

Fireside Grille October Weekly Specials

Hours of Operation: 9 am - 6 pm, Sunday 11 am - 2 pm | Reservations: 717.790.8212

*Gluten Free

Sunday October 27	Monday October 28	Tuesday October 29	Wednesday October 30	Thursday October 31	Friday November 1	Saturday November 2
Soup Bowl - \$3.00 Cup - \$2.25						
Sunday Brunch 11:00 am - 2:00 pm \$13.95 per person Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with assorted Dressings House made Pancakes Pork Sausage Links Crispy Bacon House Cut Home Fries with Caramelized Onions Chicken Marsala with Marsala Wine Sauce Omelette Station Choose your favorite Omelette fillers. Eggs cooked to Order. Mashed Potatoes Grilled Asparagus Fresh Baked Rolls Chef's Assorted Dessert Table	Sausage & Potato Soup	Amish Chicken & Corn Soup	Cream of Crab	Chicken and Orzo	New England Clam Chowder	Beef & Vegetable
	Entrees					
	Allegheny Panini (Roast Beef, Ham, Provolone, Lettuce, Tomato, Pesto) \$8.00	Cranberry-Apple Chicken Salad on a Croissant \$7.00	*Cobb Salad \$9.00	Grilled Turkey & Bacon n Cheese Sandwich \$8.50	Seafood Salad on Croissant (Lettuce and Tomato) \$8.00	BLT (Bacon, Lettuce, Tomatoes, Mayo) \$6.50
	CHO- 88g, Na- 1405mg F-17g Cal- 690	CHO- 46g, Na- 756mg F-42g Cal- 700	CHO- 14g, Na- 1233mg, F- 51g Cal- 688	CHO- 41g, Na- 979mg, F- 40g Cal- 667	CHO-34g, Na-1010mg F-45g Cal-698	CHO- 27g, Na- 1108mg F- 66g Cal- 447
	(1) Beef and Rice Stuffed Roasted Pepper with a Sweet Tomato Sauce \$7.50	(3) Baja Fish Tacos with a Mango Cabbage Slaw and a Cilantro Lime Sauce \$8.50	Hot Open Faced Roast Beef Sandwich with Brown Gravy \$8.00	Popcorn Shrimp Basket served with French Fries \$9.00	Stuffed Chicken Cordon Bleu \$8.00	Tuna Noodle Casserole \$8.00
	CHO-34g, Na-468mg F-24g Cal-472	CHO-54g, Na-859mg F-36g Cal-700	CHO-91g, Na-870mg, F-26g Cal-780	CHO- 70g, Na- 1276mg, F- 17g Cal- 652	CHO-19g, Na-1180mg, F-33g Cal-611	CHO-42g, Na-616mg, F-28g, Cal-424
	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories					
	Sides \$1.49					
	Macaroni Salad *Rice Pilaf *Grilled Zucchini and Yellow Squash	*Pepper Slaw Au Gratin Potatoes *Steamed Broccoli	*Fruit Cocktail *Mashed Potatoes *Buttered Corn	*Broccoli Salad *Coleslaw *Roasted Cauliflower	Macaroni Salad *Wild Rice Pilaf *Steamed Medley of String Beans	*Cucumber Salad Sweet Potato Tots *Buttered Peas
	Pizza \$2.49					
	Supreme	Sausage & Pepper	Hawaiian	Philly Cheesesteak	Meat Lovers	BBQ Chicken
	Desserts \$1.99					
	Apple Pie	Oreo Cake	Peanut Butter Cake	Carrot Cake	Peach Pie	German Chocolate Cake

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Sunday November 3	Monday November 4	Tuesday November 5	Wednesday November 6	Thursday November 7	Friday November 8	Saturday November 9
Soup Bowl - \$3.00 Cup - \$2.25						
Sunday Brunch 11:00 am - 2:00 pm \$13.95 per person Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with assorted dressings Scrambled Eggs Pork Sausage Links Crispy Bacon Country Home Fries with Caramelized Onions Sausage Gravy & Biscuits Vegetable Lasagna Baked Salmon with a Sweet Chili Glaze Cheddar Cheese Scalloped Potatoes Mixed Vegetables Dinner Rolls Chef's Assorted Dessert Table	Beef & Vegetable	Potato Leek Soup	Tomato Basil Soup	White Chicken Chili	Italian Wedding Soup	Split Pea Soup
	Entrees					
	Cowboy Grilled Chicken Sandwich (BBQ Sauce, Cheddar Cheese, Frizzled Onions) \$8.50	Chef Scott's Steak Sandwich - Sliced Prime Rib, Sauteed Mushrooms & Onions, Provolone Cheese on Ciabatta with a Roasted Garlic Aioli \$8.50	(2) Cheeseburger Sliders (Lettuce, Tomato, Onions) \$6.50	*Italian Sausage Hoagie with Caramelized Peppers and Onions \$7.00	(2) Beef Tacos (Seasoned Ground Beef, Shredded Lettuce, Cheddar Cheese, Pico De Gallo, served with Sour Cream and Salsa) \$8.50	Chicken Salad on a Croissant with Lettuce and Sliced Tomato \$7.00
	CHO - 26g Na - 250mg F - 15g Cal - 500	CHO - 26g Na - 432mg F - 12g Cal - 277	CHO - 21g Na - 473 F - 13g Cal - 266	CHO - 28g, Na- 904mg, F- 28g Cal- 402	CHO - 24g Na - 535mg F - 20g Cal - 380	CHO - 13g Na - 535mg F - 29g Cal - 400
	(5) Shrimp Fettuccine Alfredo served with a Garlic Bread Stick \$9.00	(3) Chicken Fajitas served with Salsa and Sour Cream \$8.75	*Slow Roasted Pulled Pork and Sauerkraut \$8.00	(1) Asian Bbq Grilled Shrimp Skewer Over Wild Rice \$8.00	Fried Clam Basket served with French Fries \$9.00	Potato Crusted Cod with Chives \$9.00
	CHO - 90g Na - 868mg F - 84.5g Cal - 861	CHO - 62g Na - 650mg F - 27.5g Cal - 630	CHO - 20g Na - 980mg F - 38g Cal - 576	CHO - 25g Na - 225mg F - 3.2g Cal - 325	CHO - 67g Na - 900mg F - 38g Cal - 745	CHO - 12g Na - 580mg F - 3g Cal - 160
	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories					
	Sides \$1.49					
	*Macaroni Salad *Herb Roasted Red Potatoes *Honey Glazed Carrots	*Fruit Cocktail *Black Beans & Rice *Mixed Veg Medley	Pasta Salad *Mashed Potato *Dill Buttered Carrots	*Pickled Beets *Wild Long Grain Rice *Roasted Broccoli	*Coleslaw *Chips & Salsa *Buttered Carrots	*Rosy Applesauce *Garden Rice Pilaf *Buttered Corn
	Pizza \$2.49					
	Chicken, Bacon, and Ranch	Mushroom	White Pizza	Meatball	Pepperoni Lovers	Sausage and Pepper
	Desserts \$1.99					
	Heath Bar Cake	Peanut Butter Pie	Boston Cream Pie	Apple Cobbler	Pumpkin Pie	Red Velvet

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Sunday November 10	Monday November 11	Tuesday November 12	Wednesday November 13	Thursday November 14	Friday November 15	Saturday November 16
Soup Bowl - \$3.00 Cup - \$2.25						
Sunday Brunch 11:00 am - 2:00 pm \$13.95 per person Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with assorted Dressings Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions Homemade French Toast Lemon Pepper Baked Tilapia with a Beurre Blanc Sauce Chef's Salisbury Steak n Gravy Rice Pilaf Buttered Baby Carrots Biscuits Chef's Assorted Dessert Table	Chicken and Orzo	New England Clam Chowder	Beef & Vegetable	Potato Leek Soup	Tomato Basil Soup	White Chicken Chili
	Entrees					
	Grilled Turkey Burger Lettuce, Tomato, Red Onion on Brioche Burger Bun. \$8.50	Grilled Chicken Caprese Salad - Fresh Ciliegine Mozzarella Balls, Pesto, Grape Tomato, Mixed Lettuce, Basil Vinaigrette \$8.00	Mushroom Swiss Burger- Lettuce, Tomato on Brioche Bun \$8.50	BBQ Slow Smoked Pulled Pork Sandwich with Cheddar Cheese and Frizzled Onions \$7.95	(2) Chicken Soft Tacos, Shredded Lettuce, Cheddar Jack Cheese served with Salsa and Sour Cream \$7.95	*Tuna Salad Stuffed Tomato over a bed of Mixed Lettuce \$7.00
	CHO - 26g Na - 250mg F - 15g Cal - 500	CHO- 13g, Na- 535mg, F- 29g Cal- 400	CHO- 29g, Na- 459mg, F- 43g Cal- 623	CHO-24g, Na-210mg, F-30g Cal-475	CHO-46g, Na-1426mg, F-22g Cal-488	CHO- 11g, Na- 322mg, F- 1g Cal- 172
	*Oven Roasted Pork Loin Bourbon Bbq Glaze \$8.00	(3) Flank Steak Fajitas with Sauteed Onions, Peppers. Served with Salsa, Sour Cream, \$8.75	Short Rib Pot Roast, Potatoes, Onions, Celery, Carrots \$9.00	Chef Kyle's Chicken Pot Pie \$8.50	Battered Day Boat Cod Fried Fish and Fry Basket \$9.00	Baked Honey and Brown Sugar Ham \$8.00
	CHO - 24g Na - 658mg F - 25.6g Cal - 420	CHO-7g, Na-275mg, F-17g Cal-299	CHO-30g, Na-170mg, F-16g Cal-440	CHO-51g, Na-625mg F-20g Cal-499	CHO - 67g Na - 900mg F - 38g Cal - 745	CHO - 12g Na - 580mg F - 3g Cal - 160
	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories					
	Sides \$1.49					
	*Ambrosia Salad *Mashed Garlic Potatoes *Honey Glazed Carrots	*Fruit Cocktail *Black Beans & Rice *Mixed Vegetable Medley	Pasta Salad *Redskin Mashed Potato *Dill Buttered Carrots	*Pickled Beets *Ranch Roasted Red Potatoes *Steamed Broccoli	*Coleslaw *Mexican Style Rice *Buttered Carrots	*Rosy Applesauce *Garden Rice Pilaf *Buttered Corn
	Pizza \$2.49					
	Pepperoni and Sausage	BBQ Chicken	Meat Lovers	Supreme	Veggie	Hawaiian
	Desserts \$1.99					
	Confetti Cake	Lemon Meringue	Chocolate Cream Cake	Fruit of Forest Pie	Touch of Strawberry Cake	Coffee Cake

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Sunday November 17	Monday November 18	Tuesday November 19	Wednesday November 20	Thursday November 21 Comfort Meal #Closing at 2pm	Friday November 22	Saturday November 23
Soup Bowl - \$3.00 Cup - \$2.25						
Sunday Brunch 11:00 am - 2:00 pm \$13.95 per person Fresh Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with our House Vinaigrette Scrambled Eggs Pork Scrapple n Syrup Crispy Bacon Fresh Cut Home Fries with Caramelized Onions Roasted Chicken Thighs and Legs Omelette Station Choose your favorite omelette fillers. Eggs cooked to order.. Wild Long Grain Rice Pilaf Steamed Green Beans Cornbread Chef's Assorted Dessert Table	Italian Wedding Soup	Sweet Potato Bisque	Vegetable Soup	Chicken & Corn Chowder	Maryland Crab	Ham & Green Bean
	Entrees					
	Italian Panini - Provolone, Ham, Salami, Capicola, Lettuce, Onion, Tomato, Mayo \$8.00	Greek Salad Spring Mix, Feta, Red Onions, Cucumbers, Tomatoes, Black Olives, Peppers, Grilled Chicken \$7.50	Chicken Cheesesteak - American Cheese, Sautéed Onions and Peppers \$8.00	Traditional Patty Melt - 7oz. Beef Burger Patty, Rye Bread, Swiss Cheese, Caramelized Onions and Mayo \$8.50 #Lunch Only	Trio Salad Plate (Egg, Ham, and Chicken) Served over a bed of Mixed Lettuce \$7.50	French Dip Sliced Roast Beef, Melted Provolone, Au Jus \$8.00
	CHO-43g, Na- 546mg, F-36g Cal- 582	CHO-25.8g, Na-996.3mg, F-29g Cal-556	CHO- 60g, Na- 1200mg, F- 45g Cal- 611	CHO- 98g, Na- 820 mg, F- 32g Cal- 623	CHO- 60g, Na- 525 mg, F- 11g Cal- 402	CHO- 53g, Na- 742mg, F- 21g Cal- 550
	Beef Liver & Onions, Gravy \$8.50	General Tso's Chicken over White Rice and Broccoli \$8.50	Beef Stroganoff Over Egg Noodles \$8.00	½ Rack Of Baby Back Ribs smoked and Coated in House Mop Sauce - \$8.50	Fettuccini Alfredo with Grilled Chicken and Steamed Broccoli \$8.00	Kielbasa with Braised Cabbage, Potatoes, and Caramelized Onions \$8.00
	CHO-13.5g, Na-450mg, F-15g Cal-330	CHO-64g, Na-989 mg, F-44g Cal-789	CHO-49g, Na-750mg, F-13g Cal-440	CHO-10g, Na-550 mg, F-57g Cal-699	CHO-70g, Na-750mg, F-50g Cal-705	CHO-14g, Na-1200mg, F-54g Cal-456
	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories					
	Sides \$1.49					
	Macaroni Salad *Mashed Potatoes *Grilled Squash Medley	*Pepper Slaw Steamed White Rice *Steamed Broccoli	*Fruit Cocktail *Mashed Potatoes *Buttered Green Beans	*Broccoli Salad *Baked Potato *Fire Roasted Corn	Pasta Salad *Yukon Mashed Potato *Steamed Medley of String Beans	*Cucumber Salad Sweet Potato Fries *Buttered Peas
	Pizza \$2.49					
	Chicken, Bacon, and Ranch	Mushroom	White Pizza	Philly Cheesesteak	Pepperoni Lovers	Sausage and Pepper
	Desserts \$1.99					
	Heath Bar Cake	Peanut Butter Pie	Boston Cream Pie	Apple Pie	Pumpkin Pie	Red Velvet

Fireside Grille November Weekly Specials

Hours of Operation: 9 am - 6 pm, Sunday 11 am - 2 pm | Reservations: 717.790.8212

*Gluten Free

Sunday November 24	Monday November 25	Tuesday November 26	Wednesday November 27	Thursday November 28 Thanksgiving	Friday November 29	Saturday November 30	
Soup Bowl - \$3.00 Cup - \$2.25							
Sunday Brunch 11:00 am - 2:00 pm \$13.95 per person Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with assorted dressings Quiche Lorraine Square Cut Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions Belgium Waffles with Fresh Mixed Berries and Whipped Cream. Grilled Chicken with a Tomato Bruschetta Ranch Roasted Yukon Potatoes Green Beans Almondine Cornbread Chef's Assorted Dessert Table	Southwestern Shrimp and Corn	Chicken & Sausage Gumbo	Split Pea Soup		Manhattan Clam Chowder	3 Alarm Chili	
	Entrees						
		Oriental Crispy Chicken Salad (Spring Mix, Peppers, Onions, Cucumbers, sliced Almonds, Chow Mein Noodles, Sesame Dressing) \$8.00	Southwestern Chipotle Chicken Ranch Wrap - Black Bean and Corn Salsa, Cheddar Jack Cheese, Shredded Lettuce, Diced Tomato \$8.00	Chicken Parmesan Hoagie Breaded Chicken Topped with Marinara Sauce and Provolone Cheese in a Hoagie Roll \$8.25	Thanksgiving Buffet 11am-1pm	Pasta Primavera with Roasted Vegetables Tossed in a Creamy Alfredo Sauce \$7.50 (v)	Shredded Beef BBQ on a Kaiser Roll \$7.00
		CHO-43g , Na- 546mg F-36g Cal- 582	CHO-25.8g, Na-996.3mg, F-29g Cal-556	CHO - 92g Na - 950mg F - 21g Cal - 685		CHO- 60g, Na- 525 mg F- 11g Cal- 402	CHO- 53g, Na- 742mg, F- 21g Cal- 550
		Beef and Broccoli over Rice \$8.50	Seafood Newburg over Rice \$9.00	*Herb and Mustard Crusted Pork Loin \$8.00	Thanksgiving Buffet 11am-1pm	Baked Ham Loaf topped with a Pineapple Glaze \$8.50	Stuffed Manicotti with Marinara and Garlic Bread Sticks \$8.00
		CHO-24g, Na-804mg F-19.5g Cal-322	CHO-17g, Na-650mg F-49g Cal-603	CHO-17g, Na-120mg F-15g Cal-425		CHO-23.5g, Na-796mg F-9.5g Cal-262	CHO-32g, Na-954mg, F-22g Cal-444
	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories						
	Sides \$1.49						
		*Sweet and Sour Cucumber Salad Vegetable Spring Rolls Stir Fry Vegetables	Ranch Pasta Salad *Lima Beans *Vegetable Medley	*Fruit Cocktail *Baked Sweet Potato *Buttered Corn	Thanksgiving Buffet 11am-1pm	*Marinated Tomatoes Fried Potato Wedges *Celery & Blue Cheese	Mediterranean Pasta Salad *Ratatouille Vegetables *Steamed Broccoli
	Pizza \$2.49						
		Pepperoni Pizza	Bacon and Onion	White Chicken Pesto		Supreme	Philly Steak and Peppers
	Desserts \$1.99						
		Confetti Cake	Lemon Meringue	Chocolate Cream Cake		Touch of Strawberry Cake	Coffee Cake