon \$36



Breakfast Buffet Open Daily

Monday-Saturday: 6:30-10:00 am / Sunday: 6:30 - 11:00 am

Adults.....\$8.95 Children 12 And Under.....\$5



The Legend Continues

Throughout history grandfathers have told their grandchildren stories about the past. If there are enough grandfathers telling the same story and the story is of heroic nature, those stories become legend. How much of a legend is true and how much is added on by later generations is a matter for historians to debate. There is a story that has been handed down through many generations in my family... the story of Robin of Loxley, also known as Robin Hood.

As a young boy, I was captivated by the bravery and daring attributed to Robin and his Merry Men. As I've grown older, however, it is the ethic of the "Outlaw Code" that has remained with me. My Grandfather told me as his Grandfather had told him, going back for many generations that every group must have a code to live by, a code that is greater than the individual and transcends the human laws and frailties of the men and women who live by that code.

In Sherwood Forest, in the days of my ancestors, that code was known as the "Outlaw Code". That Code allowed Robin Hood and his band to lighten the purses of the wealthy who passed through their realm in order to give to the poor. A less publicized part of

this code, however, was that a purse could only be lightened after forest hospitality was provided. The wealthy were treated to a forest feast with a night of drinking and revelry. Only then would the "Outlaws" exact their payment. Legend has it that many of the wealthy would manage to get kidnapped and ransomed on a weekly basis just for these remarkable experiences. This "Outlaw Code" changed simple acts of thievery into an honorable enterprise worthy of "Legendary" status.

Today, the Legend continues. I invite you to enjoy the forest hospitality inspired by my ancestor. We'll provide you with a legendary meal before we lighten your purse (an archaic expression in this modern day of credit cards) and invite you to participate in selecting a worthy organization. Loxley's will donate 5% of your food bill to the featured organization you choose. Being part of a legend has never been so easy or so much fun. After all, that is the "Outlaw Code."

Loxley's encourages charities and organizations to participate in this program by becoming one of our featured charities. Please visit LoxleysLegend.com to apply.

R. H. Loxley