



VOTED BEST DATE NIGHT
RESTAURANT, SEAFOOD
& CRAB CAKES, AND
FAVORITE STEAKHOUSE!



APPETIZERS

Soup of the Day — \$4.99

Baked French Onion — \$5.99

Tavern Stuffed Mushrooms with Crab Imperial — \$14.99

T's Flatbread

Our flatbread topped with chicken, bacon, tomato, onions, ranch and cheese, baked until crisp and delicious — \$10.99
Gluten free flat bread available — add \$3.00

Zorba's Flatbread

Our flatbread topped with shrimp, tomatoes, spinach, feta and provolone cheese, then baked crisp and delicious — \$12.99
Gluten free flat bread available — add \$3.00

[GF] **Bacon Wrapped Scallops** — \$14.99

 **Saganaki** Imported Flaming Greek Cheese — \$12.99

Jumbo Breaded Rustic Wings

Sweet Chili, Old Bay, Hot, Mild, BBQ, Hot Garlic with celery and bleu cheese 1/2 lb for \$8.99 • 1 lb for \$13.99

Breaded Buffalo Scallops with celery and bleu cheese — \$14.99

Cheesy Garlic Bread with marinara sauce — \$9.99

Fish Tacos

Fresh Haddock wrapped in a flour tortilla topped with chipotle aioli, tomato, onion, and Asian slaw — \$12.99

STEAMER

[GF] **1/2 lb. Steamed Texas Bay Shrimp** — \$12.99

[GF] **1 Dozen Fresh Steamed Clams** in Garlic Butter — \$9.99

[GF] **1 Dozen Prince Edward Island Mussels** in Garlic Butter — \$9.99

[GF] **1/2 lb. Steamed Northern Snow Crab Legs** with drawn butter — \$12.99

SIGNATURE SANDWICHES

Served with chips, pickles, lettuce & tomato
Add french fries, onion rings or sweet potato fries for an extra 1.99

Rustic Ribeye Steak Sandwich

Served with Provolone, onion & mushrooms — \$15.99

[VB] **Crab Cake Sandwich**

"Awarded Best" — \$18.99

Broiled Lemon Pepper Panko Haddock Sandwich

Served with tartar sauce — \$12.99

FRESH GRILLED CHICKEN OR PA PASTURES BURGERS

Served on house roll with pickles or chips
Add french fries, onion rings or sweet potato fries for an extra \$1.99

House Deluxe

Choice of Cheese, Lettuce, Tomato, Onions, and Mayo — \$11.99

Western

Bacon, Cheese, BBQ Sauce, Onion Rings — \$12.99

Rustic

Cheese, Bacon, Mushrooms, Onions — \$12.99

Mediterranean

Tomatoes, Feta & Greek Dressing — \$12.99



SALADS

All served with our own sun-dried tomato and basil tortilla.
Add salmon or shrimp to any salad \$5.99, grilled chicken \$4.99

Rustic Tossed

Fresh greens topped with tomatoes, green peppers, cucumbers, and onions — \$10.99

Crisp Caesar Salad

Crisp Romaine tossed with Caesar dressing and topped with croutons and grated Romano cheese — \$10.99

House Greek Salad

Tossed Salad topped with pepperocini, tomatoes, olives, green peppers, onions, and feta cheese — \$13.99

City Steak Salad

Our own Rustic Tossed Salad topped with charred steak, potatoes, cheese, onions, and portabello mushrooms — \$15.99

WINE LIST

White

	Glass	Bottle
Dark Horse Chardonnay California	\$8.00	\$34.00
William Hill Chardonnay California	\$9.00	\$36.00
Ecco Domani Pinot Grigio Italy	\$8.00	\$34.00
Relax Riesling Germany	\$8.00	\$34.00
Santa Ema Sauvignon Blanc Chile	\$8.00	\$34.00
Barefoot Moscato California (glass only)	\$9.00	

Red

Dark Horse Cabernet California	\$9.00	\$36.00
Mirassou Pinot Noir California	\$9.00	\$36.00
Alamos Malbec Argentina	\$9.00	\$36.00
Apothic Winemaker's Blend (Zinfandel, Merlot, Cab, Syrah)	\$9.00	\$36.00

House Wine

Provided by Woodbridge by Robert Mondavi
Chardonnay, Cabernet, Merlot, White Zinfandel by the glass – \$7.00

SIGNATURE COCKTAILS

Orange Crush

Stoli Ohranj, Triple Sec, Fresh Squeezed OJ, Sierra Mist — \$7.50

Grapefruit Crush

Tito's Vodka, Triple Sec, Fresh Squeezed Grape Fruit, Sierra Mist — \$7.50

Stoli Mule

Stoli Vodka (your choice of flavor), Ginger Beer, and Lime Juice in a copper mug. — \$8.00

Irish Fashioned

Tullamore D.E.W., Bitters, Sugar, Muddled Orange & Cherry — \$9.00

Coco Rita

1800 Coconut Tequila, Triple Sec, Sours, Lime — \$10.00

Triple Berry Lemonade

Three Olives Berry Vodka, Mr. Boston Black Raspberry Liqueur, Lemonade — \$8.00

FEATURED MARTINIS

\$12.00 each

Flavored Cosmopolitan

Choice of Cherry, Raspberry, Mango, Blueberry Vodka, Triple Sec, Lime, Cranberry

Pineapple Upside Down Cake

Whipped Vodka, DiSaronno, Pineapple Juice

Washington Apple

Crown Royal, Sour Apple Schnapps, Cranberry Juice

Snickers

Stoli Vanil, Frangelico, Light and Dark Creme de Cacao, Buttershots & Cream

Orange & Cream

Stoli Ohranj, Stoli Vanil, White Creme de Cacao, Splash of Orange Juice

Red Velvet Martini

Whipped Vodka, Chambord, Cranberry & Pineapple Juice



Item featured on
America's Best Restaurants

[VB] Voted Best of Cumberland Co.

[GF] Gluten Free

For your convenience, an 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

AGED CHOICE AMERICAN MIDWEST BEEF

Wet Aged Midwest Choice Beef – Cut in House Daily

8 oz. Filet Mignon — \$34.99

12 oz. New York Strip — \$27.99

14 oz. Delmonico — \$29.99



**Local PA Pastures 20 oz.
Porterhouse** — \$34.99

Pennsylvania Pasture's beef is raised 6 miles West of Carlisle. We believe in a local food system that you can trust. Our Beef is Antibiotic and Growth Hormone free and selectively bred to maximize marbling and tenderness. We are farmer's, butchers, neighbors, and friends and we have a steak in your future.

2 lbs. of St. Louis Pork Ribs — \$26.99
1 lb. — \$18.99

Center Cut Pork Chops — \$19.99

ADD ONS



GO ZORBA

(Sautéed Shrimp, tomatoes, and spinach in a feta cream sauce) \$10.99

Add Sautéed Mushrooms and Onions \$3.99

Add Bleu Cheese \$3.99

Add a Crabcake \$17.99

Add Scallops \$16.99

FRESH SEAFOOD

Includes a choice of two side dishes

Stuffed Shrimp

Jumbo shrimp stuffed with Crab Imperial — \$29.99

Lemon-Pepper Panko Broiled Haddock

Fresh, lightly broiled with butter, panko seasoned — \$19.99

[VB] Rustic Crab Cakes

“Award Winning” in-house specialty — \$29.99

Crab Stuffed Haddock

Stuffed and baked in our creamy Imperial Sauce — \$26.99

Jumbo Breaded Shrimp

Served with cocktail sauce — \$18.99

[GF]

Broiled Fresh Maine Scallops

Fresh Northern Scallops broiled with old bay and lemon pepper butter — \$29.99

[GF]

Sweet Chili Salmon

Fresh Northern Salmon seasoned with a sweet chili marinade and broiled to perfection — \$22.99

1 lb. Steamed Northern Snow Crab Legs

With drawn butter — \$26.99

RUSTIC PASTA

Served with salad and garlic bread

Cheese Tortellini and Crab Alfredo

in creamy alfredo sauce — \$22.99

Rustic Fettuccine Alfredo

Tossed with crab, shrimp, scallops in our house alfredo — \$24.99

Seafood Marinette

Sautéed shrimp, scallops, and crab in our house marinara sauce — \$24.99

Chicken Fettuccine Alfredo

Charred chicken tossed in our house alfredo & fettuccine — \$18.99



Shrimp and Scallop Zorba

Sautéed tomatoes, spinach, garlic, shrimp, and scallops in our feta cream sauce over fettuccine — \$24.99

Breaded Chicken Parmesan

Pounded & breaded chicken topped with marinara and provolone. Served over spaghetti — \$18.99

Fettuccine Alfredo

Fettuccine tossed in our house alfredo — \$16.99

MIXED GRILLE*

Choose two items with two sides \$22.99

Choose three items with two sides \$33.99

Rustic Center Cut Pork Chop

1/3 Rack of Rustic St. Louis Ribs

Cheese Tortellini and Crab Alfredo

Chicken Fettuccine Alfredo

Breaded Chicken Parmesan

Sweet Chili Salmon

Breaded Shrimp

1/2 lb. Steamed Northern Snow Crab Legs – Add \$4.00

Bay Shrimp & Sea Scallop Skewer

Broiled Shrimp Scampi

Fresh Lemon-Pepper Panko Haddock

[VB] Broiled Rustic Crab Cake – Add \$4.00

1/2 lb. Steamed Northern Snow Crab Legs – Add \$4.00

Broiled Maine Scallops – Add \$4.00

Stuffed Shrimp with Imperial Crab – Add \$4.00

SIDES

Substitute
Greek Salad for 3.99

Apple Sauce
Coleslaw

Tossed Salad
Caesar Salad

French Fries
Sweet Potato Fries

Baked Potato
Baked Sweet Potato

Veggie of the Day
Onion Rings

SPECIALTY COFFEES

\$8.50 each

Rustic Cafe

Frangelico, Buttershots,
Coffee Topped w/Whipped
Cream

Irish Coffee

Tullamore D.E.W., Creme de
Menthe, Coffee Topped
w/Whipped Cream

Mexican Coffee

Kahlua and Coffee Topped
w/Whipped Cream

Bailey's Coffee

Baily's Irish Cream
and Coffee Topped
w/Whipped Cream



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