



Sept. 21th – Sept. 27th 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

STEAMED ASPARAGUS \$3

PARMESAN POLENTA \$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)

FIESTA “CRACK” CHICKEN BOWL \$9
Cheesy Chicken, Rice, Black Beans, Corn, Avocado, Sour Cream, Cowboy Candy (AKA Candied Jalapeno Slices) & Cilantro.

LOBSTER PIZZA \$14
Lobster Meat, Mushroom, Spinach, & Onion Mixture, Olive Oil, Gruyere & Mozzarella Cheese.

VEAL OSSO BUCO “FOR TWO” \$28
(This Dish is only available 4:00 - 6:00 PM, And must be reserved by 2:45 the day you would like it.)
One Full Pound Braised Veal Shank Drizzled with Rich Veal Stock, 2 Creamy Parmesean Polenta Cakes, & Steamed Asparagus.

BLUE ZONE SPECIAL

PEAR & BURRATA SALAD \$6
Sliced Local Pears on a bed of Spring Mix, Burrata Cheese, Red Onion, Walnuts, & House Made White Balsamic Vinegarette Dressing.

DESSERT

LEMON CHEESECAKE MOUSSE PARFAIT \$4

FEATURED SIDE

THREE BEAN SALAD \$3