

# Menu

Monday, April 20th

*Chicken Noodle Soup*

*Cream of Spinach Soup (V & GF)*

## S T A R T E R

*Garden Salad (GF)*

Fresh salad greens with julienne carrots, cucumber and grape tomatoes with your choice of dressing

*Caesar Salad*

Crisp romaine, aged parmesan cheese, and house made croutons finished with Caesar dressing

*Cucumber & Red Onion with Red Wine Dressing (GF)*

## E N T R E E

*Spring Chicken Salad (GF)*

Grilled breast of chicken, seasonal berries and feta over baby spinach with raspberry vinaigrette

*Tortellini Arrabbiata (V)*

Plum tomatoes, olive oil, kalamata olives, capers, basil, garlic and cheese tortellini, topped with smoked mozzarella

*Pan Roasted Monkfish*

Served with a lobster cream sauce

*Sauteed Calves Liver*

Bacon, caramelized onions and finished with demi glace

## A C C O M P A N I M E N T S

*Roasted Beets (GF)*

*Ratatouille (GF)*

*Cauliflower Au Gratin*

*Whipped Potatoes (GF)*

*Buttered Herb Cannellini Beans (GF)*

*Tomato Spanish Rice (GF)*

*GF (Gluten Friendly)*  
*V (Vegetarian)*

## ALWAYS AVAILABLE ENTRÉES

### **Grilled Chicken Breast (GF)**

Breast of chicken lightly marinated and grilled.

### **Atlantic Salmon (GF)**

North Atlantic Salmon Filet prepared your way: pan-seared, grilled or poached

Per Health Department, seafood must be cooked to a minimum temperature of 145 degrees.

### **Grilled Angus Burger**

(GF with GF bun)

8 oz. angus patty, grilled and served with lettuce, tomato, onion & pickle.

### **All Beef Hot Dog**

Jumbo all beef hot dog served on a soft bun

### **Grilled Cheese**

(GF with GF bread)

Choice of wheat or white bread with cheddar or American cheese.

### **Rack of Lamb (GF)**

(Pending Availability)

Rosemary roasted rack of lamb prepared your way and served with mint jelly.

### **Filet Mignon**

(Pending Availability)

(GF without onion rings)

Chef carved tenderloin of beef topped with steak house onion rings.

GF—Gluten Free

## *DESSERTS*

Chocolate Cake

Blueberry Pie

SF Lemon Cake

