THE OVERLOOK
at Range End

The Overlook at Range End is where Dillsburg comes together, with good friends, good food and a view that never gets old.

SOUPS

Cup **5** | Bowl **10**

SAVORY BUTTERNUT SQUASH
candied pecans | goat cheese

BAKED FRENCH ONION SOUP
house made crouton | provolone and gruyere

CLUBHOUSE CHILI
topped with sour cream | shredded cheddar | jalapenos | scallions

APPETIZERS

SHRIMP COCKTAIL 11
Old Bay cooked shrimp | cocktail sauce | lemon

FIRECRACKER SHRIMP 14
tempura fried shrimp | sriracha aioli | lettuce | sesame seeds | scallions

CRAB STUFFED MUSHROOMS 22
roasted red pepper cream sauce

CRISPY CHICKEN WINGS 17 | CAULIFLOWER WINGS 12
choice of buffalo | BBQ | chipotle honey | parmesan garlic | Old Bay | choice of ranch or bleu cheese | celery

BROWNED BUTTER CRISPY BRUSSEL SPROUTS 10
browned butter | parmesan cheese | balsamic reduction

BAVARIAN PRETZEL 14
house queso | horseradish honey mustard

CHILI NACHOS 15
clubhouse chili | tortilla chips | house queso | sour cream | pico de gallo | jalapenos

UPGRADE TO FRENCH FRIES 3

CHIPS AND CHEESE 8
house queso | salsa

RANGE END QUESADILLA 12
mozzarella and provolone blend | caramelized street corn salsa | sour cream | pico de gallo | flour tortilla

Protein Additions
BLACKENED OR SEARED SHRIMP 9
BLACKENED OR GRILLED CHICKEN 8
SHAVED STEAK 8

SALADS

HOUSE SALAD 8
mixed greens | cucumber | tomatoes | red onion | carrots | house croutons

Dressings
caesar, bleu cheese, buttermilk ranch, balsamic vinaigrette, honey mustard, citrus vinaigrette, oil and vinegar

BEET AND BURRATA 12
mixed greens | burrata cheese | candied pecans | roasted golden and red beets | citrus vinaigrette

HOME ON THE RANGE SALAD 12
mixed greens | toasted almonds | cheddar cheese | house croutons | bacon bits | honey mustard dressing

CHARRED CAESAR SALAD 10
charred romaine | parmesan cheese | caesar dressing | house croutons
chopped caesar salad is also available

Protein Options
GRILLED OR BLACKENED CHICKEN 8
GRILLED OR BLACKENED SALMON 10
SEARED OR BLACKENED SHRIMP 9
5 OZ FLAT IRON STEAK 11

FLATBREADS

MARGHERITA 12
fresh mozzarella | tomato | basil | extra virgin olive oil

PEPPERONI 14
fresh mozzarella | tomato sauce | hot honey

BUFFALO CHICKEN RANCH 14
fried chicken | mozzarella | Nashville hot sauce | bacon | ranch | scallion

HANDHELDS

Served with a pickle spear and choice of french fries, coleslaw, or onion rings.

UPGRADE TO A SIDE SALAD OR CUP OF SOUP 2

NASHVILLE HOT CHICKEN SANDWICH 16
buttermilk soaked chicken breast | crispy fried and dipped in our signature Nashville sauce | served on a brioche bun | house made ranch | sliced dill pickle | lettuce

CLASSIC CUBANO 16
honey ham | mojo pork | dijonaisse | swiss cheese | dill pickle | hoagie roll then pressed on the grill

BUFFALO CHICKEN WRAP 16
grilled or crispy chicken | tossed in buffalo | lettuce | tomato | housemade ranch | cheddar cheese | flour tortilla

CLUB SANDWICH 15
toasted wheat bread | ham | turkey | bacon | lettuce | tomato | cheddar | swiss | mayo

FRENCH DIP 18
shaved steak | provolone | sauteed mushrooms | horseradish cream | au jus | hoagie roll

FIRECRACKER CAULIFLOWER TACOS 14
sriracha aioli | coleslaw | flour tortilla

BEER BATTERED FRIED COD 16
cabbage slaw | tartar sauce | hoagie roll

GRILLED SALMON BLT 18
grilled salmon | applewood smoked bacon | tomato | lettuce | garlic lime mayo | white bread

DOUBLE SMASH BURGER 18
two smash patties | American cheese | tomato | lettuce | pickle | overlook special sauce | potato roll

Add
smoked bacon **2**
sauteed mushroom and onion **2**

THE BLACK AND BLEU 20
two blackened smash patties | bleu cheese crumbles | applewood smoked bacon | roasted garlic aioli | potato roll

THE WRANGLER 20
two smash patties | cheddar | onion ring | our signature charred onion BBQ sauce

ENTREES

Served After 4pm

ITALIAN HERB ROASTED ROTISSERIE CHICKEN 24
Limited Availability

Choice of two sides
crispy brussels | side house or caesar | roasted garlic mashed potatoes | broccoli | grilled asparagus | au gratin potatoes | mac-n-cheese

SWORDFISH AND BROWNED BUTTER GNOCCHI 32
house made gnocchi | sage browned butter | parmesan | grilled swordfish | balsamic reduction | sauteed spinach parsnip puree | fried sage leaf

SEARED SCALLOPS WITH BACON AND DATE CREAM 34
seared scallops | mushroom | lima bean | bacon | date cream sauce

CEDAR PLANK SALMON 28
grilled salmon | baked on a cedar plank | maple miso glaze | au gratin potatoes | roasted parsnips | carrots | brussels

BRAISED BEEF SHORT RIB 29
slow braised beef short rib with roasted carrot and parsnip | roasted garlic mashed potatoes | veal demi | crispy onions

JUMBO LUMP CRAB CAKE
single **26** | double **38**
medley of corn, lima beans, and red peppers | au gratin potatoes | cocktail and tartar sauce | lemon

FISH AND CHIPS 24
beer battered cod | coleslaw | french fries | tartar sauce

ROASTED RED PEPPER RISOTTO 16
roasted red pepper cream | mascarpone | sauteed spinach | mushrooms | sun dried tomatoes

Protein Options
GRILLED OR BLACKENED CHICKEN 8
GRILLED OR BLACKENED SALMON 10
SEARED OR BLACKENED SHRIMP 9
5 OZ FLAT IRON STEAK 11

STEAK DINNERS WITH CHOICE OF 2 SIDES
8 OZ FILET 35
14 OZ RIBEYE 48
10 OZ FLAT IRON 18

Sides
crispy brussels | side house or caesar | roasted garlic mashed potatoes | broccoli | grilled asparagus | au gratin potatoes | mac-n-cheese

SWEETS

BUCKEYE CHEESECAKE 10
peanut butter cheesecake | Oreo crust | chocolate sauce | whipped cream | Reese's Cup crumble

CAST IRON APPLE COBBLER 12
slow cooked sweet apple with fresh thyme | baked in a cast iron with puff pastry | topped with vanilla ice cream

CHOCOLATE AND BOURBON CRÈME BRULEE 10
with candied pecans

LEMON ITALIAN CREAM CAKE 10

CHOCOLATE OR VANILLA ICE CREAM
1 scoop **6** | 2 scoops **10**

BOOK YOUR NEXT EVENT
Contact GM Nicole Zumpano

OUR MANAGEMENT TEAM
General Manager: Nicole Zumpano
Executive Chef: Daniel Gorman
Service Director: Brittany Clements



Your health and safety are important to us.

Please be advised that our menu items may contain or come into contact with common allergens, including wheat, peanuts, tree nuts, soy, dairy, eggs, shellfish, and fish. While we take steps to minimize cross-contact, we cannot guarantee that any item is completely free of allergens.

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

If you have any food allergies or dietary restrictions, please inform your server before ordering.