



JULY 2026 BAR



SUN	MON	TUES	WED	THURS	FRI	SAT
			1 HAPPY HOUR MENU (5:00-7:00PM)	2 HAPPY HOUR MENU (5:00-7:00PM)	3 STEAK NIGHT (STEAK & SHRIMP)	4 HAPPY 4TH OF JULY! INTERNATIONAL SEAFOOD (CIOPPINO) KITCHEN CLOSES AT 7PM
5 HAPPY HOUR MENU (5:00-7:00PM)	6 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	7 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	8 HAPPY HOUR MENU (5:00-7:00PM)	9 HAPPY HOUR MENU (5:00-7:00PM)	10 STEAK NIGHT (STEAK & STEAMER)	11 INTERNATIONAL SEAFOOD (PAELLA)
12 HAPPY HOUR MENU (5:00-7:00PM) TEXAS HOLD 'EM SIT & GO (12:00PM)	13 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	14 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	15 HAPPY HOUR MENU (5:00-7:00PM)	16 HAPPY HOUR MENU (5:00-7:00PM)	17 STEAK NIGHT (STEAK & POTATO)	18 INTERNATIONAL SEAFOOD (FISH & CHIPS) DJ LYNN (8:00PM-MIDNIGHT)
19 HAPPY HOUR MENU (5:00-7:00PM)	20 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	21 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM TEXAS HOLD 'EM TOURNAMENT (7:00PM)	22 HAPPY HOUR MENU (5:00-7:00PM)	23 HAPPY HOUR MENU (5:00-7:00PM)	24 STEAK NIGHT (STEAK & CAKE) PAUL MINNICH ACOUSTIC (7:00-10:00PM)	25 INTERNATIONAL SEAFOOD (RAMEN/SUSHI COMBO)
26 HAPPY HOUR MENU (5:00-7:00PM)	27 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	28 LUNCH SPECIALS & BAR MENU 'TIL 8:30PM	29 HAPPY HOUR MENU (5:00-7:00PM)	30 HAPPY HOUR MENU (5:00-7:00PM)	31 STEAK NIGHT (STEAK & MAC)	



JULY 2026 LOUNGE



SUN	MON	TUES	WED	THURS	FRI	SAT
			1	2	3	4
	C	C	FAMILY VALUE MENU	FAMILY VALUE MENU	STEAK NIGHT (STEAK & SHRIMP)	HAPPY 4TH OF JULY! INTERNATIONAL SEAFOOD (CIOPPINO) LOUNGE OPEN 4-7PM
5	6	7	8	9	10	11
PICNIC IN JULY	L	L	FAMILY VALUE MENU	FAMILY VALUE MENU	STEAK NIGHT (STEAK & STEAMER)	INTERNATIONAL SEAFOOD (PAELLA)
12	13	14	15	16	17	18
PICNIC IN JULY	O	O	FAMILY VALUE MENU	FAMILY VALUE MENU	STEAK NIGHT (STEAK & POTATO)	INTERNATIONAL SEAFOOD (FISH & CHIPS)
19	20	21	22	23	24	25
PICNIC IN JULY	S	S	FAMILY VALUE MENU	FAMILY VALUE MENU	STEAK NIGHT (STEAK & CAKE)	INTERNATIONAL SEAFOOD (RAMEN/SUSHI COMBO)
26	27	28	29	30	31	
PICNIC IN JULY	E	E	FAMILY VALUE MENU	FAMILY VALUE MENU	STEAK NIGHT (STEAK & MAC)	
	D	D				



NEWSLETTER

July 2026

THE PRESIDENT'S CORNER



Dear Members:

The past several weeks have been among the most difficult in our club's history. Learning that our former manager has been accused of misappropriating a significant amount of the club's funds has been upsetting, disappointing, and deeply concerning. As the club's President, I share those feelings and understand the impact this has had on every member who has placed their trust in our organization.

Recently, the club issued a public statement regarding the ongoing police investigation. While we must respect the legal process and cannot comment on specific details while the investigation continues, I want to assure every member that the Board has been fully committed to cooperating with law enforcement and taking every appropriate step to protect the interests of the club.

Although this situation is painful, it does not define who we are. Our club has been built by over 93 years of dedicated volunteers, loyal members, and a shared commitment to fellowship, service, and community.

On behalf of the Board of Directors, thank you for your continued confidence and dedication. We remain committed to serving our members and preserving the future of this club for generations to come.

With regards,

Tyler Chronister, President



★ HAPPY ★
4TH OF JULY

CHICKEN BBQ

A huge thank you to everyone who made our June 20th Chicken BBQ another fantastic success! We are incredibly grateful to our dedicated volunteers – **Dave Lauer, Terry Lehr, George Roser, Bryan Harman, Rick Wilson, Deb White, Rose Strom, Kelly Barnett, Connor Barnett, and Deb Haas** – for their hard work in keeping things running smoothly.

A special shout-out goes to our Chicken BBQ Coordinator, Dwight Achenbach, for his excellent leadership in organizing the day, and to our Board Members: John Love, Ryan Barnett, and Mike Messersmith, for their continued support. It was a wonderful day and we couldn't have done it without this amazing team!

2026 BLOCK PARTY

The Viking AA Block Party is back! On Saturday, September 19th, join us in the parking lot for a day jam packed with live music, drinks, food and games! If you've got to work, make sure you put in your PTO because you won't want to miss out this year!

More details, including our music lineup, will be coming to you soon! Keep your eyes peeled!



09.19.2026

UPCOMING HOLIDAYS & EVENTS

- Saturday, July 4th – Independence Day (Lounge Open 4:00-7:00PM)
- Sunday, July 12th – Texas Hold 'Em Sit & Go (12:00PM - \$50 Buy-In)
- Saturday, July 18th – DJ Lynn Downstairs (8:00PM - Midnight)
- Tuesday, July 21st – Texas Hold 'Em Tournament (6:30PM Registration)
- Friday, July 24th – Paul Minnich LIVE Downstairs (7:00-10:00PM)

SCHOLARSHIP WINNERS

Congratulations to the winners of this years \$2,000 Viking AA Scholarships:

**Westley Smith
Leanna Baker
McKenzie Ott
Lily Baker
Hadley Cotton**

From all of us here at the Viking Athletic Association, we wish you the best of luck in your future endeavors!

MEMBERSHIP INFORMATION

New Member fees are as follows:

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

Please note – membership applications must be completed on the premises accompanied with a valid ID; a male (active) member of over one year must propose membership and; membership must be seconded by a Board Member or Manager.

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.

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/x105

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

Tyler Chronister

Vice President

Ryan Barnett

Treasurer

Lynn Sheely

Secretary

Shane Knisley

Directors

Dwight Achenbach

Mike Messersmith

John Love

CONTACT US

Email: vikingaa@comcast.net

Upstairs Lounge: (717) 854-3229 x104/x105

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

CRAB BALLS ————— **\$1.75/ea.**

MINI TACOS ————— **\$5.00**

PRETZEL BITES ————— **\$6.00**

SERVED WITH CRAB DIP

STEAMED SHRIMP ————— **\$6.00**

SERVED WITH LEMON & COCKTAIL

GATOR BURGER ————— **\$6.00**

SERVED WITH FRIES





family value

MENU

*wednesdays & thursdays
in the lounge*



a rotating selection of
entrées featuring your
favorites from the
classic Viking Menu



***your choice of entrée
for a special price!***



International Seafood Saturdays



July 4th

Cioppino (USA)

a robust tomato – based seafood stew with shrimp, scallops, fish, mussels, clams and calamari served with sourdough bread

July 11th

Paella (Spain)

a spanish rice dish loaded with shrimp, calamari, mussels, chicken, sausage and vegetables seasoned to perfection

July 18th

Fish & Chips (UK)

delicate cod pieces lightly battered and fried to a golden brown served with potato wedges, mushy peas and tartar sauce

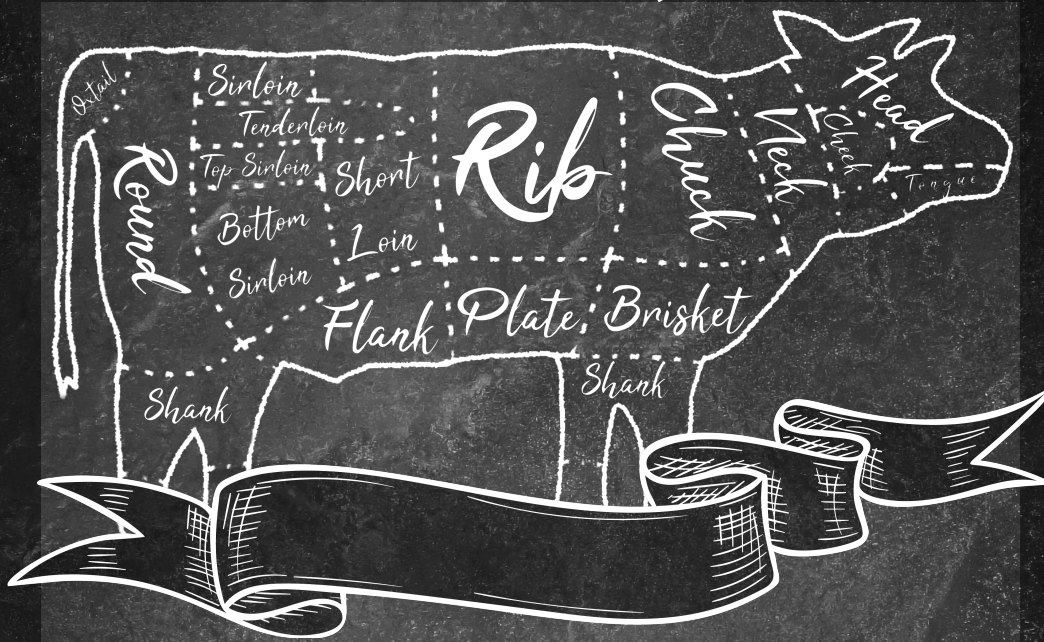
July 25th

Ramen Bowl & Sushi Combo (Japan)

seared flank steak served in a glossy sweet sauce with noodles finished with peppers, onions and scallions; paired with spicy crab sushi, wasabi, ginger and soy

STEAK NIGHT

FRIDAYS IN JULY



JULY 3RD

STEAK + SHRIMP

4OZ PETITE FILET CHAR-GRILLED TO YOUR PREFERENCE, TOPPED WITH FOUR JUMBO SHRIMP SCAMPI, HERBED GARLIC BUTTER AND FINISHED WITH A LIGHT DEMI

JULY 10TH

STEAK + STEAMER

10OZ RIBEYE BOLDLY SEASONED AND CHAR-GRILLED TO YOUR LIKING ACCOMPANIED BY 1/2 POUND OF CHESAPEAKE STEAMED SHRIMP

JULY 17TH

STEAK + POTATO

12OZ NEW YORK STRIP CHAR-GRILLED TO PERFECTION PAIRED WITH A BAKED POTATO STUFFED WITH SMOKED BURNT ENDS, CHEDDAR, SOUR CREAM AND GREEN ONIONS

JULY 24TH

STEAK + CAKE

10OZ RIBEYE CHAR-GRILLED TO YOUR PREFERENCE TOPPED WITH ASPARAGUS, OUR HOUSE CRAB CAKE AND BEARNAISE SAUCE

JULY 31ST

STEAK + MAC

LONDON BROIL SERVED THINLY SLICED, FINISHED WITH A RED WINE DEMI AND ACCOMPANIED WITH CREAMY MAC AND CHEESE LACED WITH LOBSTER, SHRIMP AND CRAB

PICNIC IN JULY

SUNDAYS

BROASTED CHICKEN SPECIAL!



2PC – \$8.00

4PC – \$12.00

Accompanied with:

BAKED BEANS

CORN

POTATO WEDGES