

# LOXLEY'S



## THE LEGEND CONTINUES

*Legend has it Little John had the appetite for all food, Loxley had the taste for great food.  
Be sure to find our signature menu items - where Loxley hangs his hat.*

## FRIARS BASKET SNACKS AND NIBBLERS

### Wings your Way

Honey, BBQ, or Buffalo (Hot or Mild), served with Celery sticks and Bleu Cheese or Ranch dressing - 8.99

### Angry Flour Dredged Calamari

Served with Sauce Remoulade - 6.99

### Steamed Prince Edward Island Mussels

Your choice of Marinara sauce or Garlic Herb Cream sauce - 9.99

### Grande Nachos

Served with your choice of French Fries or Tortilla Chips piled high with Chili, Sour Cream, Guacamole, and Cheddar Cheese - 8.99

### Crab Nachos

Tortilla Chips heaped with Crab, Cheese, Olives - 12.99

### Chips and Salsa

Tortilla Chips served with House Made Salsa for dipping - 3.99

### Grilled Quesadilla

A Soft Flour Tortilla grilled with Cheddar Cheese - 6.99  
Add Chicken - 8.99 Add Crabmeat - 10.99

### Fried Onion Rings

Piled high in a basket served with 1000 Island Dressing - 7.99

### Pizza of the Day

Always a Winner, Chef's Selection of the Day - Market Price

### 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

### Buffalo Popcorn Shrimp

Fried shrimp breaded with a spicy batter, lightly fried and tossed in Buffalo sauce. Served with chopped celery, blue cheese crumbles and shredded lettuce - 11.99

### Creamy Spinach & Crab Dip

Served bubbling in a casserole with assorted Breads for dipping. Great for sharing! (But No Double Dipping) - 11.99

### Peel and Eat Shrimp

½ Pound, served with Cocktail sauce and Lemon Wedge - 10.99

### Fried Mozzarella Sticks

Served with Marinara Sauce - 7.99

### Chicken Tenders with Fries

Served with Honey Mustard Dip - 10.99

### Crispy Potato Wedges

Topped with Salsa, Cheese, Bacon and Sour Cream - 5.99

### Sampler Platter

½ Cheese Quesadilla, 5 wings your way, 3 Cheese Sticks - 11.99

### Fried Green beans

Lightly battered and fried served with Garlic Mayo - 8.99

### Shrimp Basket

Lightly battered and fried served with Cocktail Sauce - 9.99

### Artichoke Hearts

Parmesan breaded artichoke heart accompanied with a roasted garlic aioli - 7.99

## SOUPS AND SALADS

### French Onion Au Gratin

5.99

### Crab and Corn Bisque

5.99

### Baked Tomato Florentine Au Gratin

5.99

### Harvest Bisque

Creamed butternut squash finished with fresh roasted chestnuts - 3.99

### Chef's Soup of the Day

3.99

### Classic Caesar Salad

7.99

With Grilled Chicken - 9.99 With Chilled Shrimp - 11.99

With Broiled Salmon - 11.99

### Greek Salad

Romaine with Classic Greek Dressing, Feta Cheese, Ripe Greek Olives, Tomato, Cucumber and Avocado - 10.99 Add Grilled Chicken - 12.99

### Pear and Cranberry Salad

Fresh baby greens with port poached bartlett pears, dried cranberries and goat cheese. Dressed with a roasted garlic vinaigrette - 12.99

### Cobb

Tossed Salad Greens with Crumbled Bacon, Bleu Cheese, Tomato, Hard Boiled Egg, Avocado, Chicken and Red Onion rings - 12.99

### Fried Chicken Salad

Tossed Garden Greens with Sliced Chicken Tenders, Crumbled Bleu Cheese, Seasoned Croutons, with Sweet and Spicy Dressing on the Side - 12.99

### Asian Chicken Salad

Fresh Baby 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

### Chunky Chicken Salad

Chunky White Chicken, tossed with Grapes, Almonds, Red Onion and Mayonnaise, on a Bed of Lettuce, surrounded by Seasonal Fruit - 9.99

### Endless Soup & Salad Bar

9.99 With Entrée - 3.99

## CHEF COMPOSED SIGNATURE ENTRÉES

### Fresh Fish of the Day

Market Price

### Seared Atlantic Salmon

With Potato Au Gratin, grilled Asparagus, roasted Tomato and Saffron Coulis - 16.99

### Sautéed Pork Loin

Sautéed pork loin served with apples and a port wine reduction with garlic mashed potatoes and buttered Broccolini - 14.99

### Beef Tips

Certified Angus Tenderloin Tips, sautéed with Red and Green Pepper, Onion, Garlic and Mushrooms heaped with Garlic Mashed Potatoes - 17.99

### Outlaw Salmon

Salmon marinated in "Outlaw" Sauce (Whiskey, Soy, Brown Sugar) then sautéed. Served with Mashed Potatoes and Asparagus - 17.99

### Seafood Linguine

Scallops, Shrimp and Mussels, sautéed in a Light Garlic Cream Sauce with Fresh Herbs - 17.99

### Chicken and Penne

Sliced Chicken Breast sautéed in Alfredo Sauce with Garlic, White Wine, Tomato, Asparagus and Fresh Basil, tossed with Tender Penne Pasta - 14.99

### Fish n' Chips

Generous portion of battered Fish Fillet and Fries - 12.99

### Loaf of Stew

Tender Beef Tips simmered with Garden Vegetables and Natural Sauce, served in a hollowed Crusty Bread Round - 14.99

### Pan Seared Scallops

Pan Seared Scallops, arranged with Parmesan Risotto, Sautéed Baby Spinach and finished with Tomato Coulis - 19.99

### Maid Marian's Mahi Mahi

Fresh grilled mahi mahi smothered in golden barbeque sauce. Served with fingerling potatoes and green beans - 17.99

### Little John's Chicken

Half of a roasted chicken served with green beans and a sweet potato, accompanied with brown sugar butter. Sauced with a demi - 16.99

### Peasant Garden Pasta

Five vegetable pasta in a white wine butter sauce. Penne pasta with mushrooms, roasted red and green peppers, asparagus and Broccolini - 14.99

### King's Crown Crab Cake

Colossal 8 oz. served with au gratin potatoes, citrus Buerre Blanc and a medley of Broccolini and roasted carrots. - 21.99

### Savory Salmon

Domestic prosciutto and sage wrapped Jail Island Salmon. Served with crispy polenta cakes and Brussels Sprout leaves mixed with crispy pancetta - 18.99

## BUTCHER'S BLOCKBUSTERS

All our Steaks are USDA Choice. Butcher's Platters include your choice of Baked Potato, Onion Rings, Garlic Mashed Potatoes, Sweet Potato Fries, French Fries, Wild Rice Blend, and Vegetable of the Day.

### Butcher's Temperature Table

**Rare** = Luke Cool Red Center / **Mid-Rare** = Warm Red Center / **Medium** = Warm Juicy Pink Center / **Mid-Well** = Pale Pink, Some Juice / **Well Done** = No Color, Little Moisture

### New York Strip Steak

Grilled Angus New York strip steak served with roasted garlic and herb fingerling potatoes and a medley of carrots and green beans. Sauced with a demi - (10 oz) 19.99 -or- (16 oz) 25.99

### Sirloin Steak

Grilled Angus sirloin steak served with sautéed Brussels sprout leaves mixed with crispy pancetta and a sweet potato, accompanied with brown sugar butter. Sauced with a demi - (8 oz) 17.99

### Will Stutely's Favorite

Angus beef filet served with whipped sweet potatoes and grilled asparagus - 19.99

### Friar's Magnificent Center Cut Prime Rib

Roasted center cut prime rib served with garlic-mashed potatoes and buttered Broccolini. Sauced with an au jus (Friday and Saturday only after 4 pm) - (10 oz) 20.99 -or- (16 oz) 27.99

### Add Half Signature Crab Cake

6.99

## ANGUS BURGERS

All Burgers are a ½ Pound of Certified Angus Beef Chargrilled to your liking, and served on a Toasted Kaiser, Dill Pickle Spear and Choice of Sweet Tater Fries or French Fries, House Made Potato Chips or Pasta Salad.

### Burger Basics

With Cheese if you Please, Lettuce, Tomato, Red Onion - 8.99

### Smoke House

Dripping with Melted Provolone, Grilled Onion, Stacked with Smokey Bacon, Lettuce, Tomato, Red Onion and finished with BBQ Sauce - 9.99

### Southwestern Ranch

Spicy Pepper Jack Cheese, stacked with Smokey Bacon, Salsa and Ranch Dressing - 9.99

### Mushroom Swiss

Smothered with Grilled Onion & Mushroom and Melted Swiss - 9.99

### Black and Bleu

Dusted with Cajun Spice, Lettuce, Tomato, Red Onion, Bleu Cheese and Mayo - 9.99

### Beef & Bay

½ Pound Burger topped with Crabmeat, Swiss Cheese, Lettuce, Tomato, Onion & Mayo, and a hint of Old Bay - 13.99

## SLIDERS

Three Merry Little Buns filled with your choice of Hoodie's Goodies. Served with choice of French Fries or Pasta Salad, and Dill Pickle Spear.

### Pulled Pork BBQ topped with Cole Slaw

8.99

### Beef Burger with melted Cheddar

8.99

### Crab with Remoulade

11.99

### Pig, Poke, & Coast. One of each

10.99

## PANINI GRILLES

Superbly Toasted and Served with choice of French Fries, Sweet Tater Fries, House Made Potato Chips or Pasta Salad and Pickle Spear.

### Smoked Salmon

Premium Smoked Salmon, Dilled Cream Cheese, Baby Spinach, Red Onions, Capers and Dijon Mustard on Ciabatta - 12.99

### Reuben

Shaved Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Club Marble Rye - 9.99

### Pulled Pork

BBQ Pork with Coleslaw, and Caramelized Onions, on Ciabatta - 11.99

### Smoked Turkey

Sliced Premium Smoked Turkey layered with Smoked Bacon, Provolone, and 1000 Island Dressing on Ciabatta - 11.99

### Roast Beef

Lean Beef Roast with Sautéed Mushrooms & Onions, Cheddar Cheese, Fresh Spinach, and Creamy Horseradish Sauce, on Focaccia - 11.99

### Chicken Dijon

Grilled Chicken Breast, Swiss Cheese, Bacon, and Dijon Mustard Sauce on Focaccia - 11.99

### Club

Smoked Ham & Turkey, Lettuce, Tomato, Bacon, and Mayo on Focaccia - 9.99

### Mediterranean

Fresh Mozzarella, Oven Dried Tomato, Portobello Mushroom, Fresh Basil, and Sun-Dried Tomato Pesto on Ciabatta - 9.99

## SAVORY SANDWICHES

Served with choice of French fries, Sweet tater fries, house made potato chips, or Pasta salad and Dill Pickle Spear.

### Wrap of the Day

9.99

### Crab Melt

House made Crab Salad layered open-faced on a toasted English Muffin with Tomato, and Cheddar Cheese - 12.99

### Cheese Steak

Grilled Sliced Beef Steak, Spicy Pepper Jack Cheese, Grilled Peppers, Onions, & Mushrooms, Lettuce and Tomato, served as a Wrap or on a Hoagie Roll - 9.99

### Chicken Cheese Steak

Grilled Sliced Chicken Breast with Spicy Pepper Jack Cheese, Grilled Peppers, Onions, Mushrooms, Lettuce, and Tomato, served as a Wrap or on a Hoagie Roll - 8.99

### Crab Cake

Broiled Lump Crab Mix, on a Toasted Kaiser with Remoulade, Lettuce, Tomato and Sweet Onion - 12.99

### Grilled BBQ Chicken Breast

Marinated Chicken Breast, Provolone Cheese, Lettuce, Tomato, Bacon, Red Onion on a Kaiser - 8.99

## CHILDREN'S MENU

(Ages 12 and younger) - 5.99 each

Fingers n' Fries - Choice of Dip

Burger n' Fries - with Cheese  
if you Please

Grilled Cheese

Mac n' Cheese

Grilled Hot Dog

Jr. Chef's Pizza Kit - You Put it  
Together, We Cook it!

Jr. Fish and Chips

## DESSERTS

### Vanilla or Chocolate Ice Cream

From Beck's Creamery, Central PA's premier ice cream - 2.99

### Lemon Sorbet

From Beck's Creamery, Central PA's premier ice cream - 2.99

### Vanilla Cheesecake

Straight from "The Cheesecake Factory Bakery" - 6.99

### White Chocolate and Raspberry Cheesecake

Straight from "The Cheesecake Factory Bakery" - 6.99

### Bailey's Irish Pudding

Chocolate Pudding with a hint of Bailey's Irish Cream - 5.99

### Chocolate Glacé

Vanilla Ice Cream, Fudge, Caramel and an Oreo Cookie - 4.99

### Key Lime Pie

A Summertime Favorite - 4.99

### Lava Cake

Thick Chocolate Cake served hot with Vanilla Ice Cream - 5.99

### Bread Pudding

Thick and Rich with Crème Anglaise - 5.99

### Chocolate Mousse

Rich and Chocolatey, topped with a Fresh Strawberry - 5.99

### Turtle Pie

Vanilla Ice Cream with Caramel and a Cookie Crust - 5.99

### Fresh Berries

Seasonal Berries served in a Pastry with Vanilla Ice Cream - 4.99

### Crème Brule

Vanilla Custard with a Caramelized Sugar Crust - 4.99

### Port Wine Poached Pear

Caramelized Port Wine Poached Pear served with Dulce De Leche Ice Cream - 5.99

# WINES BY THE GLASS

Complete Wine List Available

## Chardonnay

<i>Tunnel of Elms, CA, '07</i>	7.00
<i>Beringer California Series, CA, '07</i>	7.00
<i>Kendall Jackson Special Select, CA, '07</i>	9.50
<i>Robert Mondavi Private Selection, CA, '07</i>	9.00

## Pinot Grigio

<i>Fontana Candida, Italy, '07</i>	8.50
<i>Robert Mondavi Private Selection, CA, '08</i>	9.00
<i>Mezza Corona, Italy, '08</i>	8.00

## Sauvignon Blanc

<i>Beringer California Series, CA, '08</i>	7.00
<i>Robert Mondavi Private Selection, CA</i>	9.00

## Other Whites

<i>Incognito Viognier, Lodi, Ca, '06</i>	9.00
<i>Snoqualmie Riesling, Columbia Valley, WA, '08</i>	9.00

## White Zinfandel

<i>Beringer, CA, '08</i>	6.50
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## Merlot

<i>Tunnel of Elms, CA, '07</i>	7.00
<i>Beringer California Series, CA, '08</i>	7.00

## Shiraz/Syrah

<i>Robert Mondavi Private Selection, CA, '07</i>	9.00
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## Pinot Noir

<i>Beringer California Series, CA, '08</i>	7.00
<i>Fat Cat Cellars, CA, '08</i>	9.00

## Zinfandel

<i>Dog House, CA, '04</i>	8.00
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## Cabernet Sauvignon

<i>Beringer California Series, CA, '08</i>	7.00
<i>Robert Mondavi Private Selection, CA, '07</i>	9.00
<i>Avalon, CA, '06</i>	9.00

## Other Reds

<i>Tierra Brisa Malbec, Argentina, '08</i>	8.00
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### Menu Prepared by Executive Chef Omar Sy and Corporate 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

Gratuity of 18% will be added to all parties of 8 or more. Parties of 8 or more no separate checks.