



Sherwood Knoll  
DINNER MENU

## APPETIZERS

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<b>Chilled Jumbo Shrimp Cocktail</b> .....	\$7.95	<b>Sizzling Baked Maryland Style Crab Dip Au Gratin</b>	
<b>Coconut Shrimp with</b>		<b>With toasted Bagel Chips</b> .....	\$5.25
<b>Island Dipping Sauce</b> .....	\$6.95	<b>Zing Wings</b>	
<b>Sizzling Swiss Baked Cheese Dip</b>		<b>½ dozen</b> .....	\$3.95
<b>With toasted Bagel Chips</b> .....	\$5.25	<b>Dozen</b> .....	\$6.75

## BASKET SNACKS

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<b>French Fries</b> .....	\$2.75	<b>Beer Battered Onion Rings</b> .....	\$2.95
<b>Hot, golden, and crisp seasoned:</b>		<b>Sampler Basket</b> .....	\$5.75
<b>Cajun, Old Bay, or Ranch</b> .....	\$2.95	<b>Chicken Tenders (2), Onion Rings (4),</b>	
<b>Waffle Fries - Lightly seasoned</b>		<b>Poppers (2), Mozzarella Cheese Sticks (2)</b>	
<b>and crunchy</b> .....	\$4.25	<b>Chicken Tenders (3)</b> .....	\$4.25
<b>Pepper Poppers</b> .....	\$5.75	<b>Mozzarella Cheese Sticks (5)</b> .....	\$4.25

## FAVORITE DIPPING SAUCES & TOPPINGS

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Mayonnaise · Cocktail Sauce · Ranch · Creamy Horseradish · Honey · Marinara · Honey Mustard · Brown Gravy  
BBQ · Ketchup · Spicy "Zing Wing" · Bleu Cheese · 1000 Island · Yellow or Dijon Mustard

## HEARTY HOMEMADE SOUPS

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Created daily by our talented soup maker

<b>Soups of the Day</b>		<b>Our Authentic Snapper with Sherry</b>	
<b>Cup</b> .....	\$2.75	<b>Cup</b> .....	\$3.75
<b>Crock</b> .....	\$3.75	<b>Crock</b> .....	\$4.25
<b>French Onion Soup au Gratin</b>			
<b>Cup</b> .....	\$3.75		
<b>Crock</b> .....	\$4.25		

## THE SALAD BAR UNLIMITED

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Praised by many as the area's freshest selection of tossed greens, cut vegetables, prepared salads, dressing toppers,  
fruit salad, oven-fresh whole baked pan breads, flavored butter spreads and more.

<b>Create Your Own Masterpiece</b> .....	\$7.25
<b>With cup of the soup of the day</b> .....	\$8.25
<b>With crock of onion or snapper soup</b> .....	\$8.75

## DINNER AT THE KNOLL

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All Entrees Include the Salad and Bread Bar, and choice of one side dish: Mashed Ranch New Red Potatoes, Baked Potato, French Fries, Seasoned Waffle Fries, Pasta, Rice, House Vegetable of the Day or Cinnamon Apple Sauce.

Additional Side Dish \$1.25

Open Flame Char-Broiled Steaks, Chops & Chicken · All Beef is USDA Choice grade or better.

Rare – cool, red center; Medium Rare – warm, red center; Medium – warm juicy, pink center;  
Medium Well – fully cooked/some dry pink; Well Done – DRY, no pink

### New York Strip Steak - 12 oz.

Topped with onion rings..... \$28.25

### Roast Prime Rib Eye of Beef au jus

10 oz. .... \$17.50

14 oz. .... \$21.50

Served with a zesty cream style horseradish sauce and natural juices.

### Filet Mignon - 6 oz.

On toast and garnished with sliced mushrooms sautéed in garlic, herbs and wine. .... \$27.50

### Lean Ground Beef Steak - 8 oz.

Served in brown sauce and sliced mushrooms sautéed in garlic, herbs and wine ..... \$10.95

### Center Cut Loin Pork Chops - 7 oz.

1 Chop ..... \$11.95

2 Chops..... \$15.95

### Char-Broiled Chicken Breast - 6 oz.

Italian Marinade with Honey Mustard Dipping Sauce ..... \$12.95

BBQ Marinade with Smokey BBQ Dipping Sauce ..... \$12.95

Fire Bird (BBQ Style) Brushed with Spicy Buffalo wing Sauce..... \$12.95

Teriyaki Style with Toasted Sesame Seeds & Oriental Dipping Sauce..... \$12.95

## CREATIVE PASTABILITES

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### Create Your Own

#### Pasta Choices

Angel Hair, Linguini, or Farfalle;

#### Sauces

Herb pesto, Marinara, Alfredo or Olive Oil Herb & Garlic .....\$9.95

With Meat Balls ..... \$11.50

With Seasoned, Sautéed Chicken Filet ..... \$13.25

With Baby Shrimp, Scallops & Crab Meat ..... \$13.75

With Sautéed Vegetable Medley ..... \$12.50

## VEAL & CHICKEN

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### Veal Parmesan

Tender veal, hand breaded and fried, topped with provolone & marinara sauce..... \$14.75

### Veal Picatta

Medallions of veal sautéed in butter, with capers, mushrooms, garlic, parsley, wine & lemon juice ..... \$14.75

### Chicken Parmesan

Twin breaded filets golden fried and topped with provolone and marinara sauce ..... \$12.95

### West Coast Chicken

Twin filets sautéed in cream with sherry wine, toasted almonds & seedless grapes..... \$12.95

# HARBOR FRESH SEAFOOD

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Upon request, we can prepare without butter.

## Maryland Style Crab Cake - 6 oz.

Backfin & lump crab tossed with light seasoning and mayonnaise prepared broiled or fried and served with lemon, cocktail, and tartar sauce ..... \$18.50

## Shrimp Scampi

5 jumbo shrimp sautéed with butter, wine, garlic and herbs ..... \$16.50

## Honey Smoked Salmon

Our secret subtle honey/bourbon marinade makes this a unique taste treat. .... \$13.95

## Stuffed Flounder

Our famous crab cake mix nestled between twin 4 oz. flounder filets lightly seasoned and broiled in lemon butter ..... \$15.95

## Seafood Platter

Delicious combination of flounder filet, jumbo shrimp, crab cake and scallops broiled in lemon butter, wine & parsley or hand breaded and deep-fried ..... \$19.95

## Deep Sea Scallops

Tender morsels served broiled in lemon butter or hand breaded & fried ..... \$14.25

## Jumbo Shrimp

5 Jumbo shrimp broiled with herb butter & lemon or hand breaded & fried ..... \$16.50

## Broiled Orange Roughy

Mild white fish from icy New Zealand waters, seasoned lightly and broiled with lemon butter ..... \$14.50

# SIGNATURE BURGERS & MORE

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## Classic Burger (1/2 lb.)

With choice of cheese .....\$7.50

## Bleu Burger

Hearty Bleu Cheese, Bacon, Lettuce, Tomato, Onions and Mayonnaise .....\$7.75

## Broiled Crab Cake

Sandwich - 4 oz. ....\$11.75

## Ultimate Burger

Melted Pepper Jack Cheese, Bacon, Lettuce, Tomato, Fried Onion Rings & Thousand Island Dressing .....\$8.25

## Grilled Filet Mignon

Sandwich - 6oz.....\$22.25

Char-Broiled Chicken Club ...\$7.95

# KIDDIE MEALS

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1/4 lb. Burger with Fries .....\$3.75

With Cheese.....\$4.25

## Chicken Tenders (2)

with Fries .....\$4.25

## Angel Hair Pasta

Buttered.....\$3.75

Marinara.....\$4.00

With 2 Meatballs.....\$4.50

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**Pennsylvania Department of Health**

## BEVERAGES

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Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale, Pink Lemonade .....	*\$1.50
Freshly Brewed Coffee, Decaf, Iced Tea, Blended Hot Tea selection .....	*\$1.50
Milk (Whole or Skim) .....	\$1.50
Hot Chocolate with Whipped Cream.....	\$1.50
Chilled Fruit Juice .....	\$1.75
*Complimentary Refills	

### Wines by the Glass and Carafe

**All House and Varietal Wines are Available  
by the Full or Half Carafe**

Varietal Full .....	\$24.00
Half .....	\$12.00
House Full .....	\$19.00
Half .....	\$16.00

**Varietal Wines by the Glass**

Copperridge White Zinfandel, Canal Pinot Grigio, Copperridge Chardonnay, Copperridge Merlot, Copperridge Cabernet Sauvignon, California Shiraz .....	\$6.00
Beringer Chardonnay, Beringer Cabernet .	\$7.00

**House Wines by the Glass**

Chablis, Gallo .....	\$6.00
Rose, Gallo .....	\$5.00
Burgundy, Gallo .....	\$5.00
Bianco, Riunite .....	\$6.00
Blackberry Merlot Lambrusco, Riunite ...	\$6.00
White Lambrusco .....	\$6.00
Lambrusco, Riunite .....	\$6.00

### Bottled Wine

**Chardonnay**

Gallo Sonoma- Calif. ....	\$25.00
Jacobs Creek – Aus.....	\$25.00
Turning Leaf – Calif.....	\$19.00

**Merlot**

Jacobs Creek – Aus.....	\$26.00
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**Cabernet Sauvignon**

J. Lohr – Calif.....	\$26.00
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**White Zinfandel**

Turning Leaf – Calif.....	\$19.00
Pinot Grigio – Italy .....	\$24.00

### Beer

<b>Draft 10 oz.....</b>	\$3.00
16 oz.....	\$4.00
Coors Light	
Miller Lite	
Yuengling Lager	
<b>Domestic Bottle .....</b>	\$4.00
Budweiser	
Bud Light	
Coors Light	
MGD	
Michelob	
Rolling Rock	
Miller Lite	
Michelob Ultra	
Yuengling Lager	
<b>Import Bottle.....</b>	\$5.00
Becks Dark	
Corona	
Heineken	
Smirnoff Ice	
Samuel Adams	
Molson Ice	