

Dinner

A Word About Our Food

At the Hershey® Grill we keep our health conscious patrons in mind by serving only fresh, flavorful foods with a creative flair.

We purchase many of our ingredients, including produce, from local sources and all seafood is in fresh six days a week. Our delicious signature bread is organic and complimented by our unique chocolate butter. By doing all of this, we are able to provide innovative, delicious cuisine while reducing our carbon footprint.

All soups, sauces and dressings are prepared by the Hershey® Grill Culinary Team. We invite you to enjoy the freshness and know there are no chemicals, pesticides or trans-fats added allowing for healthy, pleasurable dining experience.

If you have any special dietary needs or would like a menu item altered in any way, please let us know.

The Hershey® Grill staff is here to anticipate your needs and ensure your dining experience is enjoyable and memorable.

Bon Appétit!

Small Plate Specials

Asparagus Carpaccio

Marinated, Grilled Asparagus, Shaved Parmesan Cheese, Capers, Cornichons and Lemon-Peppercorn infused Olive Oil

10

Olive Plate

Cerignola, Picholine, Queen and Kalamata Olives, Tossed in Fresh Herbs and Olive Oil with Vegetables a la Grecque

10

Sausage Plate

Chorizo Braised in Red Wine, Tomatoes, Onions and Peppers

11

Steamed Mussels

Tomato Herb Broth and Toasted Crostini

10

Cured Meats

Shaved Serrano Ham, Sopressata and Prosciutto, Roasted Sweet Peppers, Shaved Sharp Provolone Cheese and Toasted Crostini

12

Pan Fried Gnocchi

Tomato Concassé and Vermont White Cheddar Cheese

10

Choice of Three 26

Artisan Cheese Plates

All cheeses are served with spiced dried apricot and tart cherry chutney, Hershey bee honey and pistachio brittle.

Pipe Dreams Fromage (Pennsylvania)

Ashed Goat Cheese with a Creamy, Slightly Nutty Flavor with Citrus Accents and a Subtle Pepper Finish Towards the Edible Ash Rind

Ewes Blue (New York)

Soft Sheep Milk Blue Cheese Made in the Roquefort Style with a Sharp and Tangy Bite

Happy Jack (Pennsylvania)

Cows Milk Cheese Made in the Tome Style.

The Rind is Washed with Traditional English-Style Hard Cider, Which Adds a Sweet Fruitness to the Cheese with an Earthy Finish

Nancy's Hudson Valley Camembert (New York)

A Ripened Goats Milk Cheese Made Following a Dutch Gouda Recipe, Dense and Chewy, Midnight Moon is Aged For at Least One Year, During Which Time it Develops a Lovely Brown Butter Flavor with Intense Caramel Undertones

Keswick Cheddar (Pennsylvania)

Semi-Firm Cheddar Cheese Aged Three Months with a Sweet, Nutty Finish and Creamy Texture

Choice of Three 13
All Five 18

Starters

Mini Crab Cakes

on a Bed of Corn and Bacon Hash with a Roasted Red Pepper Aioli

9

Citrus Hummus *

Topped with Feta Cheese and Olive Tapenade, Served with Warm Grilled Pita

7

Ginger Sesame Shrimp Lettuce Wraps

Crispy Fried Baby Shrimp in Bibb Lettuce Cups, Accompanied by a Thai Cucumber Salad and Crispy Wontons

8

Chesapeake Crab Fondue

Great to Share!

Spicy Crab Dip with Roasted Chiles and Assorted Breads

13

Garlic Fries *

with Pimento Cheese Dip

7

BBQ Pork and Polenta Pierogies

Caramelized Onion and Pulled Barbecued Pork

8

Calamari Frito Misto

Baby Squid, Shaved Lemon and Flash-Fried Banana Peppers and Tomato Citrus Coulis

10

Soups

Onion and Ale Soup

Caramelized Onions Simmered in a Beef Broth with Ale

6

Smoked Tomato Soup *◇

Hickory-Smoked Fresh Tomatoes with a Touch of Cream, Parmesan and Crispy Basil Leaves

6

Salads

Sunburst Spinach Salad *◇

Tender Baby Spinach, Tossed with Maple Sherry Vinaigrette, Topped with Fresh Strawberries, Blueberries, Mandarin Oranges, Watermelon Radish, Candied Pecans and Blue Cheese Crumbles

10

Add Chicken 4 • Add Shrimp 6

Add Two Mini Crab Cakes 4

Caesar Salad

Romaine Lettuce, Tossed in a Creamy Caesar Dressing with Toasted Bread Crumbs and Shaved Parmesan Cheese

9

Add Chicken 4 • Add Shrimp 6

Add Two Mini Crab Cakes 4

Baby Greens Salad *◇

Mixed Baby Lettuce, Grape Tomatoes, Pequinios and Watermelon Radish

8

Add Chicken 4 • Add Shrimp 6

Add Two Mini Crab Cakes 4

Grilled Romaine Wedge ◇

Prosciutto, Roasted Red Peppers, Tomato and Fresh Mozzarella with a Fig-Balsamic Reduction

9

Fresh Pastas

Grilled Confetti Polenta Cakes *

Sundried Tomato and Fresh Herb Polenta with Roasted Mushrooms, Asparagus, Onion and Parmesan Cheese

15

Seafood Pesto Fettuccine

Seared Scallops, Littleneck Clams and Mussels, Tossed with Sautéed Baby Squash and Tomatoes in a Light Pesto Broth

17

Italian Sausage and Spinach Ravioli

House-Made Ravioli, Stuffed with Local Sweet Italian Sausage, Spinach and Manchego Cheese, Tossed with Gulf Shrimp in a Roasted Tomato Basil Sauce

19

Chicken Linguine

Julienned Chicken Breast, Pea Shoots, Red Onion, Tomato, Garlic and Portobello Mushrooms in a Light Olive Oil White Wine Sauce

18

Sandwiches

Lamb Burger

Baby Arugula, Grilled Red Onion, Rosemary Aioli and Feta Cheese

14

Chicken Margherita

Marinated Chicken Breast, Fresh Mozzarella, Heirloom Tomato and Basil on House-Baked Spinach Focaccia with a Balsamic Aioli

11

Hershey Grill Burger

Lettuce, Tomato and Sliced Onion

10

Add Bacon or Ham 2

Add Sautéed Mushrooms, Caramelized Onions, Roasted Red Peppers, French Feta, Brie or Maytag Blue Cheese 1
Add America, Cheddar, Provolone, Pepper Jack or Swiss Cheese .50

Brie and Apple Grilled Cheese *

Grilled Sourdough Bread with Brie, Granny Smith Apples and a Tomato Jam

10

Beer Battered Halibut Sandwich

Fresh Halibut, Dredged in Our Own Beer Batter, Bibb Lettuce, Tomato, Onion and Tartar Sauce on a Kaiser Roll

13

Reuben Sandwich

Sliced Fork-Tender Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Thick Sliced Marble Rye Bread

13

Lamb Bacon BLT Brick Sandwich

House-Cured Lamb Bacon, Lettuce and Heirloom Tomato with Blue Cheese Mayo on Spinach Focaccia Bread

13

Entrees

Filet Mignon ◇

Char-Grilled, Served with Poblano Hominy "Mac and Cheese," and a Fire-Roasted Corn Sauce

28

Add Crab Cake 6 • Add Creole Shrimp 7

Add Scallops 9

New Orleans BBQ Shrimp ◇

Gulf Shrimp Sautéed with Garlic and Cajun Spices, Tossed in a Creole Barbecue Sauce, Served Over Red Beans and Rice

22

New York Strip ◇

Grilled New York Strip Steak, Served Over Barbecued Pork and Polenta Pierogies, Summer Vegetables and a Fire-Roasted Corn Sauce

29

Add Crab Cake 6 • Add Creole Shrimp 7

Add Scallops 9

Grilled Halibut ◇

Summer Vegetable Ratatouille, Rice Pilaf and Cilantro Lime Butter

20

Turkey Tenderloin

Grilled Turkey Tenderloin, Served with Savory Bread Pudding, Sautéed House Vegetables and Turkey Demi-Glace

16

Summer Catch

Daily Offering Featuring Fresh Sustainable Fish, Accompanied by Vegetables and Herbs From the Local Region, Creatively Prepared by the Hershey Grill Culinary Team

23

* Vegetarian Menu Option ◇ Gluten Free Menu Option

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

To our guests with food allergies or sensitivities: Hershey Grill cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

Hours of Operation

Lunch Monday - Saturday 11:00am - 4:00pm

Dinner Nightly 4:00pm - 10:00pm

Sunday Brunch 9:00am - 4:00pm

Phone: (717) 520-5656