

# Chestnut Landing

**Wednesday, November 06, 2019 through Saturday, November 16, 2019**

**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 Sausage Stuffed Mushrooms with Madeira Drizzle \$7**

**Bowl Fresh Seasonal Fruit \$3.50**

**House-made Pepper Slaw or 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**

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## Healthy Active Living Menu

**Yucatan Shrimp** – Recipe from “Doc Ford’s Rum Bar and Grille” in the Fort Myers/Captiva and Sanibel Island area of Florida; jumbo shrimp sautéed with garlic, sambal oelek and finished with butter served with coconut lime rice

Calories 481 Fat 26g Protein 26g Sodium 378mg Total Carbs 32g Sugar 1g

**Small (Three Shrimp) \$14/Regular (Six Shrimp) \$17 (GS)**

**Roasted Tofu with Peanut Sauce and Coconut Lime Rice** – Extra firm tofu roasted placed atop coconut lime rice garnished with pickled bell peppers and wilted baby kale finished with a slightly spicy, yet fragrant peanut sauce reminiscent of satay sauce

Calories 537 Total Fat 31g Protein 18g Sodium 515mg Total Carbs 51g Sugar 2g

**\$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.**

### **Cauliflower Chaat**

This dish originating in India can be found in Pakistan, Nepal and Bangladesh usually sold from roadside carts features a cauliflower steak seasoned with garam masala, chili powder, turmeric, garlic and ginger roasted garnished with yogurt, green chutney, tamarind chutney, pomegranate arils and sev (chick pea flour thin noodles)

**\$13 (GS)**

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

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## Main Course

**Chicken Vesuvio** – Italian American dish originating in Chicago made with bone-in chicken thighs pan-seared with potato wedges and peas seasoned with fresh oregano, parsley and garlic finished with white wine and butter

**Small (One Chicken Thigh) \$15/Regular Portion (Two Chicken Thighs) \$18 (GS)**

**Tuscan Sausage and Farro Soup with Italian Bread** – Hearty tomato broth soup made with Italian sausage, onion, celery, carrot, cannellini beans, farro, roma tomatoes and escarole garnished with parmesan cheese served with two slices of warm Italian bread

**\$12**

**Carne Asada** – Latin American inspired dish of grilled skirt steak served with chismol (Central American condiment made with tomato, onion, pepper, and cilantro) and chimmichurri sauce accompanied by stewed black beans and rice

**\$20 (GS)**

**Pistachio Crusted Lamb Loin** - Marinated, seared and basted lamb loin bursts with the spicy flavour of harissa paste and the earthy and sophisticated taste of pistachios finished with a port wine jus accompanied by butternut squash puree and choice of one side

**\$24**

**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 mushroom demi served 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**

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## Classically Homestyle

**Broiled Cod** – Fresh broiled with butter and white wine topped with herbed bread crumbs served with choice of two sides

**\$18**

**Beef & Bean Enchilada** – Ground beef cooked with Tex-Mex spices placed in a corn tortilla with re-fried beans, onion and cheddar cheese topped with red enchilada sauce; baked and garnished with lettuce, guacamole and sour cream served with rice

**Small Portion (One Enchilada) \$12/Regular Portion (Two Enchiladas) \$14 (GS)**

**Chicken & Dumplings** – Chicken and vegetables in a rich creamy gravy topped with bisquick dumplings served with a choice of one side.

**Small Portion \$14/Regular Portion \$17**

## 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**