



Oct. 19th – Nov. 1st 2020

717-217-4989

Hours - 9:00a-5:00p

PIZZA

PEPPERONI PIZZA \$8
Pepperoni, Mozzarella Cheese, Parmesan Cheese, Red Sauce

VEGGIE PIZZA \$8
Broccoli, Red Onion, Tomatoes, Bell Peppers, Zucchini, Red Sauce and Mozzarella Cheese.

WHITE PIZZA \$9
Roasted Garlic Sauce, Ricotta Cheese, Mozzarella Cheese, Shaved Parmesan, & Olive Oil. Finished with Fresh Basil.

HANDHELDS

Swap In Gluten Free Bread \$2

FRIED GREEN TOMATO BLT \$8
Bacon, Lettuce, Fried Green Tomatoes, Mayo, Toasted Wheat Bread

TURKEY BURGER \$9
Seasoned Turkey Burger, Avocado, Spring Mix, Chipotle Aioli, Sharp White Cheddar, Brioche Roll.

ALL AMERICAN BURGER \$8
6oz Beef Patty, American Cheese, Lettuce, Tomato, Bacon, Pickle, Mayo, Brioche Roll

ITALIAN PORK \$10
Slow Braised Pork Shoulder, Italian Seasoned Jus, Broccoli Raab, Sharp Provolone Cheese, Deli Style Sub Roll.

BANGING SHRIMP PITA \$12
Fried Shrimp Tossed in a Zesty Cream Sauce, Cabbage Slaw Mix, & Cilantro, Stuffed in a Warm Pita.

SIDES

FRESH CUT FRENCH FRIES \$3
Seasoned with or without Old Bay
SMALL SIDE SALAD \$3
SWEET POTATO FRIES \$3
TAHINI GREEN BEANS \$3
COLE SLAW \$3
TROPICAL FRUIT SALAD \$3

SALADS

ADD CHICKEN TO ANY SALAD FOR \$2

HARVEST SALAD \$10
Roasted Beets, Butternut Squash, & Pumpkin Seeds, Goat Cheese, Spring Mix. Served with House Made Citrus Vinaigrette.

SHAVED BRUSSEL SPROUT SALAD \$9
Thinly Shaved Brussels Sprouts, Shaved Parmesan, Candied Walnuts, Dried Cherries, Bacon. Served with House Made Apple Cider Vinaigrette.

RLC WEEKLY SPECIAL (MONDAY –SATURDAY)

SLIPPERY BEEF POT PIE \$10
Slow Roasted "Amazin Grazin" Grass Fed Beef, Potatoes, & House Made & Rolled Noodles, simmered in a rich Beef Broth & Served with House Made Cole Slaw & Diced Onions.
*** This Special is only available 4:00 – 6:00 pm.*

CHICKEN PESTO PIZZA \$10
Tender Chicken, Garlic Puree, Basil Pesto, Ricotta & Mozzarella Cheeses, Roasted Red Pepper, & Red Pepper Flakes.

BLUE ZONE SPECIAL

"UN-TUNA SALAD PITA \$10
Vegan Tuna Salad made with Chick Peas, Pickle Relish, Onion, Celery, Dijon, Vegan Mayo, & Kelp, in a warm Pita with Tomato & Micro Greens. Served with "Nicoya" Inspired Tropical Fruit Salad.

DESSERT

Peanut Butter Pie \$4