

Chestnut Landing

Wednesday, October 10th thru Saturday, October 13th 2018

Telephone (717) 217-5410 for all reservations

Appetizers

Baked Camembert with Dried Fruits and Crostini \$9

Camembert cheese topped with chopped dried apples and cranberries, walnuts and honey

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

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Healthy Active Living Menu

BBQ Dusted Grouper – Six ounce red grouper filet seasoned with BBQ spice pan seared finished with grilled mango and blackberry salsa served with mixed grain pilaf and choice of one side

Calories 430 Total Fat 2g Protein 35.1g Sodium 131mg Total Carbs 74g Sugar 23g

\$20 (GS)

Chicken with Artichokes – Sautéed chicken breast with artichokes, wilted spinach and sun-dried tomatoes served atop a bed of herbed orzo.

Calories 504.2 Total Fat 6.5g Protein 53.3g Sodium 290.3mg Total Carbs 59.9g Sugar 3.5g

Small Portion \$14/Regular Portion \$16

Roasted Vegetable and Quinoa Harvest Bowl – Brussels sprouts, carrots, Yukon gold potatoes, and red onion roasted placed atop white quinoa finished with a maple tahini dressing.

\$13 (GS)

Calories 414 Total Fat 7.2g Protein 15.8g Sodium 510.75mg Total Carbs 77.7g Sugar 10.1g

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

Local Farm Fresh Special

We will be utilizing local farm fresh produce from Fulton Farm and Country Creek Produce to create a weekly special.

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

October 10th through October 13th

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Main Course

Spaghetti with Corn Carbonara and Crab – Al dente cooked spaghetti tossed with sautéed shallots, garlic, pancetta and jumbo lump crabmeat finished with carbonara sauce made with fresh corn

Small Portion \$14/Regular Portion \$17

Grilled Ribeye Steak – Twelve ounce choice ribeye steak grilled to your liking topped with grilled onions and mushrooms served with roasted yukon gold potatoes and choice of one side *

\$19 (GS)

Langos – Hungarian street food; fried bread topped with shredded cheese, tomato, arugula, cucumber, olives, red onion and sour cream

\$13

Maple Pecan Crusted Salmon – Fillet of salmon coated with pure maple syrup and dijon mustard topped with pecan crumbles served with smashed yukon gold potato and wilted spinach

Small Portion (Three ounce)\$14/Regular Portion (Six ounce) \$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

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Classically Homestyle

Choice of Soup or Salad

Chicken Pot Pie – Chicken breast mixed with carrot, celery, onion, peas, potatoes, and gravy placed in a flaky pie shell and baked served with choice of one side

\$14

Steak & Eggs – Country fried Steak with sawmill gravy served with over easy eggs, hash browns and southern style biscuit

\$14

Pork Medallions – Pork tenderloin cut into medallions sautéed and finished with an apple stone ground mustard pan sauce served wilted spinach and roasted root vegetables

Small Portion \$15/Regular Portion \$18

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