## Fireside Grille February/March Weekly Specials

Cake

Fireside Grille Febr	uary/March Weekly	Speciais	Hours of Operation:	9 am - 6 pm, Sunday 11 am - 1	2 pm   Reservations: 717.790.	8212 *Gluten F		
Sunday February 23	Monday February 24	Tuesday February 25	Wednesday February 26	Thursday February 27	Friday February 28	Saturday March 1		
		So	up Bowl - \$3.00 Cup - \$2	2.25				
Sunday Brunch 11:00 am - 2:00 pm	Minestrone Vegetable Soup	Chicken Corn Chowder	3 Alarm Chili	Chicken and Orzo	New England Clam	Beef & Vegetable		
\$13.95 per person			Ent	rees				
Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display	Grilled Turkey Burger Lettuce, Tomato, Red Onion on Brioche Burger Bun \$8.50	Meatball Grinder with Marinara and Provolone Cheese \$7.95	Mushroom Swiss Burger- Lettuce, Tomato on Brioche Bun \$8.50	BBQ Slow Smoked Pulled Pork Sandwich with Cheddar Cheese and Frizzled Onions \$7.95	Turkey Bacon Wrap with Lettuce, Diced Tomato, Provolone Cheese and Mayo \$7.95	*Tuna Salad Stuffed Tomato over a bed o Mixed Lettuce \$7.00		
House Salad served with assorted Dressings	CHO - 26g Na - 250mg F - 15g Cal - 500	CHO - 41g Na - 808mg F - 18g Cal - 437	CHO- 29g, Na- 459 mg, F- 43g Cal- 623	CHO-24g, Na-210mg, F-30g Cal-475	CHO-51g, Na-908mg, F-31g Cal-606	CHO- 11g, Na- 322mg, F- Cal- 172		
Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions Homemade French Toast	*Oven Roasted Pork Loin Bourbon Bbq Glaze \$8.00	(3) Chicken Soft Tacos, Shredded Lettuce, Cheddar Jack Cheese served with Salsa and Sour Cream \$7.95	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 Bro Sugar Ham \$8.00		
Lemon Pepper Baked Filapia with a Beurre	CHO - 24g Na - 658mg F - 25.6g Cal - 420	CHO-46g, Na-1426mg, F-22g Cal-488	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		
Blanc Sauce	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories							
Chef's Salsbury Steak n Gravy			Sides	\$1.49				
Rice Pilaf Buttered Baby Carrots Biscuits	*Ambrosia Salad *Mashed Garlic Potatoes *Honey Glazed Carrots	*Fruit Cocktail *Mexican Style Rice *Mixed Vegetable Medley	Pasta Salad *Redskin Mashed Potato Cheddar Cauliflower	*Pickled Beets *Ranch Roasted Red Potatoes *Steamed Broccoli	*Coleslaw *Onion Rings *Lima Beans	*Rosy Applesauce *Garden Rice Pilaf *Buttered Corn		
Chef's Assorted			Pizz	a \$2.49				
Dessert Table	Pepperoni and Sausage	BBQ Chicken	Meat Lovers	Supreme	Veggie	Hawaiian		
			Desser	ts \$1.99				
	Confetti Cake	Lemon Meringue	Chocolate Cream Cake	Fruit of Forest Pie	Touch of Strawberry	Coffee Cake		

Fireside Grille March Weekl	ly Specials
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Hours of Operation: 9 am - 6 pm, Sunday 11 am - 2 pm | Reservations: 717.790.8212

\*Gluten Free

Sunday March 2	Monday March 3	Tuesday March 4	Wednesday March 5	Thursday March 6	Friday March 7	Saturday March 8		
		So	up Bowl - \$3.00 Cup - \$2	2.25				
Sunday Brunch	Cream of Crab	Chicken Orzo Soup	New England Clam Chowder	Beef & Vegetable	Potato Leek	Tomato Soup		
11:00 am - 2:00 pm \$13.95 per person			Ent	rees				
Fresh Assorted Baked Pastries and Muffins	Oriental Crispy Chicken Salad (Spring Mix, Peppers, Onions,	Arby's Style Roast Beef Sandwich with Cheddar Cheese Sauce served on	Chicken Parmesan Hoagie Breaded Chicken	Southwestern Chipotle Chicken Ranch Wrap - Black Bean and Corn	Fried Haddock Sandwich, Lettuce, Tomato, House Tartar Sauce	Shredded Beef BBQ on a Kaiser Roll \$7.00		
Fresh Sliced Fruit Display  House Salad served with	Cucumbers, sliced Almonds, Chow Mein Noodles, Sesame Dressing) - \$8.00	a Brioche Roll \$8.00	Topped with Marinara Sauce and Provolone Cheese in a Hoagie Roll - \$8.25	Salsa, Cheddar Jack Cheese, Shredded Lettuce, Diced Tomato \$8.00	\$8.00			
assorted dressings  Quiche Lorraine Square  Cut	CHO-43g , Na- 546 mg F-36g Cal- 582	CHO-25.8g, Na-996.3mg, F- 29g Cal-556	CHO - 92g Na - 950mg F - 21g Cal - 685	CHO-31g, Na- 1275mg F- 25g Cal- 460	CHO-53g, Na- 790 mg F- 29g Cal- 561	CHO- 53g, Na- 742mg, F- 21g Cal- 550		
Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions	Beef and Broccoli over Rice \$8.50	Seafood Newburg over Rice \$9.00	*Herb and Mustard Crusted Pork Loin \$8.00	Chicken Quesadilla (Diced Tomato, Chicken, and Cheese) Served with Salsa and Sour Cream \$8.00	Baked Ham Loaf topped with a Pineapple Glaze \$8.50	Stuffed Manicotti with Marinara and Garlic Bread Sticks \$8.00		
Belgium Waffles with Fresh Mixed Berries and Whipped Cream.	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-69g, Na-850mg F-37g Cal-750	CHO-23.5g, Na-796mg F-9.5g Cal-262	CHO-32g, Na-954mg, F-22g Cal-444		
Bob's Meatloaf topped	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories							
with Onion Straws	Sides \$1.49							
Ranch Roasted Yukon Potatoes Green Beans Almondine	*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	Pasta Salad Onion Rings *Honey Glazed Carrots	*Marinated Tomatoes Fried Potato Wedges *Chef's Veg	Mediterranean Pasta Salad *Ratatouille Vegetables *Steamed Broccoli		
Cornbread			Pizz	a \$2.49				
Chef's Assorted Dessert Table	Pepperoni Pizza	Bacon and Onion	Buffalo Chicken	White Chicken Pesto	Supreme	Philly Steak and Peppers		
		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 March 9	Monday March 10	Tuesday March 11	Wednesday March 12	Thursday March 13	Friday March14	Saturday March 15
		So	up Bowl - \$3.00 Cup - \$2	2.25		
Sunday Brunch 11:00 am - 2:00 pm	Chicken N Sausage Gumbo	Maryland Crab Soup	Loaded Potato Soup	Southwestern Shrimp & Corn Chowder	Minestrone Soup	Chicken Corn Chowder
13.95 per person			Ent	rees		
Fresh Assorted Baked Pastries and Muffins	Allegheny Panini (Roast Beef, Ham, Provolone, Lettuce, Tomato, Pesto)	Cranberry-Apple Chicken Salad on a Croissant	*Cobb Salad \$9.00	Grilled Turkey & Bacon and Cheese Sandwich \$8.50	Seafood Salad on Croissant (Lettuce and Tomato)	BLT (Bacon, Lettuce, Tomatoes, Mayo)
Fresh Sliced Fruit Display	\$8.00	\$7.00			\$8.00	\$6.50
House Salad served with assorted Dressings						
House made Pancakes	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- 979 mg, F- 40g Cal- 667	CHO-34g, Na-1010mg F-45g Cal-698	CHO- 27g, Na- 1108mg F- 66g Cal- 447
Pork Sausage Links Crispy Bacon House Cut Home Fries vith Caramelized Onions	(1) Beef and Rice Stuffed Roasted Pepper with a Sweet Tomato Sauce \$7.50	Traditional Bolognese over Pasta with a Garlic BreadStick \$8.50	Hot Open Faced Roast Beef Sandwich with Brown Gravy \$8.00	White Cheddar Mac & Cheese with Jumbo Lump Crab Meat \$10.25	Stuffed Chicken Cordon Bleu - \$8.00	Tuna Noodle Cassero
Chicken Marsala with Marsala Wine Sauce	CHO-34g, Na-468mg F-24g Cal-472	CHO-95g, Na-620mg F-26g Cal-667	CHO-91g, Na-870mg, F-26g Cal-780	CHO-82g, Na-850mg, F-46g Cal-880	CHO-19g, Na-1180mg, F-33g Cal-611	CHO-42g, Na-616mg, F-28g, Cal-424
Omelette Station Choose your favorite Omelette fillers. Eggs						
cooked to Order as well.		CHO	) = Carbohydrates Na = Sodi	ium F = Total Fat Cal = Cal	ories	
Mashed Potatoes			Sides	\$1.49		
Grilled Asparagus Fresh Baked Rolls	Macaroni Salad  *Rice Pilaf  *Grilled Zucchini and	*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	*Cucumber Salad Sweet Potato Tots *Buttered Peas
Chef's Assorted	Yellow Squash	Steamed Brocker	Danielea Com	Rousica Gauniowei	String Beans	Buttorou Fous
Dessert Table			Pizz	a \$2.49		
	Supreme	Sausage & Pepper	Hawaiian	Philly Cheesesteak	Meat Lovers	BBQ Chicken
			Dessei	ts \$1.99		
	Apple Pie	Oreo Cake	Peanut Butter Cake	Carrot Cake	Peach Pie	German Chocolate Cal

Fireside Grille March Week	ly Specials
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Sunday March 16	Monday March 17	Tuesday March 18	Wednesday March 19	Thursday March 20 #Closing at 2pm	Friday March 21	Saturday March 22		
		So	up Bowl - \$3.00 Cup - \$2	.25				
Sunday Brunch	Cream Of Mushroom	Chicken Rice	Manhattan Clam	Brown Lentil &	Tuscan White Bean	Amish Chicken Corn		
11:00 am - 2:00 pm \$13.95 per person			Ent:	Vegetable Soup	Soup	Soup		
Fresh Assorted Baked Pastries and Muffins Fresh Sliced Fruit Display House Salad served with assorted dressings Scrambled Eggs	Irish Day Menu  Shepards Pie Ground Beef, Mixed Vegetables, Mashed Potatoes, Gravy \$ 7.50  CHO - Na - F - Cal -	(2) Beef Tacos (Seasoned Ground Beef, Shredded Lettuce, Cheddar Cheese, served with Sour Cream and Salsa) - \$7.50  CHO - 24g Na - 535mg F - 20g Cal - 380	(2) Cheeseburger Sliders (Lettuce, Tomato, Onions) \$6.50  CHO - 21g Na - 473 F - 13g Cal - 266	Country Style Fried Chicken Sandwich, Lettuce, Tomato on a Brioche Roll - \$7.50 #Lunch Only Dinner: Comfort Food Buffet/Reservation Only  CHO - 42g Na - 880 F - 121 Cal - 420	Chef Scott's Steak Sandwich - Sliced Prime Rib, Sauteed Mushrooms & Onions, Provolone Cheese on Ciabatta with a Roasted Garlic Aioli \$9.00  CHO - 26g Na - 432mg F - 12g Cal - 277	Chicken Salad on a Croissant with Lettuce and Sliced Tomato \$7.00  CHO - 13g Na - 535mg F - 29g Cal - 400		
Pork Sausage Links Crispy Bacon Country Home Fries with Caramelized Onions Sausage Gravy & Biscuits	Chef Kyles Famous Corn Beef and Cabbage!! \$9.00	Stuffed Cabbage Roll with a Roasted Tomato Sauce \$8.00	*Slow Roasted Pulled Pork and Sauerkraut \$8.00	(1) Asian Bbq Grilled Shrimp Skewer Over Wild Rice \$8.00 #Lunch Only	KFC Style Fried Chicken Bowl. Boneless Chicken, Mashed Potatoes, Corn, Cheddar Cheese and Gravy - \$9.00	Potato Crusted Cod with Chives \$9.00		
Vegetable Lasagna  Baked Salmon with a	CHO - Na - F - Cal -	CHO-59g, Na-710mg F-16g Cal-457	CHO - 20g Na - 980mg F - 38g Cal - 576	CHO - 25g Na - 225mg F - 3.2g Cal - 325	CHO - 67g Na - 750mg F - 22g Cal - 590	CHO - 12g Na - 580mg F - 3g Cal - 160		
Sweet Chili Glaze		СНС	) = Carbohydrates Na = Sodi	um F = Total Fat Cal = Cal	ories			
Cheddar Cheese Scalloped Potatoes			Sides	\$1.49				
Mixed Vegetables  Dinner Rolls	*Irish Potato n Bacon Salad  *Steamed Yukon  Potatoes  *Honey Glazed Carrots	*Fruit Cocktail *Black Beans & Rice *Mixed Veg Medley	*Pickled Beets *Mashed Potato *Buttered Green Beans	*Tortellini Pasta Salad *Wild Long Grain Rice *Cheddar Broccoli	*Coleslaw *Chips & Salsa *Buttered Carrots	*Rosy Applesauce *Garden Rice Pilaf *Buttered Corn		
Chef's Assorted	Pizza \$2.49							
Dessert Table	Chefs Choice Green Pizza	Mushroom	White Pizza	Meatball	Pepperoni Lovers	Sausage and Pepper		
			Desser	ts \$1.99				
	Heath Bar Cake	Peanut Butter Pie	Boston Cream Pie	Apple Cobbler	Pumpkin Pie	Red Velvet		

Sunday March 23	Monday March 24	Tuesday March 25	Wednesday March 26	Thursday March 27	Friday March 28	Saturday March 29	
		Son	up Bowl - \$3.00 Cup - \$2				
Sunday Brunch 11:00 am - 2:00 pm	Chicken Orzo Soup	New England Clam Chowder	Beef & Vegetable Soup	Potato Leek Soup	Tomato Soup	White Chicken Chili	
\$13.95 per person			Ent	rees			
Fresh Baked Pastries and Muffins Fresh Sliced Fruit Display	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, Sauteed Onions and Peppers \$8.00	Reuben Sandwich Corned Beef, Swiss Cheese, Thousand Island Dressing, Sauerkraut, Grilled Rye Bread \$8.00	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	
House Salad served with our House Vinaigrette	CHO-43g , Na- 546 mg F-36g Cal- 582	CHO-25.8g, Na-996.3mg, F- 29g Cal-556	CHO- 60g, Na- 1200mg, F- 45g Cal- 611	CHO-44g , Na- 980mg F-49g Cal- 650	CHO- 60g, Na- 525 mg F- 11g Cal- 402	CHO- 53g, Na- 742mg, F- 21g Cal- 550	
Scrambled Eggs Pork Scrapple n Syrup Crispy Bacon Fresh Cut Home Fries	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	Popcorn Shrimp Basket served with French Fries \$9.00	
with Caramelized Onions  Roasted Chicken Thighs and Legs	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- 70g, Na- 1276mg, F- 17g Cal- 652	
Omelette Station	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories						
Choose your favorite omelette fillers. Eggs	Sides \$1.49						
cooked to Order as well.  Wild Long Grain Rice Pilaf	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	
Steamed Green Beans			Pizz	a \$2.49			
Cornbread Chef's Assorted	Chicken, Bacon, and Ranch	Mushroom	White Pizza	Philly Cheesesteak	Pepperoni Lovers	Sausage and Pepper	
Dessert Table			Desser	ts \$1.99			
	Heath Bar Cake	Peanut Butter Pie	Boston Cream Pie	Apple Cobbler	Pumpkin Pie	Red Velvet	

## Fireside Grille March/ April Weekly Specials

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

\*Gluten Free

Sunday March 30	Monday March 31	Tuesday April l	Wednesday April 2	Thursday April 3	Friday April 4	Saturday April 5	
		So	up Bowl - \$3.00 Cup - \$2				
Sunday Brunch	Chicken N Sausage Gumbo	Maryland Crab Soup	Loaded Potato Soup	Southwestern Shrimp & Corn Chowder	Minestrone Vegetable Soup	Chicken Corn Chowder	
11:00 am - 2:00 pm \$13.95 per person			Ent	rees			
Fresh Assorted Baked Pastries and Muffins	Grilled Turkey Burger Lettuce, Tomato, Red Onion on Brioche Burger Bun	Meatball Grinder with Marinara and Provolone Cheese \$7.95	Mushroom Swiss Burger- Lettuce, Tomato on Brioche Bun \$8.50	BBQ Slow Smoked Pulled Pork Sandwich with Cheddar Cheese and Frizzled Onions	Turkey Bacon Wrap with Lettuce, Diced Tomato, Provolone Cheese and Mayo	*Tuna Salad Stuffed Tomato over a bed of Mixed Lettuce \$7.00	
Fresh Sliced Fruit Display	\$8.50	• • •		\$7.95	\$7.95		
House Salad served with assorted Dressings	CHO - 26g Na - 250mg F - 15g Cal - 500	CHO - 41g Na - 808mg F - 18g Cal - 437	CHO- 29g, Na- 459 mg, F- 43g Cal- 623	CHO-24g, Na-210mg, F-30g Cal-475	CHO-51g, Na-908mg, F-31g Cal-606	CHO- 11g, Na- 322mg, F- 1g Cal- 172	
Scrambled Eggs Pork Sausage Links Crispy Bacon Fresh Cut Home Fries with Caramelized Onions	*Oven Roasted Pork Loin Bourbon Bbq Glaze \$8.00	(3) Chicken Soft Tacos, Shredded Lettuce, Cheddar Jack Cheese served with Salsa and Sour Cream - \$7.95	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	
Homemade French Toast Lemon Pepper Baked	CHO - 24g Na - 658mg F - 25.6g Cal - 420	CHO-46g, Na-1426mg, F-22g Cal-488	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	
Tilapia with a Beurre Blanc Sauce	CHO = Carbohydrates Na = Sodium F = Total Fat Cal = Calories						
Chef's Salsbury Steak n			Sides	\$1.49			
Gravy Rice Pilaf Buttered Baby Carrots	*Ambrosia Salad *Mashed Garlic Potatoes *Honey Glazed Carrots	*Fruit Cocktail *Mexican Style Rice *Mixed Vegetable Medley	Pasta Salad *Redskin Mashed Potato Cheddar Cauliflower	*Pickled Beets  *Ranch Roasted Red  Potatoes  *Steamed Broccoli	*Coleslaw *Onion Rings *Lima Beans	*Rosy Applesauce *Garden Rice Pilaf *Buttered Corn	
Biscuits		Ivicalcy	D:				
Chef's Assorted	Down a ward on d Sauca wa	DDO Chielean		a \$2.49	Ma maria	TTo	
Dessert Table	Pepperoni and Sausage BBQ Chicken Meat Lovers Supreme Veggie Hawaiian  Desserts \$1.99						
	Conforti Color	I a mare No animero		· 	Touch of Character and	Coffee Color	
	Confetti Cake	Lemon Meringue	Chocolate Cream Cake	Fruit of Forest Pie	Touch of Strawberry Cake	Coffee Cake	