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## About this Menu

This menu is suited for groups of 40 or less. Please select three or four dinner selections to be pre-ordered by your guests. Pasta selections are served with a house or Caesar salad. All other entrees are accompanied by a starch and vegetable. A salad may be added to an entrée for \$2.49. Warm rolls and butter are served with all entrees.

## SOUPS

### Onion Soup Au Gratin 5.95

A crock of onion soup topped with toasted bread and melted provolone cheese, finished with onion straws

**Soup of the Day:** Cup \$3.50 Bowl \$5.50 *seafood soup \$1.30 extra*

## APPETIZERS

### Wings 9.50

Choice of wings or boneless panko breaded tenders tossed in original hot sauce or our new gold rush sauce

### Fried Mac & Cheese 7.95

Macaroni and cheese balls with bacon and jalapenos breaded in panko and herbs, flash fried and served in a parmesan tomato cream sauce

### Scotch Eggs 7.75

Hard boiled eggs wrapped in sausage, fried and served with a honey mustard dipping sauce

### Sesame Chicken 7.95

Chicken tenders hand-breaded in a panko sesame breading, deep fried and drizzled with a sesame teriyaki glaze

### Great American Nachos 10.25

Homemade tortilla chips, melted cheese, Tex-Mex chicken, jalapenos, salsa, sour cream and black beans

### Calamari 9.25

Lightly breaded calamari fried golden brown served with a marinara and Old Bay aioli

## PASTAS

### Penne Rustica 16.50

Sautéed shrimp, grilled chicken and prosciutto ham with penne pasta in a rosemary parmesan cream sauce baked with parmesan cheese

### Blackened Chicken Alfredo 14.95

Skillet blackened Cajun chicken served over a classic fettuccini Alfredo, *sub sautéed shrimp +2.00*

### Chicken Rigatoni 14.95

Chicken, mushrooms, caramelized onions, fresh basil and parmesan cheese with rigatoni pasta in a creamy Marsala wine sauce

### Crab and Corn Fettuccini 17.25

Lump crab meat, sweet corn, tomato, roasted garlic and basil in a white wine cream sauce with fettuccini pasta

### Shrimp Scampi 16.50

Sautéed shrimp with cherry tomatoes, roasted garlic, fresh basil and rosemary tossed in a white-wine butter sauce with linguini pasta

## STEAKS, SEAFOOD AND SPECIALTIES

### Steaks (Sautéed onions \$2.19 or Sautéed mushrooms \$2.39)

14 ounce New York Strip, *two sides* 20.95

14 ounce Ribeye Steak, *two sides* 20.95

10 ounce Sirloin Steak, *two sides* 16.95

### Mom's BBQ Ribs 20.95

Smoked, slow roasted, and grilled - basted with our own honey bourbon BBQ sauce, gloriously messy and always delicious, *two sides*

### Custer's Last Stand 13.25

Grilled chicken breast smothered in a honey bourbon BBQ sauce, *two sides*

### Grilled Chicken 13.25

Chicken marinated in lime and fresh herbs. Chef recommends this one smothered in Cajun seasoning, *two sides*

### Fried Shrimp 16.95

Breaded fried shrimp served with hush puppies and cocktail sauce, *two sides*

### Chesapeake Trio 18.50

Broiled combination of shrimp, scallops, and crab imperial, *two sides*

### 6oz Maryland Crab Cake 18.95

Our version of a Chesapeake crab cake, *two sides*

### Mediterranean Salmon 17.50

8 ounce salmon filet marinated with olive oil and fresh herbs, grilled and served on Greek seasoned rice pilaf and charred asparagus, finished with oven roasted cherry tomatoes, *two sides*

### Chicken Madeira 15.95

Sautéed chicken breast, asparagus, mushrooms and melted mozzarella cheese with a mushroom Madeira sauce plated with red skin mashed potatoes

### Taverna Chops 17.50

Twin 8 oz. pork chops prepared with fresh herbs and lemon, *two sides*

## Beverages

### Unlimited Non-Alcohol \$2.50/person

Pepsi, Diet Pepsi, Iced Tea, Sierra Mist, Coffee, Hot Tea

*We welcome the opportunity to create a distinct menu to suit your special event. Please feel free to contact our party coordinator. Our chef can also provide additional recommendations.*