# Welcome to The Owl's Mest

#### **LEAF INDICATES VEGETARIAN ITEMS**

• STARTERS •	• WRAPS •
Owl's Nest Signature Roasted Tomato Soup\$3.00 Served with fresh crunchy pumpernickel croutons.	All Wraps, Burgers and Handhelds are served with your choice of seasoned fries or side salad
Soup du Jour \$3.00 ~ Ask your server about our soup of the day ~	Owl's Nest Chicken Waldorf Salad
House Made Dutch Country Soft Pretzel Sticks . \$5.00  Beer cheese and whole grain honey mustard dipping sauces.	Roasted Porta-Veg
Chesapeake Shrimp Cocktail \$8.00 Served with pickled veggies and a spicy cocktail sauce.  Boneless Wings \$8.00	Our CBR - Chicken Bacon Ranch Wrap\$8.25 Chicken breast paired with smokey bacon and house made ranch, served in a tortilla wrap with tomato and lettuce.
BBQ, Hot or Hot BBQ. Choice of ranch or bleu cheese dressing.	Chicken Caesar \$8.00 Chicken breast with romaine lettuce, shredded parmesan cheese and Caesar dressing.
Nachos \$9.00  Crisp tortilla chips are baked with taco meat & cheddar cheese, then topped with tomatoes, black olives, jalapenos, green onion, & served with a side of sour cream.	Sesame Salmon Spinach Wrap\$9.00 Sesame salmon, baby spinach, tomatoes, black olives, roasted sesame seeds, & old bay mayonnaise.
Mozzarella Sticks \$7.00  Deep fried battered sticks of mozzarella cheese are served with a side of our house made marinara sauce.	BLT Wrap \$8.00 Chopped romaine lettuce, diced tomatoes, chopped smoked Applewood bacon, mayonnaise.
Spinach & Artichoke dip	• BURGER BOARD •
	Our Burgers are 6oz., made with prime ground beef
• ENTRÉE SALADS •	Gluten free bread available upon request
We offer a" Pick Two" pairing of your choice \$8.50 Cup of soup, half salad, half wrap.	Owl's Nest Burger \$11.00 With maple pepper bacon, local aged Cheddar, caramelized onion and BBQ ranch sauce.
Owl's Nest Caesar	The Classic \$9.25 With your choice of cheese, lettuce, tomato and onion.
Shrimp \$7.75 Chicken \$5.50 Tofu \$4.00  Crispy Chicken \$9.75	Mushroom Swiss Burger \$10.00 Sautéed mushrooms, Swiss cheese and finished with a Garlic Aioli.
Crispy chicken strips served atop a bed of chopped Romaine, sliced hard-boiled egg, shredded Cheddar cheese, cherry tomatoes, mandarin oranges and fresh croutons.  Grilled Steak Salad* \$14.00	Black & Bleu Burger
House seasoned 6 oz flat iron steak is char broiled and sliced over a bed of mixed greens with sautéed mushrooms & caramelized onions, bleu cheese crumbles, cucumbers, & tomatoes. Served with fresh focaccia bread.	Veggie / Black bean Burger \$7.00 A blend of black beans, brown rice, peppers and onions. Served with lettuce, tomato and onions.
Shrimp & Mango Salsa Spinach Salad*	• HANDHELDS •
sesame seeds. Served with fresh focaccia bread.  Chef Salad*	Cheesesteak Sandwich \$10.00 Your choice of beef or chicken, grilled and smothered with caramelized onions and provolone cheese. Served with a side of house made marinara sauce.  Parmesan Sandwich \$10.00
Taco Salad \$10.00 Mixed greens, taco meat, cheddar cheese, black olives, tomatoes, green onion, tortilla crisps, and a side of sour	Your choice of Chicken or Eggplant – Deep fried, topped with our house made marinara sauce, parmesan, & provolone cheese, then baked.
cream.	Hot Dog or Grilled Cheese \$5.00 All beef hot dog grilled to perfection.
Add to any salad: Shrimp\$7.75 Chicken\$5.50 Tofu\$4.00	Turkey Bacon Cheddar Melt\$9.00
<b>Dressings:</b> Blue Cheese, Caesar, Ranch, Poppyseed, Honey Mustard,	Sliced smoked turkey, cheddar cheese, applewood smoked bacon, barbeque sauce, & tomatoes are served on a grilled pretzel roll.
Balsamic Vinaigrette and 1000 Island.  *Excluded from Pick 2 option.	Meatball Sub \$8.00 Our house made sauce and meatballs are served on a sub

Our house made sauce and meatballs are served on a sub roll and topped with melted provolone & parmesan cheeses.

<sup>\*\*</sup>Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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## ● OWL'S NEST LOGO INDICATES ITEMS THAT ARE SERVED WITH 2 SIDES LEAF INDICATES VEGETARIAN ITEMS

### OVEN FIRED •

## Gluten free dough available upon request All pizzas are 10-inch pies

Cheese Pizza....\$6.00

Traditional cheese pizza with our house made pizza sauce and mozzarella cheese.

Margarita \$8.00

Fresh mozzarella, basil, sliced plum tomatoes on a fire roasted sauce and finished with aged EVOO.

Traditional Pepperoni \$8.00
Our own house made pizza sauce, pepperoni & mozzarella cheese.

Roasted Vegetable Pizza \$8.00

Portabella mushrooms, fresh roasted vegetable, mozzarella cheese and finished with our Garlic Aioli.

White Pizza....\$8.00

Basil & oregano infused ricotta, olive oil, & fresh mozzarella cheese.

## HOMESTYLE FAVORITES

Chicken Pot Pie \$8.00
A traditional Lancaster County pot pie with chunks of chicken, fresh noodles, carrots, celery, onion and parsley.

Vegetable Stir Fry \$8.00

Fresh broccoli, carrots, cherry tomatoes, peppers, red onion, mushrooms, sugar snap peas and water chestnuts sautéed with an Asian sauce over rice.

Add: Shrimp ... \$7.75 Chicken ..... \$5.50 Tofu ..... \$4.00

A local favorite made with fresh ground beef and savory Cheddar Cheese, onion, spices and served with gravy, mashed potatoes and green beans.

Parmesan Dinner \$12.00

Your choice of chicken or eggplant, topped with parmesan & provolone cheese, served over spaghetti with our house made marinara sauce & focaccia bread. Eggplant Parmesan is filled with seasoned ricotta.

Wenger's Ham Loaf \$8.00
This PA Dutch favorite is served with pineapple sauce, mashed potatoes and green beans.

No Noodle Vegetable Lasagna \$11.00 Sliced roasted eggplant, squash, & zucchini are layered with our house made sauce, seasoned ricotta, provolone, mozzarella, & parmesan cheeses, to create this unique

Mediterranean Tortellini \$11.00

Tri colored cheese filled tortellini tossed with seasoned roasted vegetables and Kalamata olives in a sun-dried tomato pesto. Includes fresh focaccia bread.

#### BEVERAGES

We offer Coca-Cola products: Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer

Unsweetened Ice Tea, Raspberry Ice Tea, Lemon-aide, Mango Water

Whole Milk, Coffee, Decaf Coffee

an additional charge.

#### LAND

#### • AVAILABLE AFTER 4:30 PM •

8 oz Pork Rib Chop Brined with brown sugar and sea salt, grilled and fir with a honey chive butter.	<b>\$16.75</b> nished
Flat Iron Steak  House seasoned and grilled to perfection.	\$14.00
Chicken Cordon Bleu Chicken breast is stuffed with ham and Swiss chees breaded, then baked to perfection and topped with sauce.	
Picatta  Capers, lemon juice, white wine and tomatoes tosse spaghetti. Served with Focaccia bread.  Add: Chicken \$5.50 Salmon or Shrimp \$7.75	\$6.00 d with
8 oz sirloin steak  This thick cut sirloin steak is lightly seasoned and to with honey chive butter.	
Pot Roast Chuck roast is braised and slow roasted with carrots onions, and topped with thickened roasting juices.	<b>\$12.00</b> s, celery,

# • SEA • • AVAILABLE AFTER 4:30 PM •

Maple Glazed Salmon	\$15.00
House cut salmon is baked and drizzled with a	
maple glaze.	

Butter Crumb Sea Scallops \$15.00
Fire roasted in a butter wine sauce finished with crunchy panko crumbs.

bread.

Crab Cake Platter \$18.00
Our crab cakes are made in house with tartar and cocktail sauce.

Fish and Chips \$10.00

Beer battered cod is deep fried and served with French fries.
Includes a side of Tartar sauce.

### OWL'S NEST SIDES

All sides are \$1.50 • Salads \$1.75 • Pick 3 to make a vegetable entrée for \$4.00 •

Rice Pilaf Mashed Potatoes Bruleed Sweet Potato Applesauce Coleslaw

Coleslaw Baked potato House Salad Harvard Beets
Ratatouille
Honey Glazed Carrots
Green Beans
Brussel Sprouts
Roasted Mushrooms
Caesar Salad

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