

Chestnut Landing

Wednesday, November 07th thru Saturday, November 17th, 2018

Telephone (717) 217-5410 for all reservations

Appetizers

Sausage Stuffed Mushrooms with Madeira Drizzle \$7

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

Poached Salmon Cucumber Raita – Gently simmered salmon fillet in a flavorful white-wine broth served with a yogurt cucumber mint sauce served atop wilted spinach and lentils

Calories 623.9 Total Fat 29.7g Protein 57.2g Sodium 232.6mg Total Carbs 17.3g Sugar 10.2g

Small Portion (Three ounce Salmon Fillet) \$14/Regular Portion (Six ounce Salmon Fillet) \$18 (GS)

Vietnamese Lettuce Wraps with Chicken – Butter lettuce filled with julienne carrot, cucumber, radish, avocado, tofu, and chicken served with nuoc chom (sauce made from fish sauce, siracha, and lime juice) served with lime cilantro rice

Calories 534.45 Total Fat 27g Protein 33.8g Sodium 505mg Total Carbs 42.9g Sugar 25.6g

\$16 (GS)

Grilled Vegetable Plate – Zucchini, yellow squash, portobello mushroom, fresh peppers, red onion, and asparagus grilled finished with balsamic vinaigrette served with long grain and wild rice.

Calories 358.5 Total Fat 8.3g Protein 12.9g Sodium 314mg Total Carbs 63.6g Sugar 18.9

\$14

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.

The special may be an entrée, appetizer or dessert for the week.

Please ask your server for details.

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

October 24th through November 03rd

Chestnut Landing

Main Course

Chile Relleno – Two anaheim pepper peppers filled with cheese covered in an egg batter fried served with cilantro lime rice and black bean corn salsa finished with sofrito

\$15 (GS)

Crab Au Gratin - Jumbo lump crab with fresh vegetables, cream, and cheese baked until golden served with choice of two sides

Small Portion \$18/Regular Portion \$24

Pan-Seared Chicken Breast – Skin-on chicken breast cooked in the sous vide then pan-seared finished with bourbon glaze served with spiralized sweet potatoes and Swiss chard

\$18

Jägerschnitzel - Pork loin cutlet pounded thin, breaded and pan-fried finished with a mushroom, white wine, and cream sauce served with mashed potatoes and sweet and sour red cabbage.

Small (One 3 ounce Pork Cutlet) \$14/Regular Portion (Two 3 ounce Pork Cutlets) \$17

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 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.

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

GS Denotes Gluten Sensitive

October 24th through November 03rd

Chestnut Landing

Classically Homestyle

Choice of Soup or Salad

Slippery Beef Pot Pie – Tender bites of beef and potatoes in a rich brown broth finished with homemade noodles served with creamed lettuce

Small Portion \$14/Regular Portion \$17

Fish & Chips – Fillet of cod dipped in lager batter served with fresh cut fries and coleslaw

\$12

Ham Steak – Bone-in ham steak pan-seared finished with pan gravy served with scalloped potatoes and choice of one side

\$14

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 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

\$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, cole slaw & tartar sauce

\$10.95

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

\$8.75