



OCTOBER 2026 BAR



SUN	MON	TUES	WED	THURS	FRI	SAT
				1 HAPPY HOUR MENU (5:00-7:00PM)	2 STEAKHOUSE FRIDAY STEAKHOUSE RIBEYE	3 SHRIMP FRENZY COCONUT SHRIMP
4 HAPPY HOUR MENU (5:00-7:00PM)	5 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	6 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM TEXAS HOLD 'EM SIT & GO (6:30PM REGISTRATION)	7 HAPPY HOUR MENU (5:00-7:00PM)	8 HAPPY HOUR MENU (5:00-7:00PM)	9 STEAKHOUSE FRIDAY PEPPER NY STRIP	10 SHRIMP FRENZY STUFFED SHRIMP
11 HAPPY HOUR MENU (5:00-7:00PM)	12 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM BINGO NIGHT! (7:00PM)	13 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	14 HAPPY HOUR MENU (5:00-7:00PM)	15 HAPPY HOUR MENU (5:00-7:00PM)	16 STEAKHOUSE FRIDAY STEAK OSCAR	17 SHRIMP FRENZY BACON-WRAPPED SHRIMP DJ RICK DOWNSTAIRS (8:00-MIDNIGHT)
18 HAPPY HOUR MENU (5:00-7:00PM)	19 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	20 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM TEXAS HOLD 'EM TOURNAMENT (6:30PM REGISTRATION)	21 HAPPY HOUR MENU (5:00-7:00PM)	22 HAPPY HOUR MENU (5:00-7:00PM)	23 STEAKHOUSE FRIDAY STEAK AU POIVRE	24 SHRIMP FRENZY TEMPURA SHRIMP
25 HAPPY HOUR MENU (5:00-7:00PM)	26 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM BINGO NIGHT! (7:00PM)	27 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	28 HAPPY HOUR MENU (5:00-7:00PM)	29 HAPPY HOUR MENU (5:00-7:00PM)	30 STEAKHOUSE FRIDAY SHORT RIB TWO WAYS	31 SHRIMP FRENZY SHRIMP ALFREDO DJ LYNN'S HALLOWEEN PARTY



OCTOBER 2026 LOUNGE



SUN	MON	TUES	WED	THURS	FRI	SAT
	C	C		1 FAMILY VALUE MENU	2 STEAKHOUSE FRIDAY STEAKHOUSE RIBEYE	3 SHRIMP FRENZY COCONUT SHRIMP
4 BUTCHER TO TABLE HOG MAW	5 L	6 L	7 FAMILY VALUE MENU	8 FAMILY VALUE MENU	9 STEAKHOUSE FRIDAY PEPPER NY STRIP	10 SHRIMP FRENZY STUFFED SHRIMP
11 BUTCHER TO TABLE SMOKED SAUSAGE	12 O	13 O	14 FAMILY VALUE MENU	15 FAMILY VALUE MENU	16 STEAKHOUSE FRIDAY STEAK OSCAR	17 SHRIMP FRENZY BACON-WRAPPED SHRIMP
18 BUTCHER TO TABLE SMOKED PORK CHOP	19 S	20 S	21 FAMILY VALUE MENU	22 FAMILY VALUE MENU	23 STEAKHOUSE FRIDAY STEAK AU POIVRE	24 SHRIMP FRENZY TEMPURA SHRIMP
25 BUTCHER TO TABLE HAM STEAK	26 E	27 E	28 FAMILY VALUE MENU	29 FAMILY VALUE MENU	30 STEAKHOUSE FRIDAY SHORT RIB TWO WAYS	31 SHRIMP FRENZY SHRIMP ALFREDO
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NEWSLETTER

October 2026

UPCOMING EVENTS



Tuesday, October 6th
Texas Hold 'Em Sit & Go
(6:30PM Registration)

Monday, October 12th
Bingo Night w/ DJ Lynn
(7:00PM)

Saturday, October 17th
DJ Night Downstairs w/ DJ Rick
(8:00PM)

Tuesday, October 20th
Texas Hold 'Em Tournament
(6:30PM Registration)

Monday, October 26th
Bingo Night w/ DJ Lynn
(7:00PM)

Saturday, October 31st
DJ Lynn's Halloween Party!
(8:00PM)



VIKING AA 2026 BLOCK PARTY

Although the clouds rolled in overhead, fortune was on our side as the rain spared us, creating comfortably cool conditions to gather and celebrate this year's Block Party! A tremendous thank you goes out to each and every member who joined us and brought fantastic vibes. Our community truly makes this gathering what it is, and we couldn't do it without you.

We want to give thanks to our phenomenal food trucks - RCC Pit BBQ, Big Back Burgers, and Baltimore Style Pit Beef & Seafood, for supplying an incredible spread that left everyone thoroughly satisfied!



Another huge thanks to our incredible entertainment lineup - Derek Henry, Crossing Abbey Road, Marshall Stone, Blessed are the Broken, Cagan Goldstein, and Ghost Light Radio Show for keeping the energy high all day long! You all made the event truly unforgettable.

Finally, we want to give a massive shoutout as well to our amazing volunteers; we couldn't have pulled this off without your hard work!

Stay tuned to our website - photos from the day will be up soon! Didn't snag an event tee? We still have a few extras left for purchase, so get yours before they're gone. See you all next year!



LOOKING FORWARD...

Get your costumes ready! DJ Lynn's Annual Halloween Party will be held on **Saturday, October 31st** downstairs; get your costumes ready for a night of ghoulish fun!

Thanksgiving is coming quick – be sure to make your reservations for dinner as soon as you can because the slots will fill up quick! The menu and details will be available soon!

MEMBERSHIP INFORMATION

Membership fees are as follows:

Males (active): \$150.00 Females (social): \$125.00

We will begin collecting dues for 2027 on October 1st. Dues must be paid on or before close of business on January 1st. A \$50 penalty will be assessed beginning January 2nd; if you do not pay your dues before close of business on January 31st, your membership will be forfeit. No exceptions.

Renewal Costs (Dues):

Males (active): \$30.00 Females (social): \$28.00

Thank you for your continued support.

Replacement Card Fee: \$20.00

REMINDER: Life Members must get a new sticker each year.

BANQUET ROOM EVENTS

Reminder: our banquet room is available to members and non-members! Family & Class Reunions, Wedding Receptions, Business Meetings – our banquet room can comfortably accommodate 100 guests and includes a stage and dance floor. Several menu options are available for your choosing.

Make sure you book your Holiday Banquets now as our dates are filling up fast!

Call (717) 854-3229 x100 for more information.
We look forward to hearing from you!



LOUNGE DINING

As a reminder, parties of eleven (11) or more will require a single payment. We do apologize for the inconvenience; an ATM is available at the downstairs bar as needed.

Please continue to call for reservations from 2:00PM-9:00PM Wednesday thru Sunday. The lounge is closed on Monday and Tuesday and no one will be available to answer your call.

HOURS OF OPERATION

Upstairs Lounge

Wednesday/Thursday.....5:00PM - 8:30PM
Friday/Saturday.....4:00PM - 8:30PM
Sunday.....4:00PM - 7:00PM

RESERVATIONS OR CALL-AHEAD RECOMMENDED
DIAL (717) 854-3229 x104

Downstairs Bar

Sunday-Thursday.....11:00AM - 12:00AM
Friday/Saturday.....11:00AM - 1:00AM

KITCHEN OPEN 11:00AM - 8:30PM EVERYDAY
BAR MENU ONLY ON MONDAY, TUESDAY AND
SUNDAY FROM 7:00PM - 8:30PM

2026 BOARD OF DIRECTORS

President **Vice President**
Tyler Chronister Ryan Barnett

Treasurer **Secretary**
Lynn Sheely Shane Knisley

Directors
Dwight Achenbach
Mike Messersmith
John Love

CONTACT US

Email: office@vikingaa.com

Upstairs Lounge: (717) 854-3229 x104

Menu Hotline: (717) 854-3229 x208

Manager's Office: (717) 854-3229 x100

318 N. Adams Street
York, PA. 17404
www.vikingaa.com

HAPPY HOUR MENU

WEDNESDAY • THURSDAY • SUNDAY
5:00-7:00PM

SWEET POTATO FRIES — \$5.00

LIGHTLY SALTED SERVED W/ SWEET & SPICY SRIRACHA MAYO

'RONI CHEESE BREAD — \$6.00

CIABATTA BREAD W/ TOMATO SAUCE, MOZZ. & 'RONI

BONELESS PORK RIBS — \$7.00

OFF-BONE PORK RIBS OVER SMASHED POTATO WEDGES W/ BBQ & PICKLES

SWEET CORN NUGGETS — \$4.00

SERVED WITH HOUSEMADE HONEY BUTTER

MINI SWEETS — \$3.00

CHOC. DUBAI, 3X CHOCOLATE CAKE OR LEMON BLUEBERRY CHEESECAKE





family value

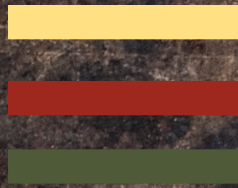
MENU

*wednesdays & thursdays
in the lounge*



a rotating selection of
five of your favorite
entrées and sides for a
great value!





FRIDAYS

Steakhouse Night

OCTOBER 2ND

Steakhouse Ribeye

well marbled 10oz Ribeye, char-grilled to your liking, highlighted with a creamy seafood mac & cheese and pan roasted, herbed mushrooms

OCTOBER 9TH

PEPPER STEAK

12oz New York Strip, char-grilled to your preference, topped with stir-fried peppers and onions in a sweet soy-ginger glaze

OCTOBER 17TH

Steak Oscar

twin medallions of Beef Tenderloin char-grilled and topped with asparagus, lump crab and sauce bearnaise

OCTOBER 24TH

Steak Au Poivre

12oz New York Strip, char-grilled to your liking finished with a classic brandy-peppercorn sauce showcased with cheese-stuffed baby portabella

OCTOBER 31ST

Short Rib Two Ways

Short Rib slow roasted to the perfect tenderness paired with a Short Rib Ravioli and baby spinach in a white wine demi-glace, finished with gremolata



SHRIMP FRENZY

Saturday



OCTOBER 10TH
STUFFED SHRIMP

**FOUR JUMBO SHRIMP WITH OUR CLUB'S
CRAB CAKE, SEASONED AND BROILED TO
PERFECTION FINISHED WITH A BUTTER
SAUCE**

OCTOBER 24TH
TEMPURA SHRIMP

**FIVE JUMBO SHRIMP IN A TEMPURA
BATTER, FRIED TO A GOLDEN BROWN AND
SERVED WITH JASMINE RICE, BROCCOLI
AND GENERAL TSO'S SAUCE**



OCTOBER 3RD
COCONUT SHRIMP

**SIX JUMBO SHRIMP ENCRUSTED WITH
SWEET COCONUT, FRIED TO A GOLDEN
BROWN AND HIGHLIGHTED WITH PINEAPPLE
SALSA & CHILI GLAZE**

OCTOBER 17TH
BACON-WRAPPED SHRIMP

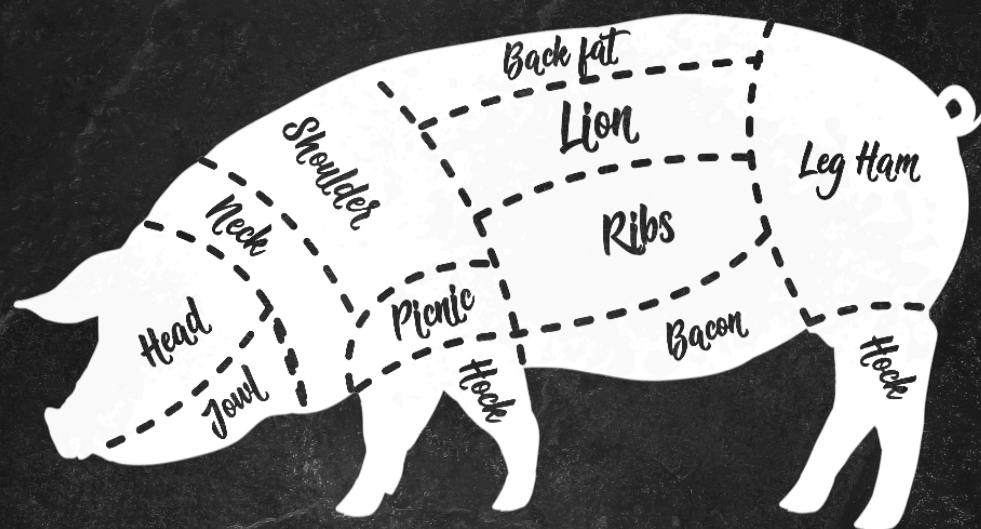
**FIVE JUMBO SHRIMP WRAPPED WITH
HICKORY SMOKED BACON, BROILED AND
SERVED ON A BED OF RICE FINISHED WITH A
MANGO SALSA AND BBQ DRIZZLE**

OCTOBER 31ST
SHRIMP ALFREDO

**PAN SAUTEED SHRIMP, BROCCOLI AND
ROASTED TOMATOES IN A RICH ALFREDO
SAUCE TOSSED WITH FETTUCCINE PASTA
SERVED WITH GARLIC BREAD**

BUTCHER TO TABLE

SUNDAYS IN OCTOBER



OCTOBER 4TH

HOG MAW

TRADITIONAL HOG MAW STUFFED WITH SAUSAGE AND POTATOES, OVEN ROASTED AND FINISHED WITH A PORK JUS

OCTOBER 11TH

SMOKED SAUSAGE

LOCAL SMOKED SAUSAGE, GRILLED TO PERFECTION AND FINISHED WITH PEPPERS, ONIONS AND A MUSTARD GLAZE

OCTOBER 18TH

SMOKED PORK CHOPS

TWIN BONE-IN PORK CHOPS SERVED ATOP ROSEMARY MASHED POTATOES FINISHED WITH A DIJON-PORK DEMI

OCTOBER 25TH

HAM STEAK

BONE-IN HAM STEAK, GRILLED TO PERFECTION SERVED WITH SCALLOPED POTATOES AND FINISHED WITH BROWN SUGAR BUTTER