

Dinner Suggestions

Dinner begins with your choice of our garden salad topped with one of our homemade dressings or choose from our homemade chicken noodle soup or soup of the day. Our famous bread tray is served with your meal. Add \$1.99 more for both soup and salad with any dinner item.

- Filet of Walleye Pike*** **\$19.99**
Broiled or batter fried in crisp, light tempura batter, then served with our homemade tartar sauce.
Wine suggestion: Lurton Pinot Gris
- Grilled Salmon*** **\$18.99**
Broiled with an orange glaze served with a wild rice blend.
Wine Suggestion: Les Salice Pinot Noir
- Mississippi Jumbo Shrimp*** **\$22.99**
Sautéed in garlic butter or batter fried
Wine Suggestion: Los Cardos Chardonnay or La Playa Sauvignon Blanc
- Broiled Bacon & Water Chestnut Wrapped Sea Scallops*** **\$20.99**
Served on a bed of wild rice blend
Wine suggestion: Slatestone Riesling or LaPlaya Sauvignon Blanc
- Steak & Shrimp*** **\$22.99**
Whiskey marinated 8-oz steak. Broiled to perfection served with broiled or battered fried Shrimp
Wine Suggestion: Elsa Cabernet Sauvignon or Hawk Crest Chardonnay
- 14 ounce New York Strip Steak*** **\$18.99**
Pan seared and topped with a Boursin, Mushroom Merlot Sauce
Wine Suggestion: Viejo Carreton Cabernet Sauvignon
- Filet Mignon*** **\$27.99**
Choice 8 oz Tenderloin
Wine Suggestion: Tierra Del Fuego Merlot or Bulletin Place Shiraz
- Grandma Anderson's Chicken 'N' Dumplings*** **\$15.99**
Seasoned butter-baked to a golden brown, then smothered with Grandma's homemade Dutch dumplings.
Wine Suggestion: Los Cardos Chardonnay
- Chicken Marmalade*** **\$12.99**
Grilled marinated chicken breast with an orange marmalade and cranberry glaze. Served with a wild rice blend.
Wine Suggestion: Les Salice Pinot Noir
- Grilled Smoked Duck Breast*** **\$17.99**
Grilled medium rare with a raspberry lemon sauce over a bed of wild rice blend
Wine suggestions: Les Salice Piont Noir or Bulletin Place Shiraz

Barbecue Country Ribs Anderson Style - 1/2 rack \$18.99

From the first cookbook published in 1948

Wine suggestion: Rosenblum Zinfandel or Pedroncelli Zinfandel Rose

Roast Loin of Pork \$17.99

Slowly cooked in a special blend seasoning. Served with wild rice blend and topped with a pecan, sage sauce.

Wine Suggestion: Les Salice Pinot Noir

Pasta Feature of the Week ask server

Our pasta changes weekly so please ask your server what we have created this week

Chicken Caesar Salad \$10.99

Grilled marinated chicken breast with fresh romaine tossed with Caesar dressing. **With Grilled Shrimp \$13.99**

Wine Suggestion: Los Cardos Chardonnay or La Playa Sauvignon Blanc

Grilled Black Angus Burger \$9.99

6 oz Black Angus burger grilled to perfection. Served with your choice of French fries or potato salad.

Add: cheese, bacon, mushrooms \$.30 each item

Wine Suggestion: Man Shiraz

Grilled Chicken Breast Sandwich \$9.99

Marinated chicken breast grilled and served on a sesame-seeded bun. Served with your choice of French fries or potato salad

Add: cheese, bacon, mushrooms \$.30 each item

Wine Suggestion: Lurton Pinot Grigio

Light Dinner \$7.99

A fresh garden salad, bowl of our homemade soup and our famous bread tray.

Wine Suggestion: Los Cardos Chardonnay

Ala Carte:

Shared Plate \$1.00 Cup of Soup \$2.79

Side of Mushrooms \$1.50 Baked Potato \$1.50

Additional visits with the bread tray \$1.00 per person

Treat Yourself – Our Fruit Breads and Dill Rolls are available for sale – ask your server

The Historic Anderson House
Since 1856

The Historic Anderson B&B Inn & Restaurant welcomes you to gracious dining in the tradition of Pennsylvania Dutch Congeniality, Savory Cooking and the Charm of an 18th Century Country Inn. We bring you delicious foods from the finest ingredients. Step back into tradition when chivalry was legend, guests were pampered and hospitality an art. We hope you'll feel it's worth the visit and return this way soon.

Appetizers

Shrimp Cocktail	\$7.99
Onion Rings	\$5.99
Breaded Portobello Mushrooms	\$6.99
Chicken Breast Strips	\$6.99
Mozzarella Sticks	\$6.99
Italian Bruschetta	\$5.99
Deep Fried Cheese Curds	\$5.99
Fried Onion Coated Green Beans	\$4.99

Beverages

Fresh Brewed Coffee	\$1.59
Fresh Brewed Ice Tea	\$1.39
Lemonade	\$1.49
Selected Soft Drinks	\$1.59
Selected Fruit Juices	\$1.49

Desserts

All our dessert selections are homemade. They change daily depending on the seasonality of the fruits. Your server will describe the selections.

