

Iberian Lounge

APPETIZERS/SOUPS

Citrus Crispy Shrimp

Parmesan Cheese, Herbs, Red Pepper Flakes, Saffron Aioli
\$13.00

Steamed Black Mussels

Chorizo Sausage, Fennel, Tomato, Fresh Herbs
\$11.00

Antipasto

Prosciutto, Mortadella, Peppered Salami, Mozzarella, Gorgonzola,
Spicy Olives, Fig – Point Noir Compote, Crispy Breads
\$12.00

She Crab Soup

Crab and Fresh Chives
\$ 8.00

Buffalo and Black Bean Chili

Sour Cream, and Cheddar Cheese, Cilantro-Corn Bread
\$10.00

ENTREE SALADS

***Caesar Salad**

Focaccia Croutons, Parmesan Crisp
Appetizer \$6.00 Entrée \$9.00
Grilled Chicken \$12.00 ~ Shrimp \$14.00 ~ Flank Steak \$15.00

Iberian Lounge Chef's Salad

Mixed Greens, Roasted Turkey, Smoked Pork Lion, PA Noble Cheddar
Cheese, Local Goat Cheese, Butter-Milk Ranch Dressing
\$13.00

Asian Tuna Salad

Seared Tuna, Asian Lettuce Mix, Cucumber, Carrot
Mandarin Orange Dressing, Crisp Wontons
\$14.00

SANDWICHES

Grilled New York Steak Sandwich

Sautee Mushrooms, Onions, Toasted Baguette, French Fries
\$16.00

Chicken Cordon Blue Sandwich

Seared Chicken Breast, Canadian Bacon, Swiss Cheese, French Fries
\$14.00

Hotel Hershey Hamburger or Turkey Burger

USDA Choice Beef or House Ground Turkey, Lettuce, Tomato,
Sliced Onion. French Fries
\$ 13.00

ENTREES

Pan Roasted Crab Cakes

Whipped Potatoes, Aspirations, Carrots, House Made Rémooulade Sauce
\$24.00

Grilled Swordfish Steak

Lemon-Basil Risotto Cake, Wilted Spinach, Tomato – Tarragon Sauce
\$22.00

Penne Bolognese

Ground Veal, Pork, Tomato Sauce, Grated Parmesan Cheese
\$18.00

Braised Chicken and Four Cheese Agnolotti

Julienne Fennel, Portabella Mushrooms, Baby Arugula, Natural Fowl Jus
\$ 21.00

DESSERTS

Milk Chocolate Anisette Crème Brulee

Walnut Candied Orange Biscotti
\$8.00

Bailey's White Chocolate Cheesecake

Dark Cocoa Glace, Brandied Cherries
\$8.00

Hershey's Dark Chocolate Cream Pie

Whipped Cream, Chocolate Sauce
\$8.00

Hershey's Peanut Butter Pie

Whipped Cream, Caramel Sauce
\$8.00

Menu subject to change without notice.