



DOWNTOWN HERSHEY

APPETIZERS

WARM HONEY GOAT CHEESE

Perfectly crispy panko-crusted goat cheese medallions topped with a white truffle and hot honey glaze served with toasted Italian crostini. 12.75

GARLIC PARMESAN FRIES

Crispy fries tossed with parmesan and house seasoning, served with garlic aioli. Small 7 | Large 11 add truffle oil +1 | +2

MOZZALUNA

Breaded mozzarella half moons with marinara. Small (2pc) 6.5 | Large (4pc) 11

ASIAN POTSTICKERS

Crispy beef and vegetable potstickers tossed in a savory Asian glaze, finished with scallions and toasted sesame, served over fresh Napa cabbage slaw.

Small (4pc) 8.5 | Large (6pc) 12.5

COCONUT SHRIMP

Coconut encrusted, golden fried shrimp over Asian slaw with honey ginger sriracha sauce. Small (4pc) 8 | Large (8pc) 13

CRISPY BRUSSELS SPROUTS

Crispy fried Brussels drizzled with hot honey & topped with cotija cheese. 11.5

LETTUCE WRAPS

Ground chicken, ginger, garlic, and toasted sesame with Asian-inspired flavors, served with crisp baby romaine lettuce cups. 11.75

MEATBALLS & FOCACCIA

Our homemade all beef meatballs with our house-made red sauce, ricotta, and warm focaccia bread. 12.5

NEW

POACHED PEAR & WALNUT BURRATA

Fresh burrata served over arugula with spiced poached pears, pomegranate arils, walnuts, and pistachio crumbles, served with grilled ciabatta. 16

BRUSCHETTA

Fresh bruschetta with tomatoes, garlic, onion, basil, Italian olive oil, and seasonings served over crispy crostini with a balsamic drizzle. 9.75 add feta crumbles +2

NEW

FALL HUMMUS

Creamy pumpkin hummus finished with pistachio crumbles, served with carrots, celery, and warm pita. 14

NEW

BUTTERNUT SQUASH MUSSELS

PEI mussels gently simmered in a rich house butternut squash and pumpkin sage sauce, finished with sage and served alongside warm nann bread. 17

add linguini +7

SOUPS - PLEASE ASK YOUR SERVER - CUP 5.5 | BOWL 7

SALADS

JESS’S FAVORITE SALAD IN THE WHOLE WORLD

Mixed greens, fresh strawberries, slivered almonds, coconut chicken and shredded coconut with our poppyseed dressing. 18

With Coconut Shrimp 18

NEW

FALL HARVEST SALAD

Spinach with spiced poached pears, pomegranate arils, fennel, goat cheese, and candied walnuts, served with our walnut pear vinaigrette. 16

With Grilled Chicken 20 | Salmon* 23

GOAT CHEESE SALAD

Crispy panko-crusted goat cheese medallions over fresh spinach with apples, cranberries, toasted almonds, and our lemon poppyseed dressing. 14.75

With Grilled Chicken or Portobello 18.75

PITTSBURGH STEAK* SALAD

Mixed greens topped with grilled bistro tender steak, crispy fries, tomatoes, cucumbers, red peppers, and red onions, finished with melted jack-cheddar and buttermilk ranch. 18.75

With Grilled Chicken or Portobello 15.75

SOUTHWEST SALAD

Mixed greens, black bean and corn salad, tomatoes, cheddar jack, sour cream, and crispy tortilla strips, served with our chipotle ranch dressing and salsa. 13

With Grilled or Cajun Chicken 17 | Grilled Steak* 20

GORGONZOLA CHICKEN SALAD

Grilled chicken over mixed greens with crumbled gorgonzola, dried cranberries, apples, candied pecans, and our maple-Dijon dressing. 17

With Portobello 17

GREEK SALAD

Mixed greens with tomatoes, cucumbers, red peppers, red onions, feta cheese, Kalamata olives and oregano served with our Greek dressing. 13

With Grilled Chicken or Portobello 17 | Shrimp or Salmon 20 | Steak* 20

DRESSINGS: HOUSE ITALIAN, HOUSE GREEK, HOUSE POPPYSEED, HOUSE ASIAN VINAIGRETTE, HOUSE MAPLE DIJON, HOUSE BALSAMIC VINAIGRETTE, HOUSE SEASONAL VINAIGRETTE, CAESAR, BLUE CHEESE, BUTTERMILK RANCH, OR CHIPOTLE RANCH

TACOS & WRAPS

SERVED WITH FRIES | GF CORN TORTILLAS UPON REQUEST

DOS OR MÁS TACOS

Warm flour tortillas topped with Napa cabbage, Pico de Gallo, Mexican lime crema and cotija cheese. Sorry, we can’t mix and match tacos.

Korean BBQ Short Rib Two 17 | Four 26

Grilled Steak* Two 17.5 | Four 26.5

Blackened Mahi Two 16.5 | Four 25.5

Blackened Shrimp Two 16 | Four 25

Blackened Chicken Two 15 | Four 24

MEDITERRANEAN WRAP

Classic hummus, mixed greens, tomatoes, cucumbers, red onions, feta cheese, oregano, Kalamata olives in a spinach wrap. 11

With Grilled Chicken 14.75 | Grilled Shrimp 15.75

SOUTHWEST CHICKEN WRAP

House Cajun seasoned chicken breast, black bean and corn salad, tomato salsa, jack cheddar, sour cream all wrapped in a zesty wrap. 14.75

ZOË’S FAVORITE WRAP

Coconut chicken, fresh strawberries, mixed greens, toasted almonds, shredded coconut, and our poppyseed dressing in spinach wrap.

With Coconut Chicken or Coconut Shrimp 15

BLEU APPLE CHICKEN WRAP

Grilled chicken, Gorgonzola cheese, apples, dried cranberries, mixed greens, smoked bacon with Dijon maple vinaigrette in a spinach wrap. 14.75

FRESH PRIME BURGERS

SERVED WITH FRIES | UDI GF ROLL +2

THE SMASH DELUXE*

Two smash-seared beef patties with American cheese, lettuce, tomato, and our house-made “Animal-Style” inspired sauce. 18.5

TRADITIONAL BURGER*

An 8oz beef patty with American cheese, lettuce, tomato, red onion, mayonnaise on a brioche roll. 17.5

SMOKEHOUSE BURGER*

An 8oz beef patty topped with smoked bacon, cheddar-jack cheese, and Sweet Baby Ray’s BBQ sauce on a brioche roll. 18

PLEASE ASK TO SUB A BEYOND BURGER, GRILLED CHICKEN, OR PORTOBELLO

SANDWICHES

SERVED WITH CHIPS | UDI GF ROLL +2

SHORT RIB FRENCH DIP

Cocoa & ancho-rubbed beef short rib, sweet onion jam, provolone, garlic aioli on toasted ciabatta with au jus. 22

LOBSTER ROLL

Warm butter-poached lobster on a traditional brioche lobster roll with Old Bay fries and Old Bay aioli. 26

HOT HONEY CHICKEN

House-made crispy chicken breast tossed in our hot honey sauce topped with a creamy, sweet and tangy cabbage and pickle slaw on a brioche roll. 17.5

TIM’S WORLD FAMOUS CHEESESTEAK

Shaved steak, grilled onions, and American cheese on a fresh Liscio’s Philly roll with a side of marinara sauce. 16.5

THE NOAH

Double-stacked turkey, applewood-smoked bacon, sliced avocado, and melty provolone, lettuce and chipotle ranch dressing on grilled wheat. 16.5

THE MARIA

Smoked turkey, gouda, crispy bacon, honey mustard, lettuce, and tomato on toasted sourdough. 16.5

THE GRILLED CHICKEN PESTO

Grilled chicken, melty provolone, arugula, grilled tomato, and pesto aioli, now served on toasted ciabatta loaf. 16

CRANBERRY ALMOND CHICKEN SALAD

Pulled chicken with Dijon mayo, toasted almonds, and dried cranberries, topped with provolone, lettuce and tomato on sourdough. 14.75

NEW

HARVEST CHICKEN SANDWHICH

Crispy chicken cutlet with ham, Swiss, and crisp apple-fennel slaw on a toasted ciabatta loaf, finished with our house-made honey mustard sauce. 19.5

HANDHELDS CAN BE SERVED WITH CHIPS, FRIES, OR PASTA SALAD SUBSTITUTE A SIDE SALAD (+\$1), SIDE CAESAR (+\$2), OR FRUIT (+\$1)

10% FOOD DISCOUNT FOR ALL FIRST RESPONDERS, FIRE, MILITARY, POLICE

EARN \$10 FOR EVERY 250 POINTS

Scan the QR code to the right to signup for our loyalty program, redeem rewards, visit our website, or make a reservation.



PARTIES OF 8 OR MORE INCUR 20% GRATUITY
*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.
WE ATTEMPT TO ACCOMMODATE ALLERGIES BUT CANNOT ELIMINATE CROSS-CONTAMINATION RISK.

SEAFOOD

ADD SAUTÉED SHRIMP 11, CRAB CAKE 15, SCALLOPS 22

LOBSTER RISOTTO

Fresh lobster in risotto with our house-made basil butter lobster sauce finished with sweet peas and parmesan cheese. 37

COCOA SCALLOPS

Cocoa and ancho dusted U-12 sea scallops, seared and served over creamy Mexican street corn risotto with tomatoes, cotija, cilantro, and lime crema. 36

HOT HONEY GLAZED SCALLOPS

Seared scallops with a lemon and hot honey glaze over a gorgonzola risotto with bacon and asparagus. 36

GRILLED SALMON*

Fillet of salmon from the Faroe Islands with lemon dill butter sauce over lemon-parmesan risotto with asparagus. 28

CRAB CAKE

Pan-fried lump crab cakes with a crispy panko crust, served over lemon-parmesan risotto with asparagus and whole-grain mustard sauce. Single 29 | Double 37

LAND & SEA

ADD SAUTÉED SHRIMP 11, CRAB CAKE 15, SCALLOPS 22

THAI CHICKEN

Asian-glazed grilled chicken served over jasmine rice with crunchy Napa and red cabbage slaw, toasted cashews, and crispy wontons. 21

MEDITERRANEAN CHICKEN

Grilled chicken served over lemon-parmesan risotto with asparagus, topped with roasted tomatoes, olives, feta, and lemon-dill butter. 22

GARLIC STEAK* & SHRIMP

Grilled USDA Choice bistro tender and sautéed shrimp finished with roasted garlic butter, served over mashed potatoes with green beans. 34

BISTRO STEAK* & CRAB CAKE

Grilled USDA choice bistro tender paired with a pan-fried lump crab cake, served over mushroom risotto with whole-grain mustard sauce. 36

MEXICAN STREET CORN RISOTTO

Creamy risotto with roasted corn, tomatoes, cotija cheese, cilantro, and finished with lime crema.

Grilled Chicken or Portobello 23 | Shrimp 27 | Salmon* 29

Steak* 29 | Scallops 36 | Steak* and Scallops 45

SIDE SALADS

GARDEN 4 with entrée, 5 á la carte

GREEK 5 with entrée, 6 á la carte

CAESAR 6 with entrée, 7 á la carte

GORGONZOLA 6 with entrée, 7 á la carte

BEVERAGES

FREE REFILLS

COCA-COLA PRODUCTS

Coke, Diet Coke, Dr Pepper, Sprite, Raspberry Tea, Ginger Ale, Coke Zero, Root Beer, Vitamin Water 3.75

FRESH BREWED ICED TEA AND HOUSE-MADE LEMONADE

Plain 3.75 add peach, blackberry, mango, strawberry, pomegranate, or raspberry

MAGNOLIA COOLER

Slightly sparkling iced tea with flavors of mango, raspberry and a hint of lime. 4

PINEAPPLE POMEGRANATE FIZZ

Pomegranate and pineapple juices, slightly sparkling with a twist of lime. 4

COFFEE OR HOT TEA

Lancaster County Coffee Roasters Regular and Decaf, selection of teas. 3.5

DESSERTS

ALL OUR DESSERTS ARE HOUSE-MADE OR LOCALLY CRAFTED

OUR ORIGINAL PEANUT BUTTER PIE 9

CHOCOLATE LAVA CAKE w/ French Vanilla Ice Cream 9

FLOURLESS CHOCOLATE TORTE w/ French Vanilla Ice Cream (GF) 11

CHOCOLATE CHEESECAKE 10

BAKLAVA CHEESECAKE 9

CLASSIC ITALIAN TIRAMISU 10

VANILLA BEAN CREME BRULEE (GF) 9

DESSERT FEATURE (please ask your server) MP

LOCALLY OWNED AND DEDICATED TO EXCEPTIONAL HOSPITALITY. PLEASE LET US KNOW IF THERE IS ANYTHING WE CAN DO TO ENHANCE YOUR VISIT.

HAPPY HOUR: MONDAY TO FRIDAY 4-6P / FRIDAY & SATURDAY 9-10P
BAR TOP / WINDOW LEDGES ONLY



DOWNTOWN HERSHEY



FALL CHEF’S FEATURES

SEASONALLY INSPIRED DISHES

AUTUMN-SPICED HALIBUT

Pan-seared halibut with warm autumn spices, served over sweet potato purée with crisp apple-fennel slaw. 35

BUTTERNUT SAGE GNOCHETTI

House-made gnocchetti pasta in a velvety butternut squash-sage sauce with roasted tomatoes and broccoli, finished with creamy ricotta.

With Grilled Chicken 25 | Shrimp 30

SHORT RIB POT ROAST

Slow-roasted beef short ribs in a mushroom demi gravy with carrots and celery, served over creamy mashed potatoes and finished with crispy onion straws. 28

PEAR BOURBON PORK CHOP*

12oz center cut bone-in pork chop with poached pears, apple-fennel slaw and a spiced-rum and pear sauce, served over mashed potatoes. 32.5

SIGNATURE CUTS

ADD SAUTÉED SHRIMP 11, CRAB CAKE 15, SCALLOPS 22

STEAK FRITES*

Sliced 10oz USDA Choice bistro tender served over truffle fries and finished with a classic creamy peppercorn sauce. 32

BISTRO TENDER*

Twin 5oz grilled USDA Choice petite tenders topped with mushroom demi-glaze, served over creamy mashed potatoes with broccoli. 32

PRIME PORK CHOP*

12oz center cut bone-in pork chop topped with a garlic herb sauce, served over garlic mashed potatoes with broccoli. 31

CENTER CUT FILET*

8oz center-cut USDA Choice filet mignon, lightly seasoned and grilled, served over mashed potatoes with roasted asparagus and our red-wine demi. 44

BONE-IN RIBEYE*

16oz USDA Choice bone-in ribeye, lightly seasoned and grilled, served over creamy mashed potatoes with roasted asparagus and our chimichurri sauce. 49

ADD SAUTÉED MUSHROOMS +2 AND/OR SAUTÉED ONIONS +2

FRESH PASTA

ALL OUR PASTA IS HOUSE-MADE FROM SCRATCH

MRS. D’S LASAGNA

A generous portion of fresh pasta layered with house-made meat sauce, creamy ricotta, and melted mozzarella, baked until bubbling and golden. 21

CHICKEN PARMIGIANA

Crispy Italian-seasoned chicken breast, lightly fried or grilled, topped with house-made pomodoro, melted mozzarella, and parmesan. Served with house-made rigatoni and a side of broccoli. 22

SEAFOOD PAPPARDELLE

Fresh pappardelle tossed with sun-dried tomatoes in a white wine, shallot, and citrus butter sauce, topped with seared scallops, shrimp, and lump crab, finished with a touch of Old Bay. 37

WHITE TRUFFLE & GOAT CHEESE RIGATONI

House-made rigatoni in a creamy white truffle and goat cheese sauce with tomatoes, green peas, and bacon. 21

With Grilled Chicken 25 | Shrimp 29

CHICKEN PICCATA

Grilled chicken breast tossed in a creamy lemon and white wine sauce with capers, garlic, shallots, served over house-made linguini pasta. 22

SHORT RIB PAPPARDELLE

Braised cocoa & ancho-rubbed beef short ribs with red wine & beef jus demi over pappardelle pasta with sautéed mushrooms. 32

CHICKEN MARSALA

Sautéed chicken breast with mushrooms in a marsala wine sauce served over house-made linguini or mashed potatoes & asparagus. 22

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