



THE
Hershey
Santitas

LUNCH & DINNER

SENSATIONAL SALADS

SERVED 11:00 AM – CLOSE

SERVED WITH LEMON POPPYSEED OR SEASONAL BREAD

PANTRY GARDEN SALAD

Mixed tossed greens \$4.75

CRISPY GREEK CHICKEN SALAD

Mixed greens, feta cheese, black olives, onions, cucumbers, tomatoes, and toasted garlic pita bread; served with gorgonzola vinaigrette \$9.95

CAESAR SALAD \$7.50

With plain or Cajun chicken \$9.95

MEDITERRANEAN SALMON SALAD

Mixed greens, tomatoes, cucumbers, feta cheese, black olives, onions, and toasted garlic pita bread; served with gorgonzola vinaigrette \$10.25

DILL CHICKEN SALAD

Served on a bed of fresh greens with mixed fruit and a crock of lemon poppyseed bread \$9.95

CHOPPED SALAD

Grilled chicken, cucumbers, tomatoes, ham, cheddar cheese, chickpeas, cilantro, and mixed greens tossed in Caesar dressing \$9.95

MEXICAN FIESTA SALAD

Grilled chicken, onions, peppers, tomatoes, olives, and cilantro, sprinkled with fajita seasoning on a bed of mixed greens, surrounded by tri-color nachos, and smothered with cheddar cheese; served with salsa and sour cream \$10.25

GRILLED CRANBERRY CHICKEN SALAD

On a bed of mixed greens with dried cranberries, pears, gorgonzola cheese, and pecans; served with raspberry poppyseed dressing \$10.25

GRILLED HONEY LIME CHICKEN SALAD

On a bed of mixed greens with raisins, apples, cashews, and cheddar cheese; served with honey lime dressing \$10.25

COCONUT BREADED SHRIMP SALAD

On a bed of mixed greens, topped with pineapple mango salsa, and sprinkled with toasted coconut; served with honey lime dressing \$10.75

NEW! GRILLED CAPRESE-STYLE CHICKEN SALAD

On a bed of romaine with fresh mozzarella, basil, chopped tomatoes, and chick peas; served with toasted garlic bread pita and balsamic vinaigrette dressing \$10.25

DRESSINGS

CREAMY PARMESAN PEPPERCORN
RASPBERRY POPPYSEED • BLEU CHEESE
CAESAR • BUTTERMILK RANCH • GORGONZOLA VINAIGRETTE
HONEY LIME • Low Fat BALSAMIC VINAIGRETTE
Fat Free SUNDRIED TOMATO

APPETITE PLEASERS

SOUP OF THE DAY

CUP \$3.25

BOWL \$4.50

served with a breadstick

BLEU CHEESE BREAD

Toasted seven grain bread with melted bleu cheese crumbles; served with our house specialty Italian sauce \$6.00

BREADED MOZZARELLA CHEESE

Perfectly aged mozzarella, coated in a savory Italian breading; served with house specialty Italian sauce \$5.25

TACO FRIES

Potato wedges topped with seasoned ground beef, grilled onions, cheddar cheese, cilantro, chopped tomatoes, and sour cream \$8.00

MILE HIGH OLD BAY FRIES WITH CHEESE

\$5.00

CRAB FLORENTINE DIP

Served with tri-colored nacho chips \$8.00

PORTOBELLO MUSHROOMS STUFFED WITH LUMP CRAB MEAT

Topped with hollandaise sauce \$8.50

BREADED CHICKEN TENDERS

Served with barbecue dipping sauce \$6.50

ON THE SIDE

Parmesan potatoes • boardwalk french fries • onion rings
coleslaw • seasoned potato wedges • seasonal salad \$2.50

SANDWICHES HOT FROM THE GRILL

ALL SANDWICHES SERVED WITH GOURMET CHIPS AND A PICKLE

BUILD YOUR OWN BURGER

1/2 lb. Lean ground round made to order! American or mozzarella cheese, mushrooms, onions, mayonnaise, sprouts, bacon (add \$2.00), lettuce, and tomato on a toasted Kaiser roll \$8.50

GRILLED CHICKEN

On our homemade sundried tomato bread topped with mozzarella cheese, spinach, and pesto mayonnaise \$8.25

GRILLED ROAST BEEF PANINI

With Brie cheese, apples, and cranberry sauce on grilled panini bread \$8.25

THE ULTIMATE GRILLED CHEESE

Prepared with four different cheeses, tomato, and basil on grilled panini bread \$6.75

FISH TACO

Crispy haddock, lettuce, chopped tomatoes, cilantro, cole slaw, and Old Bay sauce served on a grilled pita \$8.50

GRILLED HAM & AMERICAN CHEESE

Served on a pretzel roll with cucumbers, sprouts, and herb sauce \$7.25

SUPER GRILLED ALBACORE TUNA MELT

With Monterey Jack cheese and tomato; served open faced on a sundried tomato roll \$8.25

BEEF CHEESE STEAK

With onions, lettuce, tomato, mayonnaise, mozzarella cheese, and tomato sauce; served on a multigrain roll \$8.25

CHICKEN CAESAR CHEESE STEAK

Grilled chicken, onion, mozzarella cheese, Italian sauce, and Caesar salad; served on grilled pita bread \$8.25

PANTRY REUBEN CORNED BEEF OR TURKEY

Served with sauerkraut, Swiss cheese, and Pantry sauce; grilled on our homemade vegetable bread \$8.25

TEX MEX WRAP

Grilled chicken, cheddar cheese, tortilla chips, ranch sauce, grilled onions, and peppers; served on a sundried tomato wrap with a side of salsa \$8.25

GRILLED TURKEY & CRANBERRY

On thick cut cinnamon bread with Swiss cheese, and cranberry spread \$8.25

TURKEY & JACK WRAP

Grilled turkey topped with melted Monterey Jack cheese, lettuce, tomatoes, and honey mustard sauce; served in a spinach wrap \$8.25

CHUNKY DILL CHICKEN SALAD WRAP

Served in a spinach wrap with Monterey Jack cheese, tomatoes, and sprouts \$8.25

TUNA SALAD WRAP

Made with fresh albacore tuna prepared in a spinach wrap with sprouts, cucumbers, and tomatoes \$8.25

PANTRY CLUB

Grilled turkey, bacon, Brie, lettuce, tomatoes, and herb sauce; served on grilled multigrain bread \$8.50

ROAST BEEF ON EVERYTHING BAGEL

With horseradish sauce, sautéed onions, and bleu cheese \$8.25

NEW! GRILLED PESTO CHICKEN

On a toasted Kaiser roll with roasted red peppers, fresh Mozzarella, basil, and pesto mayonnaise \$8.25

NEW! VEGGIE HEAVEN

Grilled Panini bread with ricotta cheese, basil, roasted red peppers, and Portobello mushrooms; served with house specialty Italian sauce \$8.25

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER

SERVED AFTER 4 PM

PASTA

CHICKEN CARBONARA

Linguine tossed with snow peas, mushrooms, prosciutto ham, and chicken in an alfredo sauce

\$16.95

SPAGHETTI WITH MEATBALLS

Served with house specialty Italian sauce, angel hair pasta, and our homemade meatballs

\$14.00

VEAL PARMESAN WITH LINGUINE

Served with our house specialty Italian sauce

\$15.00

NEPTUNE SEAFOOD

Shrimp, crab, and scallops served over linguine in a light alfredo sauce or house specialty Italian sauce

\$20.00

MUSHROOM LOVERS PASTA

Portobello stuffed pasta served with sliced and sautéed Portobello's tossed in a garlic cream sauce

\$17.00

add CHICKEN **\$19.00**

NEW! RIGATONI TOSSED IN

HOMEMADE BRUSCHETTA

Topped with fresh basil, Ricotta, and aged Parmesan cheese

\$15.00

add CHICKEN **\$17.00**

ALL PASTA ENTREES SERVED WITH A HOUSE SALAD
OR CAESAR SALAD

LAND

ALL LAND ENTREES SERVED WITH
A HOUSE SALAD OR CAESAR SALAD

STUFFED ASPARAGUS CHICKEN

Stuffed chicken breast with asparagus, prosciutto ham, and smoked gouda cheese; served over a bed of pesto alfredo angel hair pasta **\$17.00**

CRISPY CHICKEN TENDERS

Served with barbecue sauce and seasoned potato wedges **\$12.50**

NEW! HALF ROASTED CHICKEN

Served with bleu mashed potatoes **\$17.00**

LAND & SEA

Grilled chicken breast topped with lump crab and hollandaise sauce; served with Parmesan potatoes **\$18.00**

NEW! CAPRESE ROLLED AND STUFFED CHICKEN

Fresh Mozzarella cheese, roasted red peppers, Ricotta cheese, and tomatoes drizzled with hollandaise sauce; served on frizzled spinach with Parmesan potatoes **\$17.00**

FILET MIGNON over PORTOBELLO MUSHROOM

Drizzled with hollandaise sauce and served with blue mashed potatoes **\$26.00**

add LUMP CRAB **\$28.00**

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SEAFOOD

BROILED HOMEMADE CRAB CAKES

Made with real premium lump crab; served with Parmesan potatoes and a Caesar salad **\$19.95**

FISH n' CHIPS

Beer battered haddock served with Old Bay seasoned potato wedges and cole slaw **\$15.00**

COCONUT BREADED SHRIMP

Served with sweet chili sauce, Parmesan potatoes, and cole slaw **\$16.00**

GRILLED SALMON PESTO

On a bed of frizzled spinach and roasted red peppers; served with blue mashed potatoes and a house salad **\$18.00**

NEW! BROILED CAJUN-STYLE GROUPER

Topped with creamy Aioli; served with Parmesan potatoes and a house salad **\$19.00**

LOW CARB

8 OZ. BURGER

Topped with sautéed mushrooms and onions, smothered with Monterey Jack cheese (no roll); served with a house salad **\$9.95**

GRILLED PESTO SALMON

On a bed of frizzled spinach and roasted red peppers; served with a house salad **\$17.00**

CRAB STUFFED MUSHROOMS

Topped with hollandaise sauce and served with a Caesar salad (no croutons) **\$14.00**

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGES

FOUNTAIN SODA

Coke, Diet Coke, Ginger Ale, Sprite, Root Beer, and Orange **\$1.95**

ICED TEA **\$1.95**

FLAVORED ICED TEA **\$2.60**

LEMONADE **\$2.00**

LEMON ITALIAN ICED TEA **\$2.75**

KONA COFFEE

Regular or decaffeinated **\$1.90**

GOURMET COFFEE

Ask for today's selection **\$2.75**

ESPRESSO

Regular or decaffeinated **\$3.80**

CAPPUCCINO

Regular or decaffeinated, plain, hazelnut, French vanilla, Irish cream & caramel **\$3.95**

LATTES

Regular or decaffeinated, plain, hazelnut, French vanilla, Irish cream & caramel **\$3.95**

SPECIALTY FLAVORED

HOT TEA **\$1.95**

HOT CHOCOLATE

With whipped cream **\$2.75**

FLAVORED HOT CHOCOLATE

Hazelnut, French vanilla, Irish cream & caramel **\$3.25**

MILK SHAKE

Chocolate or vanilla **\$3.75**

HERSHEY PANTRY FEATURE BEVERAGES

\$3.25

MILK whole or skim

SMALL **\$1.80** chocolate **\$2.00**

LARGE **\$2.00** chocolate **\$3.00**

*Free refills for coffee, fountain soda, and iced tea for in-house only

HOMEMADE DESSERTS

BAKED FRESH DAILY!

ASK FOR TODAY'S SELECTIONS

Any dessert can be served à la mode.

All of our dessert selections can be ordered from our bakery!

Ask your server for more details
or call 717-533-7505 to order.

Descriptions and pricing information
can also be found on our website
www.hersheypantry.com/dessert-to-go

We hope your dining experience is enjoyable!
It is our pleasure to serve you.

Opened in 1990, The Hershey Pantry was formerly Achenbach's Restaurant,
which was established in 1930.

VISIT OUR WEBSITE AT
www.hersheypantry.com

The Hershey Pantry has been voted
#1 for Best Breakfast for 20 consecutive years
in Central Pennsylvania!

#1 for Best Lunch & Dessert 2011!

