



# Arthur's Terrace Dinner

Extension 455 or 717.560.8455

## APPETIZERS

Pomme Frites | \$9  GF  V

Crisp seasoned French fries served with garlic aioli, truffle mayo, and chipotle ranch

Jumbo Chicken Wings (8) | \$14  GF

Carolina BBQ, Korean chili, Buffalo, or dry rubbed, served with celery, and bleu cheese or ranch dressing

Spinach & White Cheddar Dip |

\$14  V

Spinach sauteed with caramelized onion folded into a creamy sharp cheddar cheese fondue, served with grilled bread

Potato Fonduta | \$13

Tater tots topped with prosciutto, sharp provolone cheese sauce, garlic aioli, and scallions

Bavarian-Style Pretzel | \$10  V

German hot mustard and obatzda cheese dip

# FLAT BREADS

## Autumn Warmth | \$10

Roasted winter squash with a whipped goat cheese spread, finished with red onion, arugula, and Mike's hot honey drizzle

## Modern Margherita | \$12

Crushed tomato and mozzarella with American salami and a garlic, chive, and parmesan pesto

## The Kennett | \$12

Roasted local Kennett Square mushrooms, caramelized onion spread, mozzarella, whipped ricotta, and truffle oil

# SOUP & SALADS

## Cauliflower & Parmesan Soup |

\$8

## Soup du Jour | \$8

## Caesar Salad | \$10

Romaine, kale, garlic croutons, classic Caesar dressing, and shaved parmesan

## Terrace Salad | \$12

Mixed greens, radicchio, cucumbers, shallots, toasted pumpkin seeds, shaved radish, tomatoes, and crumbled farmers cheese with lemon & white balsamic vinaigrette or choice of dressing

## Flame-Grilled Burger Salad | \$15

Angus beef burger served over chopped romaine lettuce, shaved red onion, fresh crumbled cheese, tomatoes, and cucumbers with a buttermilk bleu cheese dressing or choice of dressing

~ Add Protein to Any Salad ~

*Grilled Chicken \$5 | Sautéed Shrimp \$9*

*Roasted Salmon \$12 | Grilled Steak \$12*

# SANDWICHES

*Served with French fries, sweet potato fries, or  
50/50 fries*

## Steakhouse Burger | \$15

Angus beef burger, lettuce, tomato, onion,  
classic aioli with choice of cheddar, Swiss,  
or American cheese on a  
toasted brioche bun

*Substitute Beyond Burger® \$1*

## Chicken Diavlo | \$12

Chili & herb grilled chicken, Abruzzi  
cheese spread, salami, and oven-roasted  
tomatoes on a long, seeded roll

## Cheese Steak | \$16

Shaved ribeye, fried onions, and  
cheddar cheese sauce on a  
long, seeded roll

## Italian Roast Pork | \$14

Herb-roasted pork shoulder, sharp  
provolone, and broccoli rabe braised with  
garlic & olive oil on a long, seeded roll

## French Dip | \$16

Shaved & slow-roasted prime rib, aged  
Swiss cheese, and horseradish spread on a  
French baguette with beef au jus  
for dipping

## Shroomwich | \$14

Crispy breaded local portobello  
mushroom filled with a melty cheese  
blend, lettuce, tomato, and special sauce  
on a brioche bun

## The Playground | \$10

Griddled peanut butter and strawberry jam  
sandwich filled with sliced bananas on  
buttered Texas toast

# ENTRÉES

## Miso Shrimp | \$32 GF

Sautéed miso glazed shrimp over garlic & ginger scented fried rice with seasonal vegetables in a tamari soy sosu

## Steak Frites | \$MP GF

Rotating Chef selection of steak cut & accompaniment, served with seasoned fries and roasted garlic aioli

## Prime Rib Roast |

\$35 (10 oz.) : \$40 (16 oz.)

Served with whipped potato puree, braised spinach with parmesan, and au jus

## Roasted Half Chicken | \$24 GF

Brined & roasted local chicken alongside a winter squash casserole, finished with a cipollini gravy

## Polenta Bolognese | \$20

Slow-cooked polenta enriched with sharp provolone cheese & cream, topped with a slow-cooked beef & pork Bolognese, served with grilled bread

## Bone-In Pork Chop | \$24 GF

Pan seared pork chop over a roasted winter squash risotto, sautéed seasonal greens with crumbled goat cheese, toasted pumpkin seeds, and pan sauce

## Pomegranate Salmon | \$29

Pomegranate-glazed salmon over a rich tabbouleh grain pilaf, topped with grilled tomatoes, marinated cucumbers, fresh picked herbs, and extra virgin olive oil

## Autumn Tartelette | \$20 V

Roasted fall vegetable gratin of winter squash & root vegetables in a buttery tart topped with winter greens and served with a caramelized onion gravy

# DINNER BUFFET

## Friday & Saturday

(based on occupancy/demand)

13+: \$29.95

4-12: \$14.95

3 & under: free

includes soup & salad bar; entrée dishes  
(e.g., pasta, chicken, beef, and/or seafood);  
sides; and desserts, incl. cakes, cookies, &  
more

*Not available for takeout or room delivery*

## SOUP & SALAD

### BAR | \$12.95

## Friday & Saturday

(based on occupancy/demand)

## BEVERAGES

Coca-Cola Products | \$3

Coke, Diet Coke, Sprite, fruit punch, or  
lemonade

Brewed Selections | \$3

Unsweetened iced tea, hot tea, coffee, or  
decaffeinated coffee

Milk | \$3

Whole, skim, chocolate, or almond milk

Juice | \$3

Apple, cranberry, grapefruit, orange,  
pineapple, or tomato

# ADULT BEVERAGES

See the Adult Beverages menu

*Before placing your order, please inform your server  
if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness.*

*20% gratuity added to parties of 7 or more*

**GF** – gluten free

**V** – vegetarian

(ask about our vegan options)