

BAIR'S FRIED CHICKEN

Central Market York
(717) 848-1945

Tue, Thurs, Sat: 6:00 am - 3:00 pm
Wed, Fri: 8:30 am - 3:00 pm

Carry Out available.

\$5 LUNCH

New for Restaurant Week:

Southern Style Chicken Croquet, served with mashed potatoes and gravy

Vegan Item:

Bair's Vegan "Chick"pea Salad served on a bed of greens

Back by Popular Demand: Chicken n Waffles – Your way!

You choose the age old dilemma of Syrup vs. Gravy

BREWVINO

251 N George St
(717) 850-2781

Wed-Thu: 4:00 pm - 10:00 pm
Fri: 11:00 am - 11:00 pm
Sat: 4:00 pm - 11:00 pm
Sun: 12:00 pm - 8:00 pm

Carry Out available.

SALAD AND YOUR CHOICE OF PIZZA - \$20

Salad

Kale, Hot Bacon Dressing, Candied Walnuts, Goat Cheese

- **Hot Honey Pizza**
Tomato Sauce, Whole Milk Mozzarella, Sopressata, Hot Honey, Fresh Oregano
 - **Chicken Gouda Pizza**
Garlic Confit, Whole Milk Mozzarella, Grilled Chicken, Smoked Gouda
 - **Buffalo Cauliflower Pizza**
Sriracha Lime Buffalo Sauce, Cauliflower, Bleu Cheese, Pickled Celery, Lime Crema
-

THE BUSY BEE

Central Market York
(717) 825-0866

Tue, Thurs, Sat: 6:00 am - 2:00 pm

Carry Out available.

BREAKFAST SPECIALS

The Special Breakfast Stacker - \$5

This is a pair of Fried Eggs topping 2 pieces of griddled Scrapple which tops a French Toast Pancake and comes with Bourbon Maple Syrup

Comes with a Cuppa Coffee

THE BUSY BEE (continued)

BREAKFAST SPECIALS (continued)

Romeo Whiskey Breakfast Bodega - \$5

A trio of Scrambled Eggs, two pieces of Miller's Extra Thick Cut Bacon, Swiss and Cooper Sharp Cheeses, with a schmear of Duke's Mayo. All loaded up on a Challah Roll and smashed

Comes with a Cuppa Coffee

LUNCH SPECIALS

RW Venison Meatloaf Sammie - \$10

Served open faced on Texas Toast with smashed Red Skin Potatoes and Wild Mushroom Gravy

RW Vegan Wiggle - \$10

A "Walking Bowl" with a base of Golden Rod Potatoes topped with a salad of Red Cabbage Chiffonade, Dried Blueberries, Snow Pea Chiffonade, Pecans, and organic Baby Spinach tossed with Roasted Pear Vinaigrette

Served with a small Pear Ginger Hibiscus Fizzy

Romeo Whiskey - \$10

A Roast Beast Po Boy on a Crusty French Baguette with Gravy, shaved Romaine, thin sliced Tomatoes, and Kosher Dills

Served with a small Wild Cherry Charred Lemon Birch Beer Fizzy

Romeo Whiskey Os Mutantes - \$15

A Chorizo and Duck Rilette Quesadilla with roasted Poblano Peppers, Monterey Jack, and Queso Enchilado with Pico de Gallo and Sour Cream on the side.

Comes with a small No Joke Ginger Fizzy

RW Lobstah - \$15

Simple and delicious and left well enough alone: New England style Lobster Roll

CENTRAL FAMILY RESTAURANT

400 N George St
(717) 845-4478

Mon-Sat: 5:00 am - 10:00 pm

Sun: 7:00 am - 9:00 pm

Carry Out available.

Order one of these specials and have a chance at winning a \$10 Gift Certificate.

Please ask your server for an entry form when you order your meal.

BREAKFAST SPECIALS (AVAILABLE UNTIL 11AM)

Homemade Apple Dumpling served with Ice Cream - \$5

(an Apple Dumpling a Day will keep the Doctor away)

Apple Bread French Toast with Bacon or Sausage - \$7.50

(We make the Apple bread fresh and then turn it into French toast.)

Salmon Cake Breakfast - \$10

2 Eggs dippy, 1 Grilled Salmon Cake served over Grits with a small order of home fries

Shrimp and Cheese Grits served with 1 egg any style and 1 piece of toast - \$10

(Shrimp, grits, Cheddar Cheese, Peppers, Onions)

CENTRAL FAMILY RESTAURANT (continued)

LUNCH SPECIALS

York County Tradition - \$5

Burgers in Sauce with sliced onion and served with our house-made coleslaw

Cup of Cream of Crab or Maryland Crab soup

Crab Melt with French Fries - \$10

(Crab Cake served on an English muffin and topped with tomato and provolone cheese)

Black and Bleu Buffalo Burger - \$10

(PA raised) on a York City Pretzel Company Pretzel Roll served with a side of our house-made coleslaw

(Burger is blackened and topped with Bleu Cheese crumbles, with Mayo, Romaine and Tomato)

DINNER SPECIALS (AVAILABLE 11AM - CLOSE)

4 pc Fried Chicken with 2 sides - \$10

(We cook this fresh to order so it will take 15 – 20 minutes.)

Cup of Cream of Crab or Maryland Crab soup

Stuffed Portabella Mushroom with 2 sides - \$20

(Portabella Mushroom stuffed with 1 of our Crab cakes topped with Provolone and Marinara Sauce)

Cup of Cream of Crab or Maryland Crab soup

Half Rack of Baby Back Ribs and 2 sides - \$20

COLLUSION TAP WORKS

105 S. Howard St.
(717) 848-8400

Mon-Wed: 4:00 pm - 10:00 pm

Thurs: 4:00 pm - 11:45 pm

Fri-Sat: 12:00 pm - 11:45 pm

Sun: 12:00pm - 10:00pm

\$10 DINNER

Southwest Cheesesteak

Housemade roast beef, beer queso, pico de gallo, sautéed onions, and bacon on a sub roll. Served with Martin's chips and an EpicPickle garlic dill spear.

Mediterranean Pita Pocket

Pita pocket spread with hummus and stuffed with arugula, diced tomatoes, red onion, red pepper, Kalamata olives, and feta, drizzled with balsamic and blended oil with oregano, basil, and rosemary. Served with Martin's chips and an EpicPickle garlic dill spear.

Cajun Shimp Salad Wrap

Shrimp salad, roasted red onion, roasted red pepper, jalapenos, arugula, and provolone on a tomato basil wrap. Served with Martin's chips and an EpicPickle garlic dill spear.

COOMB'S TAVERN

475 Pennsylvania Ave
(717) 854-8146

Mon-Sat: 11:00 am - 12:00 am

*Reservations recommended.
No Carry Out.*

\$10 LUNCH

Your choice of Homemade Soup du Jour

Bistro Tenderloin Salad, with EVOO-Marinated Fresh Veggies, Imported Parmesan, Arugula, Balsamic Reduction

\$20 DINNER (SERVED AFTER 4PM)

Option 1

Appetizer: Sweet Kale Salad, with Blueberry Vinaigrette

Entree: Wild Caught Salmon, served with Tomato Chutney Creme Sauce, over Pasta

Dessert: Peanut Butter Cheesecake

Option 2

Appetizer: Garlic Parmesan Chicken Wings

Salad: Grilled Caesar Salad with House Croutons

Entree: 12oz. New York Strip Steak, topped with Steakhouse Butter, House Onion Rings, Red Beans and Rice.

GRANFALLOONS

41 E Princess St
(717) 843-5450

Mon-Fri: 4:00 pm - 2:00 am

Sat-Sun: 6:00 pm - 2:00 am

FIRST COURSE

Red Chili

Steak, chorizo, black beans, and pimento cheese cornbread

Mexican Meatballs

red chile sauce, queso fresco, and cotija cheese

Kale Salad

bacon, dried fruit, walnuts, and a blackberry vinaigrette

Pierogies

roast beef, jus, horseradish, roasted leeks, & cheddar

SECOND COURSE

Petite Filet

8 oz Petite filet grilled, sliced, and served with colcannon

Cod

baked in parchment with cilantro chutney, served with rice and black beans

Falafel Tacos

avocado cucumber sauce, tomato, queso fresco

Chicken Confit Colcannon

with a chicken and herb veloute gravy

THIRD COURSE

Chocolate cake with whipped cream and Blackberry sauce

Carrot cake

HAMIR'S INDIAN FUSION

24 S George St
(717) 430-4173

Mon-Sat: 11:00 am - 9:00 pm

Sun: Closed

Reservations recommended.

\$10 LUNCH

Coconut Curry Chicken (*vegetarian options available*)

Mango Custard Dessert

\$30 DINNER

Choose one from each category

Drink:

- Signature Mango Lassi

Appetizers:

- Samosas
- Crab puri
- Masala Paneer cubes

Main Course (*vegetarian option available*):

- Coconut Curry Chicken
- Chicken Tikka Masala
- IndoThai Shrimp

Dessert:

- Mango Custard
 - Gulab Jamun with Ice Cream
 - Chai with Ginger Biscotti
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THE HANDSOME CAB

106 N George St
(717) 793-2413

Mon-Sat: 11:00 am - 2:00 am

Sun: 10:00 am - 9:00 pm

Reservations recommended.

BRUNCH SPECIALS (SUNDAY ONLY 10A-2P)

3 Egg Veggie Scramble - \$10

Tomato, asparagus, yellow and green squash, fontina cheese. Served with hash browns and toast.

AHI Sushi Flatbread - \$15

Seared AHI tuna, thin sliced cucumber, avocado, soy & sesame glaze, sesame seeds, wasabi, sriracha

LUNCH SPECIALS

Grilled Chicken/Cranberry Wrap - \$5

Grilled chicken, orange cranberry spread, crumbled goat cheese, greens

Handsome Cab Club - \$10

Grilled Faroe Island salmon, bib lettuce, vine ripe tomatoes, pancetta, avocado, spicy caper aioli

AHI Sushi Flatbread - \$15

Seared AHI tuna, thin sliced cucumber, avocado, soy & sesame glaze, sesame seeds, wasabi, sriracha

THE HANDSOME CAB (continued)

DINNER SPECIALS

AHI Sushi Flatbread - \$15

Seared AHI tuna, thin sliced cucumber, avocado, soy & sesame glaze, sesame seeds, wasabi, sriracha

Black & Blue Strip – \$30

Aged NY Strip Steak blackened, Point Reyes blue cheese, Cabernet Asiago whipped potatoes, root vegetable medley

Norwegian Halibut - \$40

Norwegian Halibut stuffed with crab cake over jasmine rice pilaf, silky Newburg cream sauce, chef's choice vegetable

DESSERT SPECIALS

House-made Rum Cake

A family recipe.

House-made Peanut Butter Pie

HERB & HERD

Central Market York
(717) 848-2243

Tues., Thurs., Sat.: 7:00 am - 2:00 pm

LUNCH SPECIALS

\$6 bags of pasta all week

"Adult Snack Pack" Lunch - \$10

cheese, charcuterie, crackers, grapes. A great lunch for on-the-go.

HOLY HOUND TAPROOM

57 W Market St
(717) 855-2410

Mon - Thurs: 11:00 am - 1:00 am

Fri: 11:00 am - 2:00 am

Sat: 12:00 pm - 2:00 am

Sun: 4:00 pm - 1:00 am

No Carry Out.

LUNCH SPECIALS

Pigs in Zen - \$5

House-made bourbon BBQ pulled pork topped with apple coleslaw served on ciabatta with housemade chips.

Au Poivre Bleu Cheeseburger - \$10

Peppercorn crusted Wayne Nells beef burger topped with bleu cheese on a butter-toasted ciabatta, then drizzled with Au Poivre sauce.

Seafood Bubbly Bake - \$15

Fresh cod, bay scallops and shrimp baked in a roasted red pepper tomato rose sauce. Served with house side salad and garlic bread.

HOLY HOUND TAPROOM (continued)

LUNCH SPECIALS (continued)

Half Sandwich and Soup - \$10

Choice of:

- CBLT
 - Hella Delish
 - Plain Jane
 - Southern Charm
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I-RON-IC

256 W Philadelphia St
(717) 505-9818

Open every day, 8am-5pm.

Carry Out available.

BREAKFAST SPECIALS

Mr. Sticky Cinnamon Bun Sandwich

with Grilled Ham and Cheddar \$5.00 with egg \$6.00

Bagel Sandwiches

Choice of Bagel and cheese \$3.75 with sausage, ham, or bacon \$4.25

Breakfast Burrito

Egg, cheddar, and salsa in a flour tortilla \$3.00 with sausage, ham, or bacon \$3.75

Veggie Breakfast Burrito

Onions, peppers, salsa, and potatoes in a flour tortilla \$3.00

Everything Breakfast Burrito choice of meat

Onions, peppers, salsa, and potatoes in a flour tortilla with choice of sausage, ham, or bacon \$4.00

\$5 FEATURED IN HOUSE LATTES (IN HOUSE ONLY)

S'more Latte

Double shot of espresso, chocolate syrup, toasted marshmallow, and topped with vanilla whipped cream

Mexican Chocolate Latte

Double shot of espresso, chocolate syrup, rimmed with Habanero sugar (Spicy Hot)

Vanilla Caramel Latte

Double shot of espresso, caramel and vanilla syrups, textured milk, served rimmed with vanilla sugar accompanied with a chocolate truffle

Spicy Chai Latte

with peppercorn, cinnamon sticks, cardamom pods, and cloves rimmed with Habanero sugar (Spicy Hot)

Mon.-Sat: 8:00 am - 7:00 pm
Open 'til 9:00 pm on Fridays.

Carry Out available.

\$5 BREAKFAST

Breakfast Quesadilla

Fresh Cut smoked Ham, Eggs, American and Seasoned Feta Cheese folded into a Cheddar Wrap and Toasted.

\$10 LUNCH

White Finch and cup of Baked Potato Soup

Our soon-to-be-famous White Finch is Fresh cut Turkey on Pumpnickel Bread topped with mayo, muenster cheese, bacon and cole slaw.

Our Handcrafted Baked Potato Soup is made combining oven baked potatoes with sour cream and seasonings. Once we add cream and top it off with shredded cheddar, this soup will amaze your taste buds.

\$10 VEGAN OPTION

Vegan Black Bean Flatbread Pizza

Our Vegan Gluten Free Flat Bread is topped with a vegan black bean burger, our house made corn and black bean salsa, fresh sliced tomatoes and onions, baby spinach and a balsamic reduction drizzle.

\$10 DINNER

Cast Iron Skillet Mac N Cheese

Our Handcrafted Mac N Cheese Combinations:

- **Buffalo Chicken Mac N Cheese**
A combination of diced chicken breast, Our House made buffalo cauliflower and buffalo sauce, ranch dressing and a parmesan cream sauce. We top it with Shredded Cheddar and bake and serve it in a cast iron skillet.
 - **Broccoli Bacon Mac N Cheese**
Fresh Broccoli Florets and smoked bacon combined with our Parmesan cream sauce and topped with shredded cheddar. Baked and Served in a cast iron skillet
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J.R.'S FRIES

Central Market York
(717) 741-2379

Tue, Thurs, Sat: 9:00 am - 2:00 pm

Carry Out available.

J.R.'S 3 COURSE RESTAURANT WEEK \$10 MEAL DEAL

First: Pick any Combo from #1 thru #23

Second: Pick your Potato:

- Fresh Cut Fries
- Tater Tots

Third: Pick any Soup or Side:

- Chicken Corn Soup
- Chicken Pot Pie

Third (continued):

- Chili
- Creamy Macaroni and Cheese
- Cheesy Chili/Mac

Finally: Pick any Beverage:

- Pepsi Fountain Products
- Coke Can Products
- Turkey Hill Iced Tea or Lemonade

\$5 VEGAN LUNCH

- Large Fresh Cut Fry
 - Any Fountain or Cooler Beverage
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THE LEFT BANK RESTAURANT & BAR

120 N George St
(717) 843-8010

Mon: 4:00 pm - 'til
Tue: Fri: 11:00 am - 'til
Sat: 5:00 pm - 'til
Sun: closed

Reservations recommended.

Carry Out available.

\$15 LUNCH

Smoked Salmon Cake

Served on a York City Pretzel Company pretzel roll with everything cheese spread, bibb lettuce and pickled red onion

\$40 DINNER

Choice of one in each category:

1. Soup du jour / Winter Chopped Salad / Teriyaki pork belly with sirachi pickled vegetables and crispy wontons
 2. Truffled mushroom risotto / Bronzino with winter panzanella salad / Lamb tagine with olives, tomatoes, and house pasta
 3. Creme brulee / caramel crunch cake / chocolate silk pie
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LETTUSKNOW

22 S George St
(717) 779-8981

Mon - Fri: 11:00 am - 2:00 pm
Sat-Sun: closed

\$5 LUNCH

- Tuna or chicken salad pita
- Vegan salad
- Avocado egg salad wrap
- Cup or cream of crab

\$10 LUNCH

Buffalo Chicken Wrap and a cup of soup

MEZZOGIORNO

Central Market York (Philadelphia St entrance)
(717) 848-5822

Mon - Sun: 7:00 am - 2:00 pm
Sat., March 3: Special Dinner Event

Carry Out available.

BREAKFAST SPECIALS

Italian Sausage and Egg with Pecorino Romano Cheese Griddle Cake Sandwich - **\$5**

Tuscany Egg and Vegetable Bowl - **\$10**

LUNCH SPECIALS

Bowl of Italian Wedding Soup w/ Garlic Ciabatta - **\$5**

Mediterranean Roasted Vegetable Caprese Salad with Asiago - **\$10**

Fried Lasagna with Meatballs, served with Garden Salad and Garlic Ciabatta - **\$16**

SPECIAL EVENT:
AN EVENING @ MEZZOGIORNO!
Saturday March 3

Call (717) 848-5822 for reservations

MEZZOGIORNO'S \$40 THREE-COURSE DINNER SPECIAL

Appetizer: Mediterranean Roasted Vegetable Caprese Salad with Asiago

Entrée: Saltimbocca Style Beef Tenderloin with Garlic Shrimp and Polenta

Dessert: White Chocolate Cannoli Bread Pudding with fresh Berries and Espresso Caramel

MI CALDERO RESTAURANT

605 S George St
(717) 854-1628

Mon-Fri: 10:00 am - 9:00 pm

Sat: 11:00 am - 9:00 pm

\$10 LUNCH SPECIAL

Includes fountain drink

Choose appetizer

- Beef empanadilla
- Chicken empanadilla
- Guava & cream cheese
- Veggie empanadilla

Choose entrée

includes white rice with stewed red beans or yellow rice with pigeon peas

- Roast pork
- Chicken stew
- Sirloin tips
- Canoa
- Stewed eggplant
- Mofongo stuffed with veggie al ajillo

Choose dessert

- Coconut pudding
- Rice pudding
- Flan

\$20 DINNER SPECIAL (DINE IN ONLY 5 P.M. - 9 P.M.)

Choose one item per course

Appetizer

- Empanadilla with bacalao guisado (salted cod stew)
- Cornmeal fritters with dipping sauce
- Yucca ball with cheese (cassava)
- Cream of plantain soup
- Sweet plantain empanadilla stuffed with ground beef and cheese

Entrée

- Roasted pork stuff with rice & pigeon peas served with tropical root mash
- Guava glazed chicken breast served with sauteed rice and beans
- Shredded green plantain mofongo bowl stuffed with beef stew and salad

Vegan Entrée

- Stewed okra & eggplant served over puerto rican polenta

Desserts

- Carmen's bread pudding
- Coquito flavored tres leche cake
- Coffee flan

MUDHOOK BREWING COMPANY

34 N Cherry Lane
(717) 747-3605

Mon-Thu: 11:00 am - 10:00 pm

Fri-Sat: 11:00 am - 12:00 am

Sun: 1:00 am - 7:00 pm

Reservations recommended.

BREAKFAST SPECIALS

Breakfast Taquitos - \$5

Served with Chipotle sour cream

Spent Grain Parfait - \$5

Fresh, local yogurt served with daily fruit and granola

Pub Fried Country Steak - \$10

Country Fried steak & eggs placed atop two crostini and covered in a red wine, sweet cream cheese

Sinister Pub Reuben Casserole - \$15

A skillet-ful of corned beef brisket, potatoes, sauerkraut and topped with eggs of your choice, pepper jack cheese, and drizzled in cayenne pepper sauce

LUNCH SPECIALS

All meals come with one side

Veggie Grilled Cheese - \$5

Beer braised veggies, Monterey jack, extra sharp, and Havarti cheeses, and beer hummus on sourdough

Goat Cheese Chicken Salad - \$10

Served on a flaky roll with butternut beer spread

Fried Shrimp Cocktail - \$10

Hand-breaded in house and served with pub relish

Beer Mussels & Brussels - \$15

Fresh brussels sprouts, mussels and clams, steam in a pesto garlic butter sauce and Cherry Lane Strong Ale. Served on pasta

DINNER SPECIAL

Pub-Style Surf-N-Turf - \$20

Tenderloin medallions cooked to your liking, topped with caramelized, whiskey-glazed radicchio and onions and melted sharp cheddar cheese. Paired with a Pub-Style seafood cake

\$5 SIDES AND SNACKS

- Wintergreen salad
- Veggie soup
- Beer hummus & dippers
- Twice baked pulled pork potato
- Horseradish honey mashed parsnips
- Cold winter squash salad

PEPPER'S GRILLE AT CENTRAL MARKET Central Market York (Cherry Lane Entrance)
(757) 355-1742

Tue, Thu, Sat: 8:00 am - 2:00 pm
Fri: 11:00 am - 2:00 pm
Sun, Mon, Wed: closed

\$5 BREAKFAST

9th Deadly Cinn

Our maple bacon wrapped cinnamon roll sandwich... but this time we are stuffing it with american cheese, a fried egg and Taylor Ham pork roll.

\$10 LUNCH

Carolina-Style Cuban

Roasted pork, thinly sliced ham, BACON, Swiss cheese, pickles and Carolina sauce on a grilled sub roll. With chips and drink

REVIVAL SOCIAL CLUB

19 N George St
(717) 430-2981

Mon.-Fri.: 11:00 am - 10:00 pm
Sat.: 4:30 pm- 10:00 pm

Reservations recommended.

DINNER: THREE COURSES FOR \$30

COURSE 1

Flash fried calamari

charred sweet onion aioli

General Tso's cauliflower

sesame • green onion

Potato bourekas

bacon marmalade • sour cream • chives

COURSE 2

Braised short ribs

*cauliflower mash • winter vegetables • horseradish
crème*

Olive oil poached swordfish

tomato • olives • spinach • white beans • grilled lemon

COURSE 2 (continued)

Bourbon brined pork loin

*white corn grits • roasted brussels sprouts • bourbon
glaze*

Black garlic gnudi

*black trumpet mushroom • spinach • caramelized
onion • goat cheese*

COURSE 3

Peanut butter budino

*nutter butters • whipped cream • chocolate • candied
peanuts*

Donuts

crème anglaise • salted caramel • chocolate

Molten chocolate lava cake

vanilla ice cream

ROCKFISH PUBLIC HOUSE

110 N George St
(717) 893-5928

Tue-Sat: 11:00 am - 12:00 am

Sun, Mon: closed

Reservations recommended.

Carry Out available.

\$10 HAND HELD'S SERVED WITH HOUSE MADE CHIPS (11AM - 2PM)

Tuna Sandwich

Blackened yellowfin tuna served medium rare with wasabi mayo, Bibb lettuce and tomato on a toasted ciabatta roll.

Fin Fur Feather

Grilled 1/2 lb. Waygu burger topped with backfin Blue crab meat on a foie gras butter toasted brioche roll.

Ultimate Fish Tacos

3 Chilean Sea Bass stuffed flour tortillas topped with sriracha mayo, Hass avocado and a mango salsa with cilantro.

\$40 DINNER MENU

Choose one item per course

Appetizer

- 3 U-15 shrimp cocktail
- 3 RPH Oysters on the half shell
- Samurai Shrimp Toast

Soup/Salad

- 1/2 Boston Bibb Salad with prosecco vinaigrette.
- Cup or New England Clam Chowder
- Cup of seafood stew

Entrée

Crab & Crab

Soft shell crab stuffed with backfin crab imperial, dusted with crab seasoning and broiled. Served on old bay risotto with roasted corn and jalapeño.

Stuffed Lobster Tail

Backfin Crab Imperial stuffed Cold Water Lobster Tail served with buttered old bay corn and fingerling potatoes.

Chilean Sea Bass

Miso Soy Glazed Chilean Sea Bass served with Japanese vegetables and crab fried rice.

ROOSEVELT TAVERN

50 N Penn St
(717) 854-0959

Tue-Thu: 11:30 am - 9:00 pm

Fri: 11:30 am - 12:00 am

Sat: 4:00 pm - 9:00 pm

*Reservations recommended.
Carry Out available.*

LUNCH SPECIALS

BLT Wedge Salad - \$10

Iceberg, blue cheese, grape tomato, crispy pork belly

Grilled Colorado Elk Burger - \$15

port wine onions, crisp pancetta, edam cheese, rustic whole grain Kaiser

DINNER SPECIALS

Choice cup of soup or salad

Grilled Australian Lamb Loin - \$30

black truffle spaghetti, English peas, truffle crème, parmesan tuile

Choice cup of soup or salad

Maine Lobster Imperial - \$40

fennel and wild mushroom risotto cake, wilted spinach, saffron crème

TASTE TEST: A POP UP RESTAURANT SERIES

101-105 S Duke St
(717) 964-8378

TASTE TEST CAFE 101 SOUTH DUKE ST

Mon-Fri: 7:00 am - 3:00 pm

Sat: 8:00 am - 3:00 pm

Sun: 8:00 am - 3:00 pm

BREAKFAST SPECIAL

Monte Cristo - \$10

Waffle, ham, turkey, Swiss, raspberry jelly, syrup on side. Panini pressed.

Add a coffee (or Tea) and a side of fruit for \$3

LUNCH SPECIAL

Personal Quiche. Veggie - \$9. Meat - \$10

Side Salad (spring mix, toppings, and balsamic vinaigrette)

Add a small latte for \$2

SPECIAL RW STAFF PICK LATTES - \$4

Robert's Favorite, Savvy's Favorite, Ivy's Favorite, Morgan's Favorite

TASTE TEST: A POP UP RESTAURANT SERIES (continued)

TASTE TEST AUDITION SPACE 101 S DUKE ST

Sinfully Tasteful Kitchen

Soul food pop up February 23-25
(stay tuned for menu)

Nacho Cabra

Nacho brewpub pop up March 2 & 3
Kicking off their longer stay in the Restaurant Space
(stay tuned for menu)

TASTE TEST RESTAURANT & BAR 105 S DUKE ST

Mon.-Sun.: 11:00 am - 9:00 pm

BASTA LA PASTA A CASUAL FAMILY ITALIAN JOINT

LUNCH SPECIAL

Chicago Style Italian Beef Sandwich
with house salad and breadsticks - \$10

DINNER SPECIAL

Four Course Dinner - \$30

Soup
House Salad and Breadsticks
Braciole 3 ways (beef, chicken, eggplant)
Cannoli

TUTONI'S

108 N George St
(717) 885-5169

Mon-Thu: 11:00 am - 10:00pm

Fri: 11:00 am - 12:00am

Sat: 4:00 pm - 12:00 am

Sun: Brunch 10:00am-2:00pm, Truffle Dinner 6:00pm

Reservations recommended.

RW EXCLUSIVE COCKTAILS

Salted Caramel Apple Mule \$10

Sicilian Shotgun \$12

gelas bas-armagnac, solerno, honey, lemon, rose, prosecco float

Fig & Honey Old Fashioned \$12

Stormy Morning \$11

creme de violette, lime, honey, st.germain, prosecco floatW

TUTONI'S (continued)

\$20 DINNER SPECIAL

Pick any 4 Tapas at the TT Bar

\$40 THREE COURSE DINNER WITH SUGGESTED WINE PAIRINGS

Choose one item per course

FIRST

Roasted Beet Salad

beet puree, pecorino, radish, sherry vinegar, focaccia crouton.

Wine suggestion: Mathias Hager Gruner Veltliner

House Stretched Caputo Brothers Mozzarella

capocollo, balsamic, micro greens, olive oil, maldon salt, pistachio.

Wine suggestion: Frenzy Sauvignon Blanc

Fluke Tartare

parsnip puree, parsnip chips, calabrian chillies, focaccia breadcrumb.

Wine suggestion: Romauld Petit Bourgogne

SECOND

Locust Point Roasted Beef Shank

polenta, root vegetables (beets, celery root, squash).

Wine suggestion: Glorioso Rioja Crianza

Sweet Potato Gnocchi

sage, brown butter, parmigiano reggiano, pomegranate, pumpkin seeds.

Wine suggestion: Smith and Perry Pinot Noir

Whispering Willows Pork Loin Chop

celery root puree, roasted squash, tuscan kale.

Wine suggestion: Sella & Mosca Carignano

Market Fish

black rice, speck, saffron, fennel, sun dried tomato puree.

Wine: Costieres de Nimes Rose

Linguine Carbonara

smoked pork belly, parmigiano reggiano.

Wine suggestion: Illahe Viognier

THIRD

Lavender Panna Cotta

dark chocolate, candied orange

Choice of Mini Desserts

WHITE ROSE BAR AND GRILL

48 N Beaver St
(717) 848-5369

Mon-Sun: 7:00 am - 10:00 pm

*Call-ahead requests can be made by calling up to one hour prior to arrival and submitting your name and the number of people in your party.
Carry Out available.*

#RWYORK SPECIALS AVAILABLE ALL DAY EVERY DAY

BREAKFAST SPECIALS

The French Roll - \$5

French Toast Battered Brioche Roll stuffed with Hash Brown Potatoes, Scrambled Eggs, Crispy bacon and Maple Butter Sauce

Southern Heap - \$10

Toasted English Muffins piled with Choice of Scrambled or Over Easy Eggs, Sliced Tomatoes, Melted Cheddar, Sausage Gravy and Chives

\$10 LUNCH SPECIAL

Smoked Pulled Pork Grilled Cheese Sandwich with House Cut Fries

\$20 DINNER SPECIAL

Shrimp and Soba Noodle Bowl

Sauteed Jumbo Shrimp with Snow Peas, Napa Cabbage, Red Bell Peppers, Carrots and Bok Choy with Soba Noodles and Thai Curry Broth

WORLD GRILLS

29 E King St
(717) 650-2886

Mon-Thurs, Sat: 12:00 pm - 9:00 pm

Fri: 11:00 am - 10:00 pm

Reservations recommended.

\$10 LUNCH & DINNER SET (NO SUBSTITUTION PLEASE.)**

Khao Man Gai (Gluten free) - LUNCH \$10 / DINNER \$13

Steamed chicken breasts with rice simmer in fresh ginger, chicken stock and Thai herbs, garnished with cucumbers and cilantro. *For famous Hat Yai fried chicken add \$2*

Vegan & Vegetable App Set (Vegan & Vegetarian)

Deep Fried tofu, crispy vegetable roll, veggie dumpling served with sweet & sour sauce and house mushroom soy sauce.

Beef Bulgogi Buns (3pcs)

Korean Bulgogi sliced rib eye marinated, spicy blend of gochujang, garlic and spices, freshly shredded carrot, sprigs of cilantro, served with slightly sweet steamed buns.

WORLD GRILLS (continued)

\$15 LUNCH & DINNER SET (**NO SUBSTITUTION PLEASE.)

Deluxe Pot with Spicy Lemongrass Tamarind Sauce (Gluten free)

Light and healthy: Steamed seasoned Swai Fillets, mushroom, Thai herbs, lemongrass tamarind sauce served with white rice.

Deluxe seafood add \$3: Steamed seasoned river prawn, squid, shrimp, big green mussel, mushroom, Thai herbs, lemongrass tamarind sauce served with white rice.)

YORK CITY PRETZEL COMPANY

39 W Market St
(717) 467-3556

Restaurant Week Special Hours!

Breakfast: 8:00 am - 10:00am

Lunch: 11:00am-3:00pm

Carry Out available.

\$5 BREAKFAST (8:30AM-10:00AM)

Pretzeled Cinnamon Roll

Our twist on a breakfast classic. Topped with our Sweet, Sweet Glaze.

\$10 LUNCH (11:00AM-CLOSE)

Includes a Side and a Drink

Pretzel-Wrapped King Brat

- **Kona Dog**
Teriyaki mayo, Sriracha cream, red onion, pineapple, bacon
- **Buffalo Bleu**
Buffalo sauce, celery, bleu cheese sauce

Paco's Tacos-Stuffed Pretzel

Chicken mole stuffed pretzel with sesame salsa dipping sauce

Forno Bova-Stuffed Pretzel

Caputo Brothers Fresh Mozzarella-stuffed pretzel with Forno Bova's Serious Vodka Cream dipping sauce

ZANELLI'S

Central Market York
(717) 292 - 9899

Tue, Thurs, Sat: 10:00 am - 2:00 pm

RESTAURANT WEEK EXCLUSIVE

Lasagna Poppers

Homemade lasagna (meat or vegetable) breaded and fried served with dipping sauce and a side salad.

3 poppers - \$5

6 poppers - \$10

ZWILD VEGANS

Penn Market
380 W Market St
(717) 659-4638

Fri., Sat: 9:30 am - 2:30 pm
**Regular deli menu items also available*

\$5 BREAKFAST

Breakfast Tacos

\$10 LUNCH

ZCheez Steak

Includes a drink