

Chestnut Landing

Dinner Menu

LOCATED IN BROOKVIEW NORTHGATE
HOURS: WEDNESDAY – SATURDAY 4PM-6:30PM
TO MAKE A RESERVATION OR PLACE AN ORDER FOR TAKE OUT OR DELIVERY,
PLEASE CALL (717) 217-5410 PRIOR TO 4:00 P.M.

Appetizers

SOUP OF THE DAY ~ TOMATO SOUP ~ CHICKEN NOODLE SOUP

Cup of Soup Bowl of Soup
\$3.50 \$4.25

GARDEN GREENS SALAD

Fresh mixed romaine and radicchio lettuces topped with carrot, English cucumber and grape tomatoes served with your choice of dressing

Small \$3.50/Large \$6.25  GS

ASIAN SALAD

Fresh mixed romaine and radicchio lettuces topped with carrot, English cucumber mandarin oranges, chow mein noodles and toasted almonds served with sesame ginger dressing

Small \$4.50/Large \$7.25 

CAESAR SALAD

Fresh mixed romaine and radicchio lettuces topped with herb croutons, parmesan cheese and anchovies served with creamy Caesar dressing

Small \$4.50/Large \$7.25 

GREEK SALAD

Fresh mixed romaine and radicchio lettuces topped with English cucumber, red onion, grape tomatoes, kalamata olives and feta cheese served with Greek vinaigrette

Small \$4.50/Large \$7.25  GS

SOUTHWEST SALAD

Fresh mixed romaine and radicchio lettuces topped with black beans, corn, grape tomatoes, shredded cheddar and Monterey Jack cheese, crispy tortilla strips accompanied by guacamole, salsa, sour cream and house-made Mexi-Ranch dressing

Small \$4.50/Large \$8.75 

CHEF SALAD

Fresh mixed romaine and radicchio lettuces topped with carrot, English cucumber grape tomatoes, julienne turkey, ham and Swiss cheese and hard-boiled egg served with your choice of dressing

Small \$6.25/Large \$9.00 GS

ADD CHICKEN BREAST TO ANY SALAD/ADD SHRIMP TO ANY SALAD

\$4.00/\$6.00 GS

HOUSE-MADE COLESLAW

Finely diced cabbage and carrots mixed with a creamy sweet & sour dressing

\$2.00 GS

FRESH FRUIT

Cantaloupe, honeydew melon and pineapple topped with fresh berries

Cup \$2.00/Bowl \$3.50 GS

APPLESAUCE

With or without a dash of cinnamon

\$2.00 GS

MANDARIN ORANGES

\$3.00 GS

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

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LOCATED IN BROOKVIEW NORTHGATE
HOURS: WEDNESDAY, JANUARY 12TH – SATURDAY, JANUARY 15TH 4PM-6:30PM
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Entrees

RIBEYE STEAK

Twelve-ounce USDA prime beef ribeye steak grilled to your liking finished with roasted garlic rosemary butter served with choice of two sides

\$30 **GS**

HONEY WALNUT SHRIMP

Tempura battered shrimp fried then tossed in a sauce made of honey, mayonnaise and condensed milk garnished with glazed walnuts served with steamed brown rice and choice of one side

Small \$18/Regular \$22

PORCINI & PROSCIUTTO PORK SHANK

Pork shank slow cooked in the sous vide seared finished with a sauce made with porcini mushrooms, prosciutto and cream served with asiago polenta and broccolini

\$24 **GS**

MAHI MAHI

Caribbean seasoned fresh mahi mahi filet; grilled served with mango salsa accompanied by coconut rice and choice of one side

\$25 **GS**

GINGER LIME CHICKEN

Boneless skinless chicken thighs marinated in mayonnaise, fresh ginger and lime grilled served with coconut rice and choice of two side

\$18 **GS**

CAULIFLOWER SCHWARMA BOWL

Cooked black and gold quinoa topped with roasted cauliflower florets and garbanzo beans seasoned with turmeric, cumin, and paprika; cucumber, red onion and tomato finished with tahini dressing

\$15  **GS**

SIDES

Fresh Garden Salad, Coleslaw, Applesauce,
Mashed Potatoes, Baked Potato, Baked
Sweet Potato, French Fries, Peas, Corn, Baby
Carrots, Zucchini & Squash,
Baby Spinach, Brown Rice, Coconut Rice,
Asiago Polenta

PREMIUM SIDES

Add \$1.00

Cup of Soup, Fresh Fruit Cup, Mandarin
Oranges, Onion Rings, Sweet Potato Fries,
Asparagus, Broccoli, Green Beans

Sides, if purchased separately:

Mashed Potatoes, Baked Potatoes, All Fries, Rice Onion Rings & All Vegetables - \$3 each
Fresh Fruit Cup, Applesauce & Coleslaw - \$2 each

GS – Denotes Gluten Sensitive

 – Denotes Vegetarian Item

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Casual Selections

BACON CHEESEBURGER

Our 8 oz. burger grilled and placed on a toasted brioche roll topped with choice of cheese, lettuce, tomato, and onion served with choice of one side

\$9.25

CHICKEN SANDWICH

Six ounce filet of chicken breast grilled or crispy placed on a toasted brioche roll topped with choice of cheese, lettuce, tomato and onion served with choice of one side

\$8.25

CHICKEN TENDERS

Four crispy golden fried chicken breast tenders served with your choice of dipping sauce; ketchup, BBQ sauce, honey mustard or sweet Thai chili accompanied by choice of one side

\$6.25



PUB COD SANDWICH

Beer batter dipped cod filet golden fried placed on a toasted brioche roll topped with choice of cheese, lettuce, tomato and onion and selection of tartar, cocktail or lemon dill sauce served with choice of one side

\$10.25

FISH & CHIPS

Two beer batter dipped cod filets fried golden served with choice of tartar, cocktail or lemon dill sauce accompanied by French fries and coleslaw

\$12.00

DELI BOARD SANDWICH

Choice of tavern ham, smoked turkey breast, chicken salad, tuna salad or ham salad placed on choice of bread/toast topped with choice of cheese, lettuce, tomato and onion served with choice of one side

\$7.75

Featured Salad

FARMER'S MARKET SALAD

Butter lettuce blended with baby spinach topped with roasted butternut squash, roasted Brussels sprouts, red & green seedless grapes, smoked turkey, bacon, feta cheese and sunflower kernels finished with honey balsamic vinaigrette

\$11 **GS**

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