

Altland House

Dinner Menu

Starters

French Onion Crock rich beef broth, Swiss cheese, house-made croutons, garlic-pepper onion crisps, frenched scallions 9

Turtle Soup 70-year tradition, cream sherry sidecar 8

Soup Du Jour chef's daily selection 7

Fusion Brussels Sprouts crispy fried brussels sprouts, chopped bacon, parmesan cheese, balsamic glaze 12

Baked Crab Dip creamy Chesapeake cheese dip, lump crab, cheddar jack cheese, chopped bacon, garlic crostini 16

Fire Cracker Shrimp beer battered shrimp, AH fire sauce, pineapple salsa 12

Stuffed Portobello sausage, spinach & fennel stuffing, baked parmesan crust, tomato vodka cream 14

Pan Seared Scallops diver scallops, cheesy grits, fire-roasted corn & pepper blend, creole-style coulis 17

Happenings

Happy Hour
4p - 6p daily

Smash Burger Night Thursdays

Live Entertainment
Friday & Saturdays

Sunday Brunch
11a-2p

Banquet Room Rentals



Roman-Style Pizzas

Classic Cheese marinara sauce, mozzarella & shaved Italian cheese blend 14

Pepperoni Cheese our classic cheese with crispy cup pepperoni 16

Margherita fall harvest EVOO, mozzarella & shaved Italian cheese blend, diced tomatoes, fresh basil, balsamic glaze 15

BBQ Chicken Bacon Ranch shredded BBQ chicken, cheddar jack cheese, chopped bacon, diced tomatoes, frenched scallions, chipotle ranch 17

Wine Lovers shaved prosciutto, Brie cheese, dried figs, toasted almonds, baby arugula, merlot syrup 17

Cheesesteak marinara sauce, thinly sliced prime rib, sautéed onions & peppers, cheddar jack cheese, herb aioli 18

Eastern Shore creamy Chesapeake cheese dip spread, lump crab, fire-roasted corn & red pepper blend, diced tomatoes, mozzarella & shaved Italian cheese blend 19

Salads

 ADD Chicken 6 | Atlantic Salmon* 9 | Shrimp 8 | Seared Ahi Tuna* 9 | Tenderloin* Tips 12 | Crab Cake 15

The Farmer mixed field greens, grape tomatoes, shaved red onions, sliced cucumbers, julienne carrots, house-made croutons, balsamic vinaigrette half 7 | full 12

Traditional Caesar crisp romaine, shaved parmesan, house-made croutons, parmesan tuile, classic Caesar dressing half 9 | full 14

Crispy Brussels crisp romaine, fried brussels sprouts, chopped bacon, shaved red onions, smoked gouda cheese, CSB IPA dressing 16

Pittsburgh mixed field greens, grilled tenderloin* tips, grape tomatoes, sliced cucumbers, cheddar jack cheese, shaved red onions, hardboiled egg, fresh cut fries, buttermilk ranch 22

Mandarin Salmon Boston butter lettuce, seared Atlantic salmon,* orange segments, julienne carrots, toasted almonds, sliced cucumbers, frenched scallions, wonton crisps, sesame ginger vinaigrette 23

Lite Fare

Tuna Nachos seared rare Ahi tuna,* wonton crisps, cheddar jack cheese, diced tomatoes, frenched scallions, diced avocado, wasabi aioli, sriracha 18

Crispy Wings choice of: CSB BBQ, garlic parmesan, buffalo, sweet Thai chili, Old Bay, Nashville hot, or jerk with celery & bleu cheese 6 wings 14 | 12 wings 20

Coconut Curry Mussels PEI mussels, red Thai curry, coconut milk, basil, toasted garlic baguette 17

Handhelds

Served with House-Made Chips: SUB Fresh Cut Fries, Sweet Potato Fries, Petite Farmer Salad or Petite Caesar Salad 3

Pub Burger 8oz. steak burger,* American cheese, lettuce, tomato, artisan roll 15

CSB Burger 8oz. steak burger,* fried egg, thick-cut bacon, cheddar, lettuce, tomato, CSB sauce, artisan roll 17

Old English Melt twin 4oz. smash burger,* caramelized onions, English pub cheese, wheat berry toast 16

Jumbo Crab Cake 7oz. house jumbo lump crab cake, tartar sauce, lettuce, tomato, artisan roll 24

Short Rib Grilled Cheese slow braised short rib, tangy coleslaw, cheddar jack cheese, Swiss cheese, baby arugula, sourdough toast 16

Open-Faced French Dip thinly sliced prime rib, caramelized onions, Swiss cheese, garlic pepper onion crisps, frenched scallions, toasted garlic baguette, au jus 18

Coastal

 ADD Crab Cake to any entrée 15

Crab Cake Entrée 7oz. house jumbo lump crab cake, tartar sauce, farmer's rice pilaf, chef's vegetable 34

Blackened Mahi-Mahi 8oz. blackened mahi-mahi* filet, creole-style coulis, cheesy grits, chef's vegetable 27

Cedar Plank Salmon grilled cedar plank Atlantic salmon,* maple bacon glaze, farmer's rice pilaf, chef's vegetable 29

Shrimp Pasta Alla Vodka sautéed shrimp, tomato vodka cream, ziti, fresh basil, parmesan tuile, toasted garlic baguette 26

Sesame Seared Tuna seared rare sesame encrusted Ahi tuna,* egg fried jasmine rice, steamed broccoli, soy ginger scallion brush 28

Butcher Shop

 ADD Crab Cake to any entrée 15

Glazed Rib-Eye grilled 14oz. USDA Choice rib-eye,* sweet and smoky glaze, chive smashed potatoes, chef's vegetable 38

Stuffed Pork Chop brown sugar cider marinated 10oz. pork chop, apple bread stuffing, thyme pan gravy, maple-Dijon arugula salad, roasted root vegetables 32

Chicken Saltimbocca pan fried herb crusted chicken breast, fresh mozzarella cheese, shaved prosciutto, fresh sage, preserved lemon velouté, farmer's rice pilaf, chef's vegetable 28

Filet Mignon grilled 8oz. USDA Choice filet,* merlot demi-glace, chive smashed potatoes, chef's vegetable (GF) 42

Farm Stand

 ADD Chicken 6 | Atlantic Salmon* 9 | Shrimp 8 | Seared Ahi Tuna* 9 | Tenderloin* Tips 12

Mediterranean Bowl grilled seasonal vegetables, quinoa grain blend, roasted garlic hummus, fried garbanzo beans, feta cheese, fall harvest EVOO 19 (GF)

Eggplant Parmesan crisp fried eggplant, Sicilian tomato ragu, fresh mozzarella cheese, sautéed spinach 21

Black & Bleu Portobello Pasta blackened portobello mushroom, four-cheese tortellini, gorgonzola alfredo sauce, toasted garlic baguette 22

Inn Traditions

 ADD Crab Cake to any entrée 15

Chicken & Waffles roasted chicken, freshly made waffle, chive smashed potatoes, rich gravy, broccoli, baby top carrots 18

Bacon Wrapped Meatloaf house meatloaf blend, thick-cut bacon, brown sugar tomato jam, garlic-pepper onion crisps, chive smashed potatoes, chef's vegetable 22

Fish & Chips beer battered haddock, fresh cut fries, coleslaw, tartar sauce 22

Fried Shrimp beer battered jumbo shrimp, fresh cut fries, coleslaw, cocktail sauce 24

Cocktails

- Fresh Squeezed Orange Crush** Orange Vodka, Triple Sec, fresh squeezed orange juice, sprite, orange wheel 10
- Lemon Basil Mule** Hendrick's Gin, basil simple syrup, fresh lemon juice, Bundaberg Ginger Beer 13
- The Perfect Angel** Angel's Envy Bourbon, sweet & dry vermouths, orange bitters, Luxardo cherry 16
- Mango Mojito** Bacardi Silver Rum, mango nectar, fresh mint, fresh lime juice, club soda 10.5
- Sunrise Sangria** Canyon Road Merlot, Jacquin's Blackberry Brandy, fresh sliced berries, ginger ale 12
- Boulevardier** Woodford Reserve Bourbon, Campari, Sweet Vermouth, orange twist 14
- Caribbean Peach** Parrot Bay Coconut Rum, Peach Schnapps, pineapple juice 10.5
- Highway Revolver** Bulleit Rye, Kahlua, orange bitters, orange peel 11
- Lemon Bourbon Smash** Jim Beam Bourbon, simple syrup, fresh mint, fresh lemon juice, club soda 10
- Center Square Spritz** St. Germain Elderflower Liqueur, Martini & Rossi Spumante, club soda, fresh mint, lemon wheel 12
- Smokey Old Fashioned** Knob Creek Smoked Maple Bourbon, chocolate bitters, charred orange peel, Luxardo cherry 13
- Cucumber Basil Gimlet** Hendrick's Gin, fresh cucumber, basil simple syrup, fresh lime juice 13
- Lavender Lemon Drop Martini** Tito's Vodka, lavender syrup, fresh lemon juice, sugar rim 12
- Spicy Pineapple Margarita** Casamigos Tequila, pineapple juice, orange juice, jalapeño simple syrup, fresh lime juice, fresh jalapeños, Tajin rim 16
- White Elderflower Cosmo** Ketel One Vodka, St. Germain Elderflower Liqueur, white cranberry juice, fresh lemon juice, lemon wheel 14
- Baileys Chocolate Martini** Absolut Vodka, Baileys Irish Cream, Dark Creme de Cacao, Hershey's Chocolate Syrup 11
- Vesper** Tito's Vodka, Tanqueray Gin, dry vermouth, lemon twist 13

Wines

Whites

- Canyon Road Chardonnay 7.5
The Calling Chardonnay 11 | 34
Canyon Road Pinot Grigio 7.5
ViNo Pinot Grigio 10 | 32
Riporta Pinot Grigio 11 | 34
Squealing Pig Sauvignon Blanc 11 | 34
Chateau Ste. Michelle Riesling 10 | 32
Canyon Road Moscato 6.5 | 23
Canyon Road White Zinfandel 6.5 | 23
La Jolie Rosé 10 | 32
Adams County Tears of Gettysburg 7.5 | 25

Red

- Proverb Pinot Noir 7.5 | 25
J. Lohr Pinot Noir 11 | 34
Canyon Road Merlot 7.5
J. Lohr Merlot 11 | 34
Canyon Road Cabernet 7.5
Predator Cabernet 11 | 34
Black Stallion Cabernet | 65 Bottle Only
Caposaldo Chianti 10 | 32
Line 39 Petite Sirah 9 | 30
Alamos Malbec Mendoza 9 | 30
Adams County Rebel Red 7.5 | 25

Sparkling

- Korbel Split 11
Martini & Rossi Spumante 7 | 34

Beers

Domestic Classics 3.75

- Buckler n/a
Budweiser
Bud Light
Coors Light
Yuengling Lager
Michelob Ultra
Miller Lite

Craft / Specialty 4.5

- Big Hill Cider
Corona Extra
Guinness Draught
Samuel Adams
Stella Artois
Troegs Perpetual IPA

Drafts

Proudly Serving:



Rotating Selections
Pints | Flights | Growlers

Mocktails

- Sparkling Strawberry Basil Lemonade** lemonade, fresh strawberries, basil simple syrup, club soda 6
- Cranberry Nojito** cranberry juice, simple syrup, fresh lime juice, fresh mint, club soda 6
- Mango Mule** mango nectar, fresh lime juice, Bundaberg Ginger Beer, fresh cucumber, fresh mint 6
- Lavender Lime Spritz** lavender syrup, fresh lime juice, simple syrup, club soda 6
- Jalapeño Lemonade** lemonade, jalapeño simple syrup, fresh jalapeños 6

Check Out Our Other Locations:


HIGHLAND
TAPS & TABLES
Hanover, PA


FOUNDERS GRILLE
PENN NATIONAL GOLF CLUB
Fayetteville, PA


LIBERTY FORGE CREEKSIDE
Golf | Grill | Float
Mechanicsburg, PA

FenderZ Grill & Pub
York, PA



Our in-house brewery, Center Square Brewing, features hand crafted beer with a local flair. CSB strives to incorporate fresh & local ingredients whenever possible.

Cheers!

Specialty Spirit-Free

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| Coke 3 | Coffee 3 |
| Sprite 3 | Hot Tea 3 |
| Diet Coke 3 | Freshly Brewed Iced Tea 3 |
| Ginger Ale 3 | Lemonade 3 |
| Shirley Temple 3.5 | Raspberry Iced Tea 3 |
| Roy Rogers 3.5 | Perrier Sparkling Water 4 |
| Bundaberg Ginger Beer 4 | |