

Chestnut Landing

Thursday, February 12, 2020 through Saturday, February 22, 2020

Telephone (717) 217-5410 for all reservations

Appetizers

All entrees are served with your choice of one appetizer. The complimentary appetizers include fruit, pepper slaw, coleslaw, applesauce, mandarin oranges, a cup of soup, as well as the salads listed below. The Featured appetizer may be ordered with an additional charge.

Featured Appetizer Shrimp Cocktail - *Six jumbo shrimp poached in court bouillon served with cocktail sauce* \$7

Bowl Fresh Seasonal Fruit \$3.50

House-made Coleslaw \$2.00

Applesauce or Mandarin Oranges \$2.00

Soups & Salads

House-made Soup of the Day \$3.50

Chicken Noodle or Tomato Soup \$3.50

The Wedge – *Crisp iceberg lettuce, hickory bacon, crumbled bleu cheese & tomatoes* **\$3.95**

Garden Greens – *Mixed greens, English cucumbers, tomatoes, & carrots* **\$3.95**

Hail Caesar – *Fresh romaine, parmesan cheese, herb croutons & anchovies w/ creamy Caesar dressing*

Small \$3.95 Large \$7.95

Asian Salad – *Mixed greens, toasted almonds, mandarin oranges, English cucumbers, crispy Asian noodles & sesame ginger dressing*

Small \$3.95 Large \$7.95

Southwest Salad – *Mixed greens, black beans, corn, aged cheddar cheese, tomatoes, crispy tortilla strips with guacamole, sour cream, salsa & mexi-ranch dressing*

Small \$4.95 Large \$7.95

Classic Greek – *Mixed greens, hot house cucumbers, red onions, kalamata olives, tomatoes & feta cheese with a Yasou Feta vinaigrette*

Small \$4.95 Large \$7.95

All salads served w/ your choice of dressing

Add chicken breast \$4.00 /Add shrimp \$6.00

Chestnut Landing

Healthy Active Living Menu

Green Curry Chicken – Boneless skinless chicken breast sauteed with eggplant, potato, red pepper and thai basil finished with a light curry coconut cream reduction served over basmati rice

Calories 252.2 Total Fat 10.8g Protein 18.5g Sodium 329.5mg Total Carbs 22.3g Sugar 8.5g

Small Portion \$14/Regular Portion \$16 (GS)

Tuxedo Quinoa Salad – Black and white quinoa tossed with baby spinach, black beans, grape tomatoes, fire roasted corn and scallions finished with a cumin lime vinaigrette

Calories 293.10 Total Fat 9.9g Protein 10.8g Sodium 19.5mg Total Carbs 43.8g Sugar 2.7g

\$14 (GS)

When regular and small portions are offered, regular portions cannot be split.

World Palette

We will be preparing global cuisine utilizing the right ingredients in an authentic way to take you on a journey to countries near and far.

Consuming Raw and Undercooked Vegetables, Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Bourne Illness

Chestnut Landing

Main Course

Fajitas – Tex-Mex marinated grilled skirt steak strips with sauteed peppers and onions accompanied by three six inch flour tortillas, shredded lettuce, pico de gallo, shredded cheese, sour cream and guacamole served with pinto beans

\$17

Orange Chicken – Chicken sautéed with scallions, Chinese chili pepper, orange zest, and ginger served over basmati rice served with one side

Small Portion \$14/Regular Portion \$17 (GS)

Pork Calvados – Pork tenderloin medallions pan-seared with sliced apples and onion finished with apple brandy served with mashed potato and choice of one side

\$18 (GS)

Miso Glazed Black Cod – Black cod fillet marinated in mirin, sake, and white miso paste grilled served atop basmati rice garnished with edamame mélange and pickled ginger

\$21 (GS)

Broiled Jumbo Lump Crab Cakes - Our house-made jumbo lump crab cakes accompanied by dill cream sauce served with two sides

(Double Crab Cake Cannot Be Split)

Single \$18/Double \$24

Filet Mignon - Six ounces of choice hand carved beef tenderloin, grilled just the way you like it finished with sauce Robert with choice of two sides *

\$25 (GS)

Sides

Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Long Grain & Wild Rice, Corn, Peas, Baby Carrots, Green Beans, Sautéed Mushrooms, Broccoli, Zucchini & Squash, Asparagus, Sautéed Baby Spinach

We Will Gladly Alter Entrees to Fit Specific Dietary Needs. Please Make Sure to Communicate

Your needs to Your Server

GS Denotes Gluten Sensitive

Chestnut Landing

Classically Homestyle

Chicken Parmigiana – Breaded boneless chicken breast deep-fried and topped with marinara sauce, fresh mozzarella and parmesan cheeses served atop al dente angel hair pasta accompanied by choice of one side

Small Portion \$14/Regular Portion \$16

Liver and Onions – Calves liver sautéed topped with caramelized onions served with mashed potatoes and gravy and choice of one side

\$16

Baja Style Fish Tacos – Two lager battered haddock filets fried; placed on two flour tortillas topped with pico de gallo, red cabbage slaw, pickled red onion and chipotle aioli served with stewed pinto beans.

\$15

Sandwiches & Extras

All Sandwiches & Platters served with dill pickle & choice of French fries, onion rings or home-made kettle chips.

Pub Cod Sandwich - Batter dipped & golden fried on a brioche roll with choice of lettuce tomato & onion and selection of tartar, cocktail or lemon dill sauce

\$6.25

Crab Cake Sandwich - Our crab cake broiled till golden and served on a brioche roll with lettuce tomato & onion and selection of tartar, cocktail or lemon dill sauce

\$12.95

Quarter Pound Hot Dog - Grilled and served on a toasted bun

\$4.50

Ham, Chicken or Tuna Salad - Your choice of bread, with lettuce, tomato & onion

\$5.25

Deli Board Sandwich - Deli sliced ham or turkey on your choice of bread & cheese, with lettuce, tomato & onion

\$5.25

Chicken Fingers - Five crispy golden fried tenders served with your choice of dipping sauce

\$6.25

Fish & Chips - Twin beer battered cod filets, coleslaw & selection of tartar, cocktail or lemon dill sauce

\$10.95

Hamburger – Our 6 oz. hamburger grilled to perfection and served with any toppings you'd like.

\$8.75