



# Arthur's Terrace Dinner

Extension 455 or 717.560.8455

## SOUP & SALAD BAR | \$12.95

### DINNER BUFFET

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

### 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

### 12" PIZZA

#### Classic Cheese | \$12

Tomato sauce and three-cheese blend

#### Additional Toppings | \$2 each

Pepperoni, sausage, or grilled vegetables

### 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*

### 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*

## **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

## **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

## **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

## **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

*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*

## ADULT BEVERAGES

### 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)

*Enjoy other cocktails from our full bar*

### 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 your server 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 / --