

Menu

Saturday, April 18th

Shrimp Gumbo Soup

Asparagus Bisque Soup (V & GF)

S T A R T E R

Garden Salad (GF & V)

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

Spinach Salad (GF)

Cherry tomato, chopped egg, and diced red onion, served with a hot bacon dressing

E N T R E E

Roasted Chicken Quarters (GF)

Roasted with Thyme and Garlic

Ricotta Stuffed Shells (V)

With a marinara sauce

Corned Beef & Cabbage (GF)

Chef carved slow cooked corned beef brisket and braised cabbage

Baked Flounder (GF)

Served with a lemon-dill sauce

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

Sweet Corn on the Cob (GF)

Scalloped Potatoes (GF)

Steamed Baby Spinach (GF)

Steamed Brown Rice Pilaf (GF)

Sauteed Garlic Zucchini (GF)

Smashed Red Bliss (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

Lemon Cake

Almond Pear Bourdaloue Pie

SF Strawberry Cake

Assorted Ice

