



Loxley's

THE LEGEND CONTINUES

LoxleysLancaster.com

(717) 898-2431



riar's Tasty Appetizers

Chips and Salsa

Tortilla chips served with fresh homemade salsa. 4.99

Angry Pulled Pork Nachos

Tortilla chips piled high with Angry Orchard BBQ pulled pork and smoked Gouda cheese, topped with jalapeños and scallions. Served with sour cream, guacamole and salsa. 12.99

Fried Mozzarella

House made fried mozzarella served with marinara sauce. 8.99

Chicken Quesadilla

A flour tortilla filled with grilled chicken, bell peppers, caramelized onions and cheddar cheese, accompanied with salsa and sour cream. 9.99

Grande Nachos

Tortilla chips piled high with handpicked chicken and shredded cheddar cheese, topped with diced tomatoes and scallions. Accompanied with salsa, sour cream and guacamole. 12.99

Shrimp Boil

½ pound shrimp steamed with fresh herbs and served with roasted red bliss potatoes. Market Price

Stella Artois Mussels

Steamed mussels served in a roasted garlic beer broth with smoked bacon & buttered leeks. Served with toasted bread. 11.99

Wings Your Way

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. 9.99

Sesame Chicken Bib Lettuce Wraps

Sesame chicken, daikon radish, carrots, cucumbers & alfalfa sprouts served open faced on bib lettuce leaves. Accompanied with Asian slaw. 11.99

Crab Dip

A creamy blend of blue crab and three cheeses. Served with toasted pita and baguette. 11.99

Crispy Calamari

Calamari dusted with angry flour and flash fried. Served with basil pesto and drizzled with spicy honey. 8.99

Mediterranean Duo

Roasted red pepper hummus and house made olive tapenade finished with a balsamic reduction and Feta cheese. Served with toasted Naan bread and baguettes. 10.99

Duck Quesadilla

A soft flour tortilla with handpicked duck, pickled poblano peppers and smoked Gouda cheese. Served with huckleberry sour cream dipping sauce. 12.99

Charcuterie

A delightful pairing of domestic prosciutto, chorizo, manchego and brie cheeses. Served with winter fruit jam, red grapes and grilled bread. 12.99

Mini Crab Cakes

Pan seared Maryland style mini crab cakes. Served with beet risotto and lemon aioli. Market Pricing

Grilled Oysters

Grilled oysters on the half Shell topped with house smoked bacon, basil pesto and Parmesan cheese. Market Price

Stuffed Mushrooms

Baked mushroom caps stuffed with Chorizo and a creamy Brie cheese. Sauced with a Port wine reduction drizzle. 9.99

Phyllo Wrapped Asparagus and Bacon

Jumbo asparagus spears and bacon wrapped in phyllo dough, baked in the oven and sauced with saffron aioli. 9.99

Crudite and Hummus

Assortment of vegetables served with roasted red pepper hummus and grilled bread. 9.99



oup & Salad

Turkey and White Bean Chili

Served with sour cream and shredded cheese, perfect on a cold evening. Cup: 3.99 Bowl: 5.99

French Onion Soup

Our homemade beef broth, slow cooked caramelized onions, topped with a crouton, provolone and Swiss cheese.
Cup: 3.99 Bowl: 5.99

Baked Tomato Florentine au Gratin

Creamy tomato soup with spinach, topped with a crouton, provolone cheese and baked to golden perfection.
Cup: 3.99 Bowl: 5.99

Chef's Soup of the Day

Please ask your server for today's selection.
Cup: 3.99 Bowl: 5.99

Endless Soup and Salad Bar

A perfect complement to any meal, our fresh made salad bar offers a selection to satisfy your taste. Includes Soup of the Day 9.99

House Salad

Spring mix topped with tomato, cucumber and croutons served with your choice of dressing. 3.99

Classic Caesar

Chopped Romaine tossed with Caesar dressing, cherry tomatoes, Parmesan cheese, croutons and anchovies. 7.99

Additions for the salads

Chicken 5.00, Shrimp 6.00, Salmon 7.00



Port Poached Pear and Walnut Salad

Fresh mixed greens, tossed in Loxley's house dressing topped with poached pear, candied walnuts and shaved pecorino. 11.99

Mediterranean Salad

Field greens dressed with Greek dressing, feta cheese, fried capers, Kalamata olives, oven-dried tomatoes and a seasoned crouton. Served with balsamic dressing. 14.99

Cobb Salad

Mixed greens with crumbled bacon, bleu cheese, tomatoes, hard-boiled egg and diced red onion topped with grilled chicken and avocado. Served with your choice of dressing. 12.99

Asian Chicken Salad

Mixed greens and shredded cabbage tossed with green onions, water chestnuts, oranges segments, crispy chow mein noodles and toasted sesame seeds. Topped with grilled chicken and a sesame ginger dressing. 13.99

Chicken and Fruit Salad

Loxley's homemade chicken salad served with fresh mixed greens and seasonal fruit. 10.99



Winter Salad

Baby greens with dried apples and cranberries, honey lavender goat cheese and candied almonds tossed in a citrus vinaigrette. 12.99



latbreads



Chicken Alfredo Flatbread

Topped with chicken, bacon, tomato, shredded Parmesan and arugula with a creamy Alfredo sauce. 11.99

Fire Cracker Flatbread

Smoked chorizo, chicken, smoked Gouda and spicy marinara. Topped with jalapeños. 11.99

Cordon Bleu

Crispy breaded chicken, sliced ham, smoked Gouda with a creamy white sauce. 11.99

Baked Macaroni Flatbread

Seasoned ground sausage, macaroni pasta, mushrooms, mozzarella cheese, with ricotta and marinara sauce. 11.99

Caprese Flatbread

Pesto ricotta, fresh mozzarella cheese, sliced tomatoes. Topped with fresh basil and balsamic reduction. 11.99



Philadelphia Cheese Steak Flatbread

Bell peppers, caramelized onion, pepperoni, banana peppers, with tangy cheddar cheese sauce and your choice of beef or chicken. 11.99



Entrées

Angry Orchard Tortellini

House smoked bacon, baby spinach, handpicked chicken and cheese tortellini tossed in an Angry Orchard Cajun Alfredo. 18.99



Grilled Honey Duck Breast

Pesto fingerling potatoes, mushrooms and asparagus, finished with pan jus. 22.99

Chicken and Penne

Handpicked chicken sautéed in choice of Alfredo or pesto Alfredo sauce, tossed with diced tomato, baby spinach and fresh basil. Served with al dente penne pasta. 15.99



Seafood Linguine

Seared scallops, shrimp, mussels and linguine pasta, sautéed in a light garlic white wine sauce with fresh herbs. 22.99

Cajun Pasta

Shrimp, handpicked chicken and smoked chorizo sausage and penne pasta in a Cajun spiced tomato sauce. 18.99

Grilled Scallops

Grilled fresh scallops, served with a mushroom and leek cream, Yukon mash potatoes and sweet and sour Swiss chard. 27.99

Asian Noodle and Seafood

Sautéed shrimp, handpicked duck, Asian mushrooms and vegetables combined with hoisin sauce tossed in udon noodles. 18.99

Parmesan Crusted Chicken

Loaded Yukon gold mashed potatoes, pan roasted brussels sprouts with a creamy Parmesan sauce. 14.99



Cheese Ravioli

Cheese filled ravioli with sweet potato puree, house smoked bacon and asparagus in a garlic white wine sauce. Finished with a stout syrup. 14.99



Outlaw Salmon

Bourbon glazed salmon, asparagus two ways, smashed Yukon gold potatoes. 21.99

Crab Cake

Basmati risotto, grilled jumbo asparagus and a saffron beurre blanc. Market Price

Grilled New York Strip

Grilled New York strip, roasted brussels sprouts and glazed carrots with smoked Gouda twice baked potato and a stout beer reduction. 26.99

Filet of Sirloin Crusted with Blue Cheese

Served with cauliflower puree, winter vegetables and roasted fingerling potatoes. 25.99

Chicken and Waffles

Chicken and caramelized onions in a rich chicken gravy piled on top of Yukon mash potatoes with Belgium waffles. 15.99

Yuengling Battered Haddock

Crispy lager-battered white fish and fries, served with tartar sauce. 14.99

Legendary Pot Roast

Slow braised pot roast with celery and carrots and Yukon mashed potatoes with demi broth. 17.99



Shepherd's Pie

Seasoned ground beef and lamb in a rich beef broth and mixed vegetables topped with mash potatoes and cheddar jack cheese served in a bread bowl. 15.99

Baked Meat Loaf

Sweet stewed tomatoes and twice baked potato with blended cheeses. 14.99



Sides

3.99 each

Winter Vegetables

Grilled Asparagus

Fried Green Beans

Whipped Potatoes

Baked Potato

Cheese Fries



Beverages

2.79 each, includes refill

Soft Drinks:

Coke • Diet Coke • Sprite • Ginger Ale • Lemonade • Root Beer

Gold Peak Teas:

Sweet Tea • Unsweetened Tea • Raspberry Tea

Hot Coffee and Teas:

Regular Coffee • Decaf Coffee • Assorted Herbal Teas



Denotes Chef's Favorite



Denotes items that are or can be prepared Gluten-Free

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Angus Burgers

All burgers are served on a brioche bun. Served with dill pickle spear and choice of French fries, sweet tater fries, homemade potato chips or pasta salad.

Burger Basics

Served with cheese, lettuce, tomato and red onion. 10.99

Mushroom Swiss

Smothered with sautéed mushrooms and melted Swiss cheese. 10.99

Black and Bleu

Dusted with Cajun spice, topped with bleu cheese and bacon. 10.99

Smoke House

Smokey bacon, sliced jalapeños, caramelized onions, provolone cheese and BBQ sauce. 10.99

Loxley's Chili Burger

Topped with house made turkey chili, sliced cheddar cheese and sour cream. 10.99

Southwestern Ranch

Spicy pepper jack cheese, smokey bacon, salsa and ranch dressing. 10.99

Prime Burger

Piled high with shaved prime rib, caramelized onions and Swiss cheese served with fresh horseradish mayo and au jus. 13.99

Pork Burger

Topped with pulled pork and an over-easy egg. 10.99



Savory Sandwiches

Served with dill pickle spear and choice of French fries, sweet tater fries, homemade potato chips or pasta salad.

Crab Melt

House made crab salad on an open-faced English muffin with tomato and cheddar cheese. 14.99

Thanksgiving Panini

Roasted turkey breast, cranberry compote and stuffing on toasted panini bread served with gravy. 9.99

Roman Grinder

Oven toasted capicola ham, genoa salami, pepperoni and provolone cheese on an Italian roll. Topped with red onion, lettuce, tomato, oregano, extra virgin olive oil and banana peppers. 9.99

Cheesesteak

Chopped beef cheesesteak, pepper jack cheese, grilled peppers, caramelized onions, lettuce and tomato. Served as a wrap or on a hoagie roll. 9.99

Chicken Cheesesteak

Chopped chicken cheese steak with pepper jack cheese, grilled peppers, caramelized onions, lettuce, and tomato. Served as a wrap or on a hoagie roll. 8.99

Bellissimo Panini

Italian meats including capicola ham, salami and pepperoni. Served on toasted panini bread with roasted red peppers, portobello mushrooms, mozzarella cheese and balsamic glaze. 11.99

Lamb Gyro

Lamb gyro with shredded lettuce, tomatoes, and tzatziki sauce on a toasted Naan flatbread. 9.99

Blackened Ahi Tuna

Blackened tuna with crispy pancetta, avocado, lettuce, tomato and garlic mayo, served on ciabatta. 12.99

Crab Cake

Broiled crab cake on a toasted brioche roll with remoulade, served with lettuce and tomato. 14.99

Mediterranean Panini

Fresh mozzarella, oven dried tomato, Portobello mushroom, baby spinach, fresh basil and sun-dried tomato pesto, served on ciabatta. 9.99

Reuben Panini

Shaved corn beef, Swiss cheese, sauerkraut and Thousand Island dressing on toasted marble rye. 9.99

Classic Club

Baked ham, roasted turkey, lettuce, tomato, bacon and mayonnaise served on Texas toast. 9.99

Blackened Prime Rib Panini

Shaved blackened prime rib, caramelized onions, bleu cheese on toasted ciabatta served with a side of au jus. 12.99

Breakfast Burrito Wrap

Scrambled eggs, pepper jack cheese, French fries and baked ham, baked with blended cheese served with salsa, sour cream and guacamole. 8.99

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



he 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. . . it is the story of Robin of Loxley, also known as Robin Hood. As a young boy, I was captivated by the bravery and daring-do 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 and his Grandfather's 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 and 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



or Generations to Come

The word koi comes from the Japanese culture. In Japanese, koi is a homophone for another word that means "affection" or "love"; koi are therefore symbols of love and friendship in Japan.

Koi are often brightly colored varieties. They are able to survive and adapt to many climates and many water conditions. They are a resilient fish that can winter in a frozen pond. They are not only loved for their variety of colors, but also for the longevity of their lives.

We would like to recognize C.E. Pontz Sons Inc. of Lancaster, PA for the remarkable water garden as you enter the restaurant. Take a moment to appreciate the koi and ask us how feeding them can be a part of your experience here at Loxley's!

Menu Prepared by Executive Chef Chip Conard

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