



Arthur's Terrace Dinner

Extension 455 or 717.560.8455

DINNER BUFFET

Friday & Saturday

(based on occupancy/demand)

13+: \$29.95

4-12: \$14.95

3 & under: free

includes soup & salad bar; pizza & pasta bar; chicken, beef, & seafood entrées; starch; fresh local seasonal vegetable; and desserts, including assorted cakes & pies, monkey bread, skillet cookies, & ice cream bar

SOUP & SALAD

BAR | \$12.95

Friday & Saturday

(based on occupancy/demand)

APPETIZERS

Loaded Tater Tots | \$12

Bacon lardons, scallions, sour cream, and
beer cheese sauce

Bang Bang Shrimp | \$14

With spicy coconut yum yum sauce and
scallions

Jumbo Chicken Wings (8) | \$14

Buffalo or BBQ sauce, celery, and
bleu cheese or ranch dressing

Baba Ghanoush | \$12

Charred eggplant, harissa, tandoori naan,
sesame, and mint-lemon chutney

SOUP & SALADS

Market Soup | \$8

Daily selection of chef-made homestyle
soup

Caesar Artisan Wedge Salad | \$9

Romaine wedge, blistered tomato,
croutons, shaved parmesan cheese, and
Caesar dressing

Hydroponic Greens Salad | \$9

Shredded carrots, shaved red onion,
tomato, farmer's cheese, and white
balsamic vinaigrette

~ Add Protein to Any Salad ~

Grilled Chicken \$6

Seared Salmon \$9

Coulotte Steak \$12

12" PIZZA

Classic Cheese | \$12

Tomato sauce and three-cheese blend

Additional Toppings | \$2 each

Pepperoni, sausage, or grilled vegetables

BURGERS

Accompanied by French fries or sweet potato fries

Backyard Steak Burger | \$14

Angus beef burger, lettuce, tomato, onion, pickle, and choice of American, provolone, cheddar, or Swiss cheese on a toasted brioche bun

Eden Burger | \$14

Beyond Burger®, avocado, tomato, bibb lettuce, green goddess dressing, and choice of American, provolone, cheddar, or Swiss cheese on a toasted brioche bun

SANDWICHES

Accompanied by French fries or sweet potato fries

Cubano | \$13

Roast pork, ham, Swiss cheese, mustard, and pickles on ciabatta bread

Loaded Philly Cheesesteak | \$16

Thinly sliced steak, peppers, onions, mushrooms, and cheese sauce on an Amoroso roll

Buffalo Chicken Wrap | \$12

Grilled chicken in house-made buffalo sauce, bacon, lettuce, tomato, onion, and bleu cheese dressing in a flour tortilla

Mediterranean Pita | \$10

Whipped feta, roasted tomatoes, spinach, red onion, and tzatziki sauce
add grilled chicken \$6

ENTRÉES

Roasted Half Chicken | \$22

Brown butter artichoke potato gnocchi, roasted broccolini, and summer herb salad

Slow-Roasted Prime Rib of Beef | \$30 (12 oz.) : \$35 (16 oz.)

Served with roasted fingerling potatoes, roasted asparagus and baby carrots, horseradish dressing, and au jus

Grilled Barramundi Escabeche | \$32

Seasoned sea bass, pimento aioli, and spicy potatoes

Herb Crusted Pork Loin Chop | \$23

Yellow chili pepper risotto, rainbow chard, and lemon-peach marmalade butter

Broccolini-Artichoke Potato Gnocchi Gratin | \$18

Gruyere cheese, caramelized leeks, thyme, and parsley shallot salad

DESSERTS

Vanilla or Chocolate Ice Cream | \$6
choice of strawberry, chocolate, or caramel sauce

Cheesecake with Strawberry Drizzle | \$8

Double Chocolate Cake | \$8

Carrot Cake with Caramel Drizzle | \$8

NON-ALCOHOLIC 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 your server 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
Moscatto, 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
Moscatto 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.*

20% gratuity added to parties of 7 or more