

Chestnut Landing

Wednesday, October 23rd, 2019 through Saturday, November 02nd, 2019

Telephone (717) 217-5410 for all reservations

Appetizers

Fresh Spring Rolls \$8

Julienne carrot, red cabbage, cucumber, rice noodles, butter lettuce, scallion, cilantro and mint rolled into rice paper served with honey soy peanut and thai chile dipping sauces

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

Cedar Plank Salmon – Boneless skinless salmon filet cooked on a cedar plank with maple mustard glaze with choice of two sides

Calories 291 Fat 14g Protein 25g Sodium 141.4mg Total Carbs 13g Sugar 12g

\$17 (GS)

Grilled Vegetable Napoleon Stack – Layers of grilled eggplant, Portobello mushroom, zucchini, yellow squash, red onion, red pepper and fresh mozzarella cheese set atop tomato basil bisque served with choice of one side

Calories 451 Total Fat 32g Protein 17g Sodium 293mg Total Carbs 29g Sugar 4g

\$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

October 23rd through November 02nd

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Main Course

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) \$15/Regular Portion (Two 3 ounce Pork Cutlets) \$18

Grilled New York Strip Steak – Forty-two day dry aged 12 ounce New York strip steak grilled to your liking finished with rosemary, thyme and garlic butter served with choice of two sides *

\$25 (GS)

Chicken Cordon Bleu – Tender chicken breast stuffed with prosciutto and aged Swiss cheese; breaded and fried until golden finished with supreme sauce served with choice of two sides

\$19

Moroccan Lamb Meatballs – Finished with spicy tomato chutney, feta cheese, and warm pita served with choice of one side.

Small Portion \$14/Regular Portion \$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 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

Choice of Soup or Salad

Scalloped Oysters – Oysters, bread, and cream topped with saltine cracker crumbs baked until golden brown served with choice of two sides.

Small Portion \$15/Regular Portion \$19

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

\$14

Beer Can Rotisserie Chicken – Whole chicken rubbed with spices placed on a beer can and roasted, a serving is a half of a chicken with mashed potatoes and choice of one side

Small Portion (Leg & Thigh or Breast & Wing) \$13/Regular Portion (Leg & Thigh and Breast & Wing) \$16

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, coleslaw & tartar sauce

\$10.95

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

\$8.75