

DINNER MENU

STARTERS

HUMMUS PLATTER 9.95

Our Home-made Hummus topped with Kalamata Olives, Feta Cheese and Diced Tomato. Served with Grilled Pita Chips, Carrot and Celery Sticks

CHICKEN OR STEAK QUESADILLA 12.95

Served with Salsa and Sour Cream

WINGS 9.95

Your Choice of Sauce: Hot, Asian Sesame, or Texas BBQ

LANCASTER COUNTY PORK WINGS 9.95

BBQ Pork Wings. Served with a Cracked Peppercorn Ranch

CALAMARI 8.95

Tender Calamari Lightly Dusted and Quick Fried. Served with our Tangy Tomato Sauce

SALADS

CHESTER SALAD 9.95

Mesclun Greens with Feta, Dried Cranberries, and Candied Walnuts

HOUSE SALAD 4.95

Tomato, Carrot, and Cucumber on Spring Mix

CAESAR SALAD

>> With Herb Croutons 6.95
>> ½ Caesar Salad 3.95

SOUPS

ONION SOUP 5.95

Home-made Onion Soup topped with Seasoned Croutons and Provolone Cheese

SEAFOOD BISQUE 5.95

A Creamy Home-made Lobster-based Soup with Fresh Lump Crabmeat in every bite

SOUP DU JOUR 4.95

Made fresh everyday

SANDWICHES

BUILD-A-BURGER OR GRILLED CHICKEN SANDWICH 9.95

Toppings: Cheddar, Swiss, American, Provolone, Pepper Jack, Blue Cheese, Sautéed Onion, Bacon, Sautéed Mushrooms, Jalapeño Peppers, Sliced Avocado, Guacamole or Sautéed Peppers. **50 CENTS PER TOPPING**

Lettuce, Tomato, Onion and Fries are on us

ALL BEEF SLIDERS 9.95

Fresh Ground Beef topped with choice of:

- » Bacon Ranch Crumble with Cheddar Cheese
- » American Cheese drizzled with Zesty Ketchup

HANGAR STEAK MELT 12.95

Marinated, Grilled and topped with Sautéed Onions, Mushrooms and Provolone. Served with a Chipotle Mayo

PHILLY CHEESESTEAK SANDWICH 9.95

Your choice of Chicken or Beef, served with Grilled Onions and American Cheese

VALLEY FORGE CRAB MELT 12.95

An Open-face English Muffin with Fresh Lump Crab Meat, topped with Tomatoes, Bacon and Provolone Cheese

VIRGINIAN STYLE STEAK SANDWICH 13.95

A 6oz Grilled Sirloin served Open-face with Sautéed Peppers and Red Onion. Topped with Pepper Jack Cheese

GRILLED PORTOBELLO WRAP 9.95

Grilled Portobello Mushrooms, Red Peppers and Spring Mix. Tossed in a Lightly Seasoned Olive Oil. Wrapped in a Sun-dried Tomato Tortilla with a layer of our Home-made Hummus

TRADITIONAL CLUB SANDWICH 9.95

Thinly Sliced Turkey, stacked high and topped with Lettuce, Tomato and Bacon

Substitute Onion Rings on any Sandwich 1.50

Embassy Suites Philadelphia – Valley Forge • 888 Chesterbrook Blvd • Wayne, PA 19087 • philadelphiavalleyforge.embassysuites.com Consuming raw or undercooked meat, poultry, eggs or seafood may cause foodborne illness. A Gratuity of 18% will be Added Automatically to Parties of 6 or More

The Gille

DINNER MENU CONTINUED

ENTRÉE SALADS

BUFFALO CHICKEN SALAD 12.95

Topped with Bacon Bits, Diced Tomatoes and Monterey Jack Cheese. Best with Blue Cheese or Ranch Dressing

CHICKEN CAESAR SALAD 11.95

Marinated Chicken Breast nested over Romaine Lettuce. Tossed in our Creamy Dressing

Substitute Ahi Tuna Steak + 1.95

COBB SALAD 10.95

Iceberg Lettuce topped with Grilled Chicken, Tomato, Bacon, Chopped Egg, Crumbled Blue Cheese and Avocado

PEPPER CRUSTED TUNA SALAD 14.95

Fresh Steamed then Chilled Green Beans tossed with Balsamic Vinaigrette, Chopped Egg and Tomato Wedges. Topped with Rare Tuna and drizzled with Red Pepper Aioli

ENTRÉES

MAHI TACO DINNER (2) 16.95

Blackened Mahi with Diced Tomatoes, Scallions, Chipotle Mayo and Shredded Lettuce in a Soft Shell Taco

CHAR-GRILLED SIRLOIN 27.95

10oz Choice Sirloin finished with a Shitake Mushroom and Cilantro Demi-Glace

SAUTÉED MARYLAND STYLE CRAB CAKES 26.95

Pommery Mustard Remoulade

SEARED GREEK CHICKEN 17.25

Chicken marinated in Mediterranean Herbs and seared. Topped with a Sun-dried Tomato Bruschetta, Pine Nuts, Spinach and Feta Cheese

GRILLED VEGETABLE PASTA 18.95

Zucchini, Squash, Portobello Mushroom, Red Pepper and Red Onion. Served over Whole Wheat Fusilli and Garlic Tomato Broth

SALMON FLORENTINE 22.95

North Atlantic Salmon Pan Seared and nested in Wilted Spinach. Finished with a Pernod Cream Sauce