



# *The Conewago Inn*



## **Restaurant & Lounge · Seafood, Steaks & Spirits**

On the main road from York to York Haven, and on the Conewago Creek near the point where the creek meets the Susquehanna River, The Conewago Inn has offered fine dining and friendly service for decades. In its early days, the York Haven Road was a main route from York and the southern states, and was traversed by a stagecoach line which brought many famous visitors. Revolutionary War statesman, the Marquis de Lafayette, in 1825, and author, Charles Dickens, in 1842, were among those who passed within yards of where you sit today. Prior to and during the American Civil War, slaves escaping from the south were hidden in what is now the basement of the Inn as well as in a barn which stood across the road.

In later years, a trolley line brought visitors by the hundreds to Elm Beach Park, a stone's throw away from the Conewago Inn, which became a popular stop for tourists who enjoyed the Inn's food and beverages as well as hot baths and garage facilities. During this time, an outdoor stand sold firecrackers and souvenirs in front of the Inn and lavish banquets were held on the lawns at the side of the building. The deed to the main log building dates to 1860. The building served as a farm house until the early 1920's when enterprising citizens took advantage of its prime location and established an inn named for the creek that flows nearby. Briefly named the Creekside Inn, the restaurant and tavern has since been known as The Conewago Inn.

**Enjoy your visit with us and let our family take care of your family!**

*Executive Chef*  
**John Marks**

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Phone: (717) 266-1376 · Fax: (717) 266-7398  
[www.ConewagoInn.com](http://www.ConewagoInn.com)

*Proprietors*  
**Thomas & Sharon Roberts**

**We accept Visa, MasterCard, Discover and American Express**

## APPETIZERS

### Chef John's Special Combo — 29.95

A combination of crab dip, homemade fried fresh mozzarella, hot wings, fried crab balls, jalapeño poppers & ¼ lb. steamed shrimp (to share with great friends!)

### Conewago Crab Dip — 13.95

Delicious fresh lump crab in an Eastern Shore cream cheese dip, served with hot bread

### Steamed Clams — 11.95

One dozen fresh middle neck clams served with drawn butter

### Wings (10) — 7.95

Extra hot, hot, mild, Old Bay, Cajun, boom boom, Wago, BBQ, jerk, teriyaki, or sweet Thai chili... served with bleu cheese & celery

### Wago Poppers — 7.95

Homemade chicken & cheese stuffed jalapeños wrapped with bacon & glazed Wago sauce

### Golden Onion Rings — 8.95

Beer battered Vidalia onion rings served with boom boom sauce

### Steamed Mussels — 8.50

One pound Price Edward Island mussels, steamed in garlic butter, wine sauce, & served with hot rolls

### Conewago Sampler — 13.95

Mix of chicken tenders, fried mozzarella, onion rings & jalapeño poppers, served with marinara sauce

### Blackened Seared Tuna — 10.95

4 oz. Ahi Tuna blackened and seared, served on seaweed salad with wasabi, soy & pickled ginger

### Homemade Fried Fresh Mozzarella — 7.95

served with marinara sauce



The Conewago Inn proudly prepares food to order. However, please be advised that consuming raw or under cooked meats, poultry, seafood/shellfish, or eggs may increase your risk of food borne illness.

Visit us at [www.ConewagoInn.com](http://www.ConewagoInn.com)

## SOUPS

### Cream of Crab & Asparagus

5.95 Cup — 7.25 Bowl

Fresh lump crab & fresh asparagus in a seafood sherry cream

### Baked Tomato Soup

5.75 Cup — 7.25 Bowl

Baked chunky tomato soup topped with croutons, American & provolone cheese

### Soup du Jour

4.75 Cup — 6.25 Bowl

Make sure to try one of our chef's unique creations

### Seafood Soup du Jour

5.95 Cup — 7.25 Bowl

### Turtle Soup

5.75 Cup — 6.75 Bowl

(available May-Sept) a York County favorite, corn, potato base, snapping turtle meat & sherry

### Chili

5.75 Cup — 7.25 Bowl

(available Oct-April) hearty beef & beans with sweet peppers & spices served with cheddar & corn bread

## SALADS

### House Salad — 4.95

Tossed greens with seasonal veggies & your choice of dressing

### Caesar Salad — 10.95

Romaine lettuce, croutons & shredded Parmesan cheese tossed with Caesar dressing

### Greek Salad — 11.95

Tossed greens with Feta cheese, black olives, onions, tomatoes, cucumbers & zesty Greek dressing

Add Fried or Grilled Chicken — 2.50

Add Fried or Grilled Shrimp — 3.50

### Homemade Dressings

Bleu Cheese, House, Thousand Island, Ranch, Oil & Vinegar, French, Lite Italian, Balsamic Vinaigrette, and Caesar

## SPECIALTY SALADS

### Grilled Steak Salad — 14.99

Grilled tenderloin steak tips tossed in mixed greens, sautéed onions, peppers & mushrooms topped with bleu cheese avocado & croutons

### Chef Salad — 12.99

Mixed greens with ham, turkey, roast beef, bacon, tomatoes, cheddar cheese, onions, & peppers

### Cobb Salad — 14.99

Mixed greens topped with grilled chicken, bacon, hard boiled egg, avocado & bleu cheese

### Pittsburgh Style — add 3.00

Have your specialty salad topped with fresh cut french fries and cheddar cheese

## FRESH BLUE CRAB

The Conewago Inn Introduces York County's  
Only Fresh Blue Crab Menu!

All of the Crab Meat used at The Conewago Inn is  
FRESH Jumbo Lump and Lump Blue Crab.  
Why drive to Baltimore when it's a short drive to The Conewago Inn?

### *Fresh Blue Crab Menu*

#### Single Fresh Blue Crab Cake — 18.95

6 oz. Jumbo Lump Fresh Blue Crab Cake broiled or fried

#### Double Fresh Blue Crab Cakes — 28.95

Two (2) 6 oz. Jumbo Lump Fresh Blue Crab Cake broiled or fried

#### Jumbo Stuffed Shrimp — 29.95

Three (3) Jumbo Shrimp stuffed with 12 oz. Fresh Crab Meat broiled to perfection

#### 18 oz. Super Lump Broiled Crab Cake — 37.95

York County's biggest Crab Cake

#### Twin Stuffed Lobster — 42.95

Two (2) 4 oz. Lobster Tails stuffed with 6 oz. of Fresh Crab Meat broiled to perfection

#### Stuffed Haddock — 26.95

Fresh Haddock stuffed with 6 oz. of Fresh Crab Meat broiled to perfection

#### Stuffed Trio — 39.95

Shrimp, Haddock & Lobster stuffed with 12 oz. of Fresh Crab Meat broiled to perfection

## Hand Cut Signature **STEAKS** from the Grill

16 oz. Butcher Block Bone In Rib Eye — 29.95

Certified Black Angus

6 oz. Filet Mignon — 21.95

Served atop Marchand de Vin sauce

8 oz. (add 5.00) — 10 oz. (add 8.00)

10 oz. New York Strip — 22.95

12 oz. (add 2.00) — 16 oz. (add 7.00)

½ lb. Conewago Inn Cut Flat Iron Steak — 16.95

Add sautéed mushrooms or onions to your steak — add 3.00

Add a Single Crab Cake to your grilled entrée — add 9.95

Choose a Sauce to Compliment Your Steak — add 6.00

Peppercorn, Bernaise, Red Wine, Creamy Horseradish,

Bourbon Button Mushroom, or Wasabi Cream & Wild Mushroom

## **HEALTHY ENTRÉES** from the Grill

Boneless Chicken Breast — 18.95

Grilled boneless chicken breast plain,  
Tracy sweet chili, bbq, jerk, or cajun

Grilled Ahi Tuna — 24.95

8 oz. grilled Ahi Tuna on seaweed salad served with  
wasabi, soy & pickled ginger

## **BEEF ENTRÉES**

Conewago Crab Melt — 27.95

6 oz. filet mignon steak topped with  
broiled crab cake & provolone cheese

Bourbon Street Filets — 28.95

6 oz. filet mignon topped with shrimp, scallops, hot  
peppers & mushrooms in a sweet bourbon sauce

Conewago Filets — 29.95

Twin filet mignons on Marchand de Vin sauce topped  
with crab meat and bernaise sauce

Wasabi Beef & Shrimp — 28.95

6 oz. filet mignon topped with shrimp & wild  
mushrooms in a wasabi cream sauce

Steak Roberts — 22.95

6 oz. filet mignon topped with sautéed mushrooms,  
onions, artichoke hearts & tomatoes in a brandy garlic  
sauce, served with rice and one side

Black Magic Steak with Voodoo Shrimp — 24.95

6 oz. filet mignon with sautéed mushrooms, onions &  
Voodoo shrimp, served with rice & one side

8 oz. Filet (add 3.00) — 10 oz. Filet (add 5.00)



We Feature Slow Roasted Prime Rib (every Friday & Saturday)

## POULTRY ENTRÉES

All Poultry Entrées are Served with Rice & One Side

### Chicken Marsala — 19.95

Boneless chicken breast sautéed in a light wine-infused mushroom sauce

### Chicken Phoenix — 20.95

Boneless chicken breast topped with asparagus, crab meat & bernaise sauce

### Chicken in Basil Cream — 19.95

Boneless chicken breast with Avondale mushrooms sautéed in a basil cream sauce

### Chicken Chesapeake — 24.95

Boneless chicken breast topped with crab meat, mushrooms, ham, bacon, & Old Bay cheese sauce

## PASTA ENTRÉES

All Pasta Entrées are Served with Cheesy Garlic Bread & One Side

### Carbonara — 19.95

Penne pasta tossed with bacon, egg, & cracked black pepper in a rich Alfredo cream sauce

### Primavera — 19.95

Penne pasta with seasonal veggies, garlic, and herbs in a white or red sauce

### Seafood Baked Pasta — 29.95

Penne pasta, shrimp, scallops, crab, hot peppers, mushrooms, and sweet peppers in a light tomato cream sauce, topped with provolone & Parmesan cheese

## SEAFOOD ENTRÉES

### Broiled Seafood Platter — 33.95

Crab cake, haddock, scallops, shrimp & 4 oz. lobster tail

### Fried Seafood Platter — 30.95

Crab cake, haddock, scallops, shrimp & oysters

### Shrimp Platter — 25.95

Broiled, fried, or coconut

### Pick 3 Seafood Entrée — 30.95

Pick Two (2) of the following:

Broiled shrimp, fried shrimp, coconut shrimp, broiled scallops, fried scallops, steamed clams, steamed mussels, broiled haddock, or fried haddock

Pick One (1) of the following:

Broiled crab cake, fried crab cake, fried oyster, or lobster tail

## SIDE CHOICES

**Baked Potato, Hand Cut French Fries, Tossed Salad, Applesauce, Cole Slaw, Rice Pilaf, Cheesy Scalloped Potatoes, Asian Green Beans, Fresh Asparagus — 3.50**

There will be an extra plate charge of \$5.00 when splitting entrées.