Chestnut Landing Dinner Menu

LOCATED IN BROOKVIEW NORTHGATE
HOURS: WEDNESDAY – SATURDAY4PM-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 **S** 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 SGS

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 Foodborne Illness.

Chestnut Landing

Dinner Menu

LOCATED IN BROOKVIEW NORTHGATE
HOURS: WEDNESDAY, AUGUST 17TH – SATURDAY, AUGUST 20TH 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.

Entrees

RIBEYE STEAK

Twelve-ounce USDA prime certified angus beef ribeye steak grilled to your liking finished with herbed compound butter served with choice of two sides \$29 GS

SESAME CRUSTED TUNA

Ahi tuna filet crusted in tuxedo sesame seeds pan-seared set atop brown rice and napa cabbage & vegetable stir-fry finished with sweetened soy & wasabi drizzle garnished with crispy wonton strips

\$26

CARAMELIZED PORK CUTLET

Pork loin cutlet pounded thin, lightly breaded, cooked till caramelized served with local zucchini & corn fritters finished with citrus jus garnished with honeycomb served with choice of one side

\$18

SHRIMP & GRITS

Extra-large white shrimp sautéed with onion, peppers, tomato & Andouille sausage served atop white cheddar grits accompanied by choice of one side Small \$16/Regular \$20 GS

TUSCAN CHICKEN

Boneless skinless chicken breast pan-seared with shallot, garlic, tomato, spinach, artichoke heart and kalamata olive finished with white wine and cream served over orecchiette pasta

Small \$14/Regular \$17

ORECCHIETTE WITH CREAMY CARROT MISO SAUCE

Orecchiette pasta cooked al dente tossed with a sauce made from shallots, carrots, cashews and white miso paste garnished with carrot top gremolata served with a choice of one side

Add Small \$13/Regular \$16 🕏

SIDES

Cup of Soup
Fresh Garden Salad
Coleslaw
Applesauce
Mandarin Oranges
Fresh Fruit Cup
Asparagus
Baby Carrots

Baby Spinach
Broccoli
Corn
Green Beans
Peas
Zucchini & Squash
Baked Potato
Mashed Sweet Potatoes

Mashed Potatoes
French Fries
No Salt Fries
Sweet Potato Fries
Onion Rings
Orecchiette Pasta
White Cheddar Grits
Brown Rice

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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May Increase Your Risk of Foodborne Illness.

Chestnut Landing Dinner Menu

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Featured Homestyle

BAKED HAM

Black oak smoked pit ham baked finished with honey bourbon apricot glaze served with choice of mashed sweet potatoes or mashed potatoes and choice of one side

\$16

Casual Selections

CHEESEBURGER

Six-ounce butcher's blend hamburger patty grilled to your liking placed on a toasted brioche roll topped with choice of cheese, lettuce, tomato, and onion served with choice of one side

\$8.75

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

\$8.75

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

\$6.75



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

\$10.75

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 \$12.50

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

\$8.25

ADD BACON TO ANY SANDWICH

\$2.00 GS