

ngus Burgers

All burgers are a half pound of choice ground Angus steak chargrilled to your liking. Served with a pickle spear and your choice of sweet tater fries, french fries, homemade potato chips or pasta salad. Burgers are available with veggie patties instead of ground beef at no additional cost.

Burger Basics

With cheese, lettuce, tomato and red onion. \$8.99

Mushroom Swiss

Smothered with grilled onion and mushroom and melted Swiss cheese. \$9.99

Black and Bleu

Dusted with Cajun spice, lettuce, tomato, red onion and bleu cheese. \$9.99

Smoke House

Dripping with melted provolone, grilled onion and stacked with smoky bacon, lettuce, tomato, red onion, sliced jalapenos and finished with BBQ sauce. \$10.99

Southwestern Ranch

Spicy Pepper jack cheese, stacked with smoky bacon, salsa and ranch dressing. \$10.99

Crab and Garlic Burger

Topped with crab dip and served on a garlic bread roll. \$10.99

Honey, Goat Cheese & Spinach Burger

Burger and spinach topped with goat cheese and drizzled with honey. \$10.99

Pulled Pork Burger

Topped with pulled pork and a fried egg. \$10.99

Death by Burger

Two burger patties topped with smoky bacon, lettuce, tomato and onion. \$12.99

Hot Wing Burger

Bleu cheese and hot sauce on a burger, served with lettuce, tomato and onion with a side of celery. \$9.99



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... 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

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\$2.99 each

Sautéed Vanilla Corn & Cherry Tomatoes
Grilled Asparagus
Fried Green Beans
Whipped Potatoes
Baked Potato
Cheese Fries

everages

\$2.59 each, includes refill

Soft Drinks:

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

Gold Peak Teas:

Sweet Tea • Unsweetened Tea • Green Tea • Raspberry Tea

Hot Coffee and Teas:

Regular Coffee • Decaf Coffee • Assorted Herbal Teas



For 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

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

LoxleysLancaster.com

(717) 898-2431

LOXLEY'S

THE LEGEND CONTINUES

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Friar's Tasty Appetizers

Chips and Salsa

Tortilla chips served with homemade salsa for dipping. \$4.99

Crab Nachos

Tortilla chips heaped with crab dip. Finished with corn, tomatoes, scallions and cheese. Served with sour cream, salsa and guacamole topping. \$12.99

Fried Mozzarella Sticks

Served with marinara sauce. \$7.99

Wings Your Way

Choice of sauce: Mild, Hot, Five Pepper Fire, Caribbean Jerk, Maple Bourbon or Coca Cola® Soy served with celery sticks and bleu cheese or ranch dressing. \$8.99

Buffalo Popcorn Chicken

A basket of bite-sized chicken tenderloins, breaded with spicy batter and tossed in buffalo sauce. Served with celery sticks and bleu cheese dressing. \$ 8.99

Andouille and Mango Quesadilla

Andouille sausage, mango and goat cheese. \$7.99

Grilled Chicken Quesadilla

A soft flour tortilla with grilled chicken, red bell peppers, caramelized onions and cheddar cheese. \$8.99 • Crabmeat Quesadilla \$10.99

Grande Nachos

Served with tortilla chips piled high with pulled chicken, sour cream, tomatoes, scallions, guacamole, salsa and cheddar cheese. \$11.99

Broccoli Fritters

Bacon, broccoli and cheddar potato fritters served with lemon horseradish sauce. \$4.99

Prince Edward Island Mussels

Steamed mussels with your choice of marinara sauce or honey cream sauce. \$11.99

Fresh Steamed Peel and Eat Shrimp

Half pound, served with cocktail sauce and lemon wedge. \$10.99

Crab Dip

Served bubbling in a casserole with assorted bread for dipping. \$11.99

Chicken Tenders with Fries

Served with honey mustard dip. \$11.99

Calamari

Flash fried and served in a pepperoncini cream. \$7.99

Halloumi Mediterranean

Served with an heirloom tomato salad with basil and balsamic reduction. \$12.99

Bib Lettuce Wraps

Your choice of sliced beef or pulled chicken. Served with radish, carrot, cucumber, bean sprout and marinated zucchini and bell pepper. \$11.99

Charcuterie Plate

Domestic prosciutto, Genoa salami and manchego cheese served with orange marmalade, red grapes and bread. \$12.99

Pig, Poke and Coast Sliders

Three merry little buns filled with pulled pork and coleslaw, beef burger with melted cheddar and crab with remoulade. \$11.99

Fish Tacos

Three soft tacos with crispy lager-battered white fish, salsa and a zesty sauce. \$12.99

Hawaiian Flatbread

Pineapple, ham and mozzarella with a marinara sauce. \$10.99

Crispy Prosciutto Flatbread

Crispy Prosciutto with wild mushrooms, feta cheese and a white sauce. \$12.99



Flatbreads

Chicken Alfredo Flatbread Pizza

Fresh flatbread sprinkled with olive oil and a base layer of Alfredo sauce. Topped with chicken, bacon, tomato, hand shredded Parmesan and arugula toasted in the oven. \$11.99



oup & Salad

French Onion Soup \$5.99

Crab and Corn Bisque \$5.99

Baked Tomato Florentine Au Gratin \$5.99

Chef's Soup of the Day \$5.99

House Salad \$3.99

Endless Soup and Salad Bar

Includes choice of two soups. \$9.99
With entrée \$4.99

Classic Caesar \$7.99

Grilled Chicken \$9.99 • Chilled Shrimp \$12.99
Boiled Salmon \$12.99

Fresh Berries and Goat Cheese Salad

Fresh strawberries and blueberries, goat cheese, pistachios, field greens & a strawberry infused balsamic dressing. \$12.99



Savory Sandwiches

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

Crab Melt

Homemade crab salad layered open-faced on a toasted English Muffin with tomato and cheddar cheese. \$12.99

The Belisimo Panini

All things Italian on a Panini. Capicola ham, salami and pepperoni pressed with roasted red peppers, portobello mushrooms, mozzarella cheese and a balsamic glaze. Served on Panini bread. \$11.99

Chicken Chipotle

Grilled chicken breast with chipotle peppers served on toasted Ciabatta with spinach, Pepper jack cheese, tomato and chipotle mayo. \$9.99

Cheesesteak

Classic cheesesteak with grilled sliced beef steak, spicy Pepper jack cheese, grilled peppers, onions, lettuce and tomato. Served as a wrap or on a hoagie roll. \$9.99

Chicken Cheesesteak

Chicken with Pepper jack cheese, grilled peppers, onions, lettuce and tomato. Served as a wrap or on a hoagie roll. \$8.99

Lamb Gyro Pita

Lamb gyro with shredded lettuce, tomatoes and Tzatziki sauce, on naan flatbread. \$7.99

Mediterranean Salad

Romaine lettuce with classic Greek dressing, feta cheese, ripe Greek olives, tomato, cucumber and avocado. \$10.99.
Add Grilled Chicken \$14.99

Cobb Salad

Tossed salad greens with crumbled bacon, bleu cheese, tomato, hard-boiled egg, avocado, chicken and red onion rings. \$12.99

Chunky Chicken Salad

Chunky white chicken tossed with grapes, almonds, red onions and mayonnaise served on a bed of lettuce with seasonal fruit. \$9.99

Asian Chicken Salad

Fresh bay greens and shredded cabbage tossed with green onions, water chestnuts, Asian sesame dressing topped with grilled chicken, crispy chow Mein noodles, mandarin oranges and toasted sesame seeds. \$12.99

Blackened Tuna Ahi

Blackened tuna with avocado, bacon, lettuce, tomato and garlic mayo, served on Cibatta. \$12.99

Crab Cake

Broiled crab cake on a brioche roll with remoulade, lettuce, tomato and sweet onion. \$14.99

The Reuben Panini

Shaved corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on club marble rye. \$9.99

Mediterranean Panini

Fresh mozzarella, oven-dried tomato, portobello mushroom, fresh basil and sun-dried tomato pesto on Ciabatta. \$9.99

Smoked Turkey Panini

Sliced smoked turkey layered with smoked bacon, provolone and Thousand Island dressing, served on Panini bread. \$11.99

Chicken Dijon Panini

Grilled chicken breast, Swiss cheese, bacon and Dijon mustard sauce on Panini bread. \$11.99

The Club

Smoked ham and turkey, lettuce, tomato, bacon and mayo on Panini bread. \$11.99



Entrées

Chef's Feature of the Day

Market Price

Fish n' Chips

Crispy lager-battered white fish and fries, served with tartar sauce. \$13.99

The Friar's "Country Faire Ribs"

BBQ pork ribs slow cooked and perfected with the Friar's special sauces and seasonings. Served with coleslaw and french fries.
Half Rack \$17.99 • Full Rack \$26.99

Chicken and Penne

Sliced chicken breast sautéed in choice Alfredo or pesto Alfredo sauce with garlic, white wine, tomato, diced baby spinach and fresh basil. Tossed with al dente penne pasta. \$ 14.99

Outlaw Salmon

Salmon marinated in our "outlaw" sauce (whiskey, soy, brown sugar) then sautéed. Served with whipped potatoes and asparagus. \$19.99

Filet Steak

Served with whipped potatoes and a ragout of asparagus and mushrooms, sauced with a demi. \$22.99

Crab Stuffed Tilapia

Crab stuffed tilapia with mashed potatoes and candied asparagus. Topped with a lemon butter sauce. \$21.99

Seafood Linguine

Scallops, shrimp and mussels, sautéed in a light garlic white wine sauce with fresh herbs. \$18.99

Pan Seared Scallops

Scallops served with beet risotto and butter baby spinach, sauced with the essence of heat. \$25.99

Chicken Pot Pie

Chicken pot pie baked in a bread bowl. \$12.99

New York Strip Steak

Served with cauliflower puree, herbed potato cake and Brussels sprout leaves, sauced with a demi. \$20.99

Crab Cake

Half pound crab cake served with roasted fingerlings and sweet and sour Swiss chard sauce with dill and tomato butter. Market Price

European Chicken

Half of a chicken served with goat cheese polenta, creamed corn and spinach and garnished with Limóncello jus. \$17.99

Cajun Pasta Bowl

Shrimp, chicken and smoked Andouille sausage with tomato, white wine, garlic and Cajun spices. "Stirred all up" with penne pasta. \$12.99

Squash and Spinach Ravioli

Butternut squash, baby spinach and toasted pecans served in a white sauce. \$12.99

Asian Noodle and Seafood

Asian influenced shrimp, mussels and pulled chicken combined with Hoisin sauce, soy sauce, soba noodles, Napa cabbage, carrots and bell pepper. \$14.99

Apple Chutney Pork Chop

Grilled pork chop served with apple chutney, mashed potatoes and broccolini. \$16.99


Pork Marsala


Medallions of pork served with mushrooms, mashed potatoes and broccolini. \$15.99

Short Rib

Braised beef short rib served with Gouda mashed potatoes and sweet and sour Swiss chard. \$17.99

Add half signature crab cake or two jumbo scallops to any entrée • \$8.99 each

 Denotes Chef's Favorite

 Denotes items that are or can be prepared Gluten-Free