

APPETIZERS

NEW FRIED CHEESE WEDGES

Hand breaded in house
Served with house-made marinara sauce. 10.50

♥ COCONUT SHRIMP

Jumbo shrimp coated with sweet crispy coconut
& served with sweet chili sauce. 12

PHILLY CHEESESTEAK EGGROLLS

Delicious fried eggrolls with beef, onions &
cheese. Served with horseradish aioli. 12.50

PORK POT STICKERS

Oriental noodles wrapped around tender ginger
pork. Served with wasabi soy sauce. 10.50

MAYAPPLE NACHOS

Topped with queso blanco, lettuce, tomatoes,
onions, & jalapeños.

Served with sour cream & salsa. 9

Add chicken +6 / Mayapple chili +5 / steak +9

VEGETABLE SPRING ROLLS

Crispy pastry filled with oriental vegetables.
Served with sweet chili sauce. 9.50

♥ BLACKENED TUNA

Blackened sushi grade tuna seared medium rare
and garnished with pickled ginger.

Served with wasabi soy or wasabi aioli. 12

MAYAPPLE FAMOUS WINGS

Jumbo bone-in or boneless wings. Served with
your choice of bleu cheese or ranch dressing
& celery sticks. 15.50

Mild / Hot / Cajun / Garlic Parmesan / Sweet
Chili / Wing Dust / Mayapple / BBQ

-Only one style of wing per order.

Extra sauce or dressing +.50

CHICKEN TENDERS

Crispy chicken tenders served with choice of
honey mustard, BBQ, or ranch. 9.50

NEW RHODE ISLAND CALAMARI

Fresh fried calamari tossed in garlic butter &
banana peppers. Served with choice of marinara
or cocktail sauce. 14

NEW WHOLE BELLY CLAMS

New England style whole belly clams. Lightly
dusted & cooked to a golden crispy brown. 19

NEW PHYLLO WRAPPED BAKED FETA

Feta cheese wrapped in layers of phyllo dough & baked to a golden perfection.
Topped with honey and sesame seeds. 9

FLATBREADS

NEW THAI PEANUT CHICKEN FLATBREAD

Red & green peppers, spiced peanut sauce, grilled chicken breast & mozzarella cheese.
Topped with scallions & sriracha. 14

CHICKEN BACON RANCH FLATBREAD

House made flatbread topped with crispy chicken,
ranch, bacon, & cheddar cheese. 12

CRAB FLATBREAD

House made flatbread topped with alfredo sauce,
lump crab meat, fire roasted peppers, onions &
mozzarella cheese. 16

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

Parties of eight or more 20% gratuity added.

SOUP

MAYAPPLE CHILI

House made daily with seasoned ground beef & red & black beans.

Simmered to perfection.

Add cheese, sour cream or jalapeños, onions.

+.50 each

Cup 5.50 / Bowl 6.50

FRENCH ONION SOUP

Sweet caramelized onions in a rich beef broth with toasted croutons & baked cheese. 6.50

SOUP DU JOUR

Cup 5.50 / Bowl 6.50

♥ SEAFOOD SOUP DU JOUR

Cup 6.50 / Bowl 7.50

SALADS

Ranch / Bleu Cheese / Thousand Island / French / Balsamic / Asian Ginger / Italian / Honey Mustard / Greek / Caesar

Chicken +7 / Steak, Blackened Tuna +10 / Salmon, Shrimp, Scallops +13 / Crab Cake +16

♥ COBB SALAD

Iceberg lettuce, bleu cheese crumbles, diced tomatoes, diced onions, crumbled bacon, avocado & hard boiled egg.

Served with bleu cheese dressing. 14

NEW STRAWBERRY SALAD

Fresh strawberries, feta cheese & candied walnuts over a bed of baby spinach.

Served with house made sherry strawberry vinaigrette. 15

GREEK SALAD

Mixed greens topped with feta cheese, tomatoes, cucumbers, kalamata olives, onions & tossed in greek dressing. 14

NEW BEET & BURRATA SALAD

Mixed greens topped with burratta cheese, red beets, grape tomatoes, pistacios & prosciutto. Drizzled with a balsamic glaze. 15

PITTSBURGH SALAD

Mixed greens topped with tomatoes, cucumbers, onions, cheddar cheese & french fries. 12

ASIAN SALAD

Fresh spring mix topped with mandarin oranges, toasted almonds & wonton strips. Topped with sesame seeds. Served with an Asian ginger dressing. 12

CAESAR SALAD

Fresh crispy romaine lettuce with parmesan cheese, toasted croutons & tossed with our creamy caesar dressing. 12

NEW SOUTHWEST TACO SALAD

House made taco bowl filled with iceberg lettuce, black bean corn salsa, red onions, diced tomatoes & cheddar cheese. Drizzled with our avocado ranch. 12

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FROM THE GRILL / HANDHELDS

Served with lettuce, tomato & onion upon request. Served with chips or coleslaw.

 Gluten Free Bun +3

Sub French Fries +2.50 / Onion Rings +3.50

Can substitute chicken for beef on any burger

MAYAPPLE BURGER

Topped with sauteed mushrooms, bacon & cheddar cheese. 15

NEW THE FIDDLER

Smothered in caramelized onions, bacon, brie cheese & tomato jam. 15

NEW ITALIAN CHICKEN PESTO SANDWICH

Toasted ciabatta bread with juicy grilled chicken breast, pesto mayo aioli, roasted red peppers, basil & mozzarella cheese. 13

PHILLY CHEESESTEAK

Beef sliced & grilled with sautéed onions & choice of cheese. 11.50
*California Style - mayo, lettuce, tomato & onion. 13

NEW NASHVILLE FRIED CHICKEN SANDWICH

Fried chicken breast tossed in a hot dry rub and topped with coleslaw and pickles.
Served on a brioche bun. 13

CRAB CAKE SANDWICH

House made broiled crab cake made of jumbo lump crab meat. Served on a pretzel roll. With choice of dijon mustard aioli or tartar sauce.
Market Price

NEW LOBSTER ROLL

Chunks of tender lobster meat tossed in mayonnaise, celery, chopped onions & a special blend of spices.
Stuffed into a split top roll 18

CLASSIC BURGER

Topped with your choice of cheese. 13.50
Add bacon +2 / add mushroom +2

SANTA FE BURGER



With BBQ sauce, bacon, cheddar cheese & frizzled onions. 15

NEW GRILLED CHICKEN WRAP

Topped with an asian slaw & peanut sauce. 13

NEW CATCH OF THE DAY LETTUCE WRAP

Topped with an asian slaw & peanut sauce. 16

Ask your server about catch of the day

HADDOCK SANDWICH

Freshly beer battered in house on a toasted brioche bun. 13

NEW FRENCH DIP

Our house signature prime rib thinly sliced and topped with spicy giardiniera, provolone & swiss cheeses. 18

NEW TURKEY BLT

House roasted turkey breast, bacon, lettuce, tomato, mashed avocado & mayonnaise on a pretzel roll. 14

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PASTA

Served with a dinner salad & garlic bread

 Gluten Free Tortellini +5

SEAFOOD ALFREDO

Shrimp, lobster, jumbo lump crab meat, scallops & fettuccine tossed with house made alfredo sauce. 31

PASTA MEDITERRANEAN

Cavatappi pasta tossed with olive oil, kalamata olives, sundried tomatoes, red onions, peppers, spinach & artichokes topped with feta cheese. 22
Add chicken +7 / Add shrimp +13

HOUSE-MADE CHICKEN PARMESAN

House-made chicken parmesan hand breaded and topped with house made marinara sauce & melted provolone cheese served over spaghetti. 21

FETTUCCHINE CHICKEN ALFREDO

Grilled chicken tossed in a house made creamy alfredo sauce. 22

LOBSTER RAVIOLI

Stuffed cheese ravioli in a delicious brandy cream sauce topped with fresh lobster. 26
Add Shrimp +9 / Add Crab +12

NEW BEEF TIPS AND MUSHROOM RAVIOLI

Tender hand cut beef sirloin tips with porcini mushroom ravioli in a creamy mushroom sauce. 29

SPAGHETTI & MEATBALLS

Our famous meatballs tossed with spaghetti & our house made marinara sauce. 19

ENTRÉES

Served with choice of two sides (unless otherwise noted***)

Mashed Potatoes / Broccoli / House Seasoned French Fries / Coleslaw / Apple Sauce / Rice Pilaf / Dinner Salad / Rosemary Roasted Little Reds / Vegetable of the Day

NEW CHICKEN & SHRIMP JAMBALAYA***

Bold spice jambalaya with chicken, shrimp & andouille sausage & peppers.
Served over rice 29
Add scallops 35

CHICKEN CHESAPEAKE

Grilled chicken topped with our signature crab cake mix & finished with our house made mornay sauce. 27

FILET MIGNON

35

Sauteed Onions +1 / Sauteed Mushrooms +2
Shrimp or Scallops +11 / Crab Cake +16

RIBEYE

32

Sauteed Onions +1 / Sauteed Mushrooms +2
Shrimp or Scallops +11 / Crab Cake +16

PRIME RIB

Slow roasted & hand carved to your liking.
Available Friday, Saturday & Sunday

31

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FROM THE SEA

Served with choice of two sides (unless otherwise noted***)

Mashed Potatoes / Broccoli / House Seasoned French Fries / Coleslaw / Apple Sauce /
Rice Pilaf / Dinner Salad / Rosemary Roasted Little Reds / Vegetable of the Day

NEW FRESH CATCH

Whole belly clams, fresh battered crispy haddock,
french fries & cole slaw. 27

GRILLED SALMON

Chargrilled to perfection. 25
Blackened +1

CAJUN SALMON

Blackened salmon topped with mandarin oranges
& a creamy sweet chili sauce. 28

NEW SURF-N-TURF

8 oz top sirloin served with scallop au gratin. 27

NEW BROILED FLOUNDER

Finished with our signature white wine &
garlic butter sauce. 24

PANDORA'S BOX

Puffed pastry stuffed with lobster, shrimp,
scallops & jumbo lump crab meat in our sweet
lobster sauce. 32

NEW BROILED STUFFED FLOUNDER

Fresh fillets wrapped around one of our
signature crab cakes finished with our house
made mornay sauce. 29

CRUSTED TUNA

Ginger encrusted tuna seared medium rare &
drizzled with ponzu & honey wasabi aioli sauces. 27

FISH-N-CHIPS***

Served with french fries, coleslaw & tartar sauce. 19

CHICKEN CHESAPEAKE

Grilled chicken topped with our signature crab
cake mix & finished with our house made
mornay sauce. 27

SIGNATURE CRAB CAKES

House made broiled crab cakes made with
jumbo lump crab meat.
Single or Double. Market Price.

NEW HERB & MUSTARD CRUSTED SALMON

Dijon & herb panko crusted salmon. 27

NEW CATCH OF THE DAY

Ask your server about the catch of the day.
Market Price.

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Parties of eight or more 20% gratuity added.



KIDS MENU

Kids Grilled Cheese &
French Fries. 9

Kids Ravioli
Served with Applesauce. 9

Kids Spaghetti & Meatballs
Served with Applesauce. 9

Kids Cheeseburger &
French Fries. 9

Kids Chicken Tenders &
French Fries. 9

Kids Alfredo
Served with Applesauce. 9

DESSERTS

BROWNIE SUNDAE

CHEESECAKE

BAKLAVA CHEESECAKE

CRÈME BRÛLÉE

CARROT CAKE

PEANUT BUTTER PIE

ASK YOUR SERVER ABOUT THE
DESSERT OF THE WEEK

BEER, WINE & COCKTAILS

We offer a large assortment of draft & bottled beers as well
as an extensive selection of wine & cocktails. Please
ask your server for a list of our draft selection.

Enjoy responsibly!

For banquets & events email
events@mayappleclub.com

Also find us on
Facebook @
Fiddlers on the Green
at Mayapple

1 Mayapple Drive
Carlisle, PA 17015
717-258-1800

Parties of eight or more 20% gratuity added.