

# **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

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# **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