

Centuries On The Square

Welcome to "Centuries on the Square. We are proud to continue the tradition of gracious dining in the heart of historic Gettysburg. Our aim is to make your dining experience as pleasurable as possible and truly worthy of the legend that is The Gettysburg Hotel.

Starters

Centuries Crudite

Assorted fresh seasonal vegetables served with southwestern ranch dip.

Spinach & Artichoke Dip

Warm dip of spinach and artichoke hearts served with tortilla chips

Imperial Crab Dip

Lump crabmeat, piping hot with toast points. Our house favorite.

Stuffed Mushroom Caps

Fresh large mushroom caps stuffed with crab imperial

Brie en Croute

A mild ripe cheese wrapped in a flaky puff pastry and served with a spicy apple relish



Specialties of the House

Prime Rib of Beef

Available on Friday and Saturday Evenings Only
Black Angus Beef encrusted with our house blend of seasonings. Slow roasted and hand carved.
Served with homemade Yorkshire pudding and potato of the evening.



Woodsman Steak

A hand selected New York Strip Steak, char-grilled to create the aroma of hickory wood; Add the flavors of fresh garlic, herbs and spices. Served with the potato of the evening.

Charred Lamb Chops

Tender young New Zealand lamb chops marinated in a peppercorn mint vinaigrette. Grilled to your liking and served with our house blend rice.



Brandied Pork Noisettes

Boneless fresh pork sautéed with a variety of exotic mushrooms and finished with a brandy cream sauce. Served with our house blend rice.



Shrimp A la Greque

Gulf shrimp sautéed with fresh garlic, broccoli, sun-dried tomatoes and feta cheese. Served over Angel Hair pasta

Specialties of the House



Chicken Chesapeake

Fresh breast of chicken, hand stuffed with our succulent crabmeat and our chef's secret blend of seasonings. Laced with a zesty whole grain Dijonaise sauce and our house blend of rice.



Grilled Fillet of Salmon

Our salmon is filleted in house to ensure the fresh quality of the fish. Grilled with a delightful tangy sun-dried tomato basil vinaigrette. Served with a medley of fresh vegetables

Flat Iron Steak

A tender and flavorful Flat Iron Steak, served with fresh mozzarella and cherry tomato salad and roasted potatoes.

Mediterranean Strudel

A fresh selection of assorted mushrooms baked with spinach, feta cheese and Herbs de Provence. Served with a medley of fresh vegetables.



Trout Amandine

Farm raised rainbow trout sautéed with local apples and almonds. Served with our house blend rice.



Chicken & Sausage Pasta

Our house pasta with sliced chicken and spicy Chorizo sausage topped with a Red Burgundy Sauce.

Pesto Cheese Ravioli

Three Cheese Ravioli with fresh tomatoes, garlic and basil.

Just for the Kids

Spaghetti and Meatballs

Chicken Fingers with French Fries

Hamburger or Cheeseburger with French Fries

Grilled Cheese with French Fries

Macaroni & Cheese with French Fries

(All meals come with your choice of apple sauce or a scoop of ice cream for dessert)

Dessert & Cordials



We offer a wide selection of cakes and pies. Please ask your server to see this evening's dessert tray.



Centuries Parfait

Made with rich and creamy ice cream and your favorite cordial. May we suggest Cream de Menthe, Chambord, Kahlua, Frangelico, Bailey's, or Amaretto.

Irish Coffee

Jameson's Irish Whiskey, Kahlua and Cream de Menthe

The "1797"

Bailey's Irish Cream, Grand Marnier and Amaretto