



**Arthur's
Terrace
Dinner
"To-Go"
Delivery
to Room**

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

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 V

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 V

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

SOUP & SALADS

Cauliflower & Parmesan Soup |

\$8 GF V

Soup du Jour | \$8

Caesar Salad | \$10 V

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

Terrace Salad | \$12 GF V

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 GF

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

Roasted Half Chicken | \$24 GF

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

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

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

Ask about other adult beverage options

COCKTAILS

Eden Old Fashioned | \$12

Bourbon, apple juice, house-made cinnamon-infused simple, and Angostura Bitters, served on the rocks

Blushing Lady | \$13

Vodka, Pama Liqueur, pomegranate & orange juices, honey, and soda water, served on the rocks

Black Magic Margarita | \$15

Silver Tequila, Triple Sec, and fresh lemon & lime juices, served over a large Butterfly Pea Tea ice cube, and garnished with black Himalayan salt

Lavender & Blackberry Champagne Cocktail | \$12

Champagne and Vodka, lavender, & blackberry sauce

The Older Cousin | \$14

Michter's Rye Whiskey, Peychaud's Bitters, simple syrup, and lemon zest

Blood Orange Mule | \$13

Vodka, Cointreau, ginger beer, blood orange juice, and lime juice

Suns 'n' Roses | \$14

Aged Rum, stone fruit syrup, lemon juice, and brewed white tea (cooled)

BEER

Domestic \$6

Miller Lite

Coors Light

Michelob Ultra

Yuengling Lager

Bud Light

Budweiser

LBC Strawberry Wheat

Tröegs Perpetual IPA

Blue Moon

Angry Orchard

Twisted Tea

Imported \$7

Corona

Heineken

Guinness Stout

Stella Artois

Heineken Zero Non-Alcoholic \$5

Draft Beer

Ask for today's selection

HARD SELTZER / TEA

High Noon Hard Seltzer (*assorted flavors*) |
\$7

Twisted Tea | \$6

HOUSE WINE BY THE GLASS (\$10)

Pinot Grigio, Avia, Slovenia

Sauvignon Blanc, Avia, Slovenia

Chardonnay, Canyon Oaks, California

Moscato, Canyon Oaks, California

Pinot Noir, Avia, Slovenia

Merlot, Canyon Oaks, California

Cabernet Sauvignon, Canyon Oaks,
California

White Zinfandel, Beringer, California

WINE

Glass / Bottle

Sparkling

Champagne, Stanford Brut Governor's
Cuvee, California: \$10 / --

Prosecco, Acinum, Italy: -- / \$40

Moscato d'Asti, Ricossa, Italy: -- / \$35

White

Sauvignon Blanc, Giesen, New Zealand:
\$12 / \$40

Chardonnay, Kilda, Australia: \$12 / \$40

Riesling, Washington Hills, Washington:
\$12 / \$40

Pinot Grigio, Ca' del Sarto, Italy: -- / \$40

Sauvignon Blanc, Hubert Brochard,
France: -- / \$45

Chardonnay, Aviary, Napa Valley: -- / \$45

Chardonnay, Cross Barn, California:
-- / \$65

Red

Pinot Noir, Oak Grove, California:
\$12 / \$40

Cabernet Sauvignon, Alias, California:
\$12 / \$40

Malbec, Minimalista, Argentina: \$12 / \$40

Red Blend, Sagelands, Washington:
\$12 / \$40

Pinot Noir, Golden, California: -- / \$45

Pinot Noir, Pike Road, Oregon: -- / \$65

Merlot, Waterbrook, Washington: -- / \$45

Cabernet Sauvignon, Heritage, California:
-- / \$45

Cabernet Sauvignon, Vina Robles,
California: -- / \$65

Malbec, La Posta, Argentina: -- / \$45

Chianti, San Felice Classico, Italy: -- / \$65

Rosé

White Zinfandel, Beringer, California:
\$10 / \$39

Rosé, Mirabeau Belle Année, France:
\$12 / --

*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.*

18% gratuity and \$5 service charge added

 – gluten free

 – vegetarian

(ask about our vegan options)