

Chestnut Landing

Wednesday, July 31st, thru Saturday, August 10th, 2019

Telephone (717) 217-5410 for all reservations

Appetizers

Sweet and Sour Cucumber Salad \$3

Bowl Fresh Seasonal Fruit \$3.50

House-made Pepper Slaw or Cole Slaw \$2.00

Apple Sauce 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

Sesame Seed Crusted Salmon – Six ounce filet of salmon crusted with sesame seeds and baked finished with lemongrass soy butter served with mashed ube (purple yam/sweet potato)

Calories 601 Total Fat 21g Protein 30g Total Carbs 49g Sodium 592mg Sugar 2g

\$16 (GS)

Mediterranean Farro Salad – Ancient grain cooked and tossed with green and red pepper, cucumber, red onion, olives and feta cheese finished with a light dressing of red wine vinegar, lemon juice, and olive oil

Calories 268 Total Fat 4g Protein 8g Sodium 536mg Total Carbs 50g Sugar 4g

\$10

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

Farm Fresh Special

We are committed to building relationships with our community's farms to provide our residents a weekly special prepared using locally sourced ingredients. To ensure the highest quality, these ingredients at times may be personally selected by our culinary team from places such as Country Creek, Fulton Farm, Amazin' Grazin' Farm, etc...

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

July 31st through August 10th

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Main Course

Orange Brined Cornish Game Hen – Cornish hen brined in orange juice; roasted served with a wild rice pilaf made with dried cranberries, dried apricots and almonds served with choice of one side

\$21 (GS)

Barramundi – Native to Australia, this white fin fish is prepared with the skin on and pan-seared finished with an anchovy butter and capers served with golden beets and steamed asparagus

\$23 (GS)

Veal Toscana – Seared veal scallopine lightly braised with wild mushrooms, heirloom tomatoes, capers, pinot grigio, basil and oregano finished with butter served atop cassarecce pasta

Small Portion \$17/Regular Portion \$21 (GS)

Barbacoa Enchilada – Tender Mexican spiced braised beef placed in flour tortillas with stewed pinto beans and cheddar cheese baked with enchilada sauce and cheese sauce garnished with shredded lettuce, pico de gallo, guacamole and sour cream served with Spanish rice

Small Portion (One 8-inch Tortilla) \$11/Regular Portion (Two 8-inch Tortillas) \$14

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 red wine demi served with 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.

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

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

Choice of Soup or Salad

Chicken and Waffle – Waffle topped with buttermilk marinated fried chicken finished with your choice of bourbon maple syrup or gravy served with choice of one side

Small Portion (Quarter Waffle) \$12/Regular Portion (Half Waffle) \$14

Meatloaf – Mixture of ground beef, onion, egg and bread crumbs glazed with a sweet tomato sauce baked topped with gravy and onion straws served with mashed potato and choice of one side

Small Portion \$14/Regular Portion \$17

Shrimp Scampi – Extra large shrimp sauteed with shallots and garlic finished with lemon juice, white wine, butter and parsley served atop casserecce pasta with a choice of one side

Small Portion (Three shrimp) \$13/Regular Portion (Six shrimp) \$16

Sandwiches & Extras

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

Pub Cod Sandwich - Batter dipped & golden fried on a brioche roll with lettuce & tomatoes & tartar sauce

\$6.25

Crab Cake Sandwich - Our crab cake broiled till golden and served on a brioche roll with lettuce, tomatoes & tartar sauce

\$13.95

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, cole slaw & tartar sauce

\$10.95

Hamburger – Our 6 oz. hamburger grilled to perfection and served with any toppings you would prefer

\$8.75