

Menu

Tuesday, April 21st

Beef Noodle Soup

Cabbage 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 (GF)

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

Sauteed Green Beans Almondine (GF)

Baked Parmesan Broccoli (GF)

Summer Squash (GF)

Whipped Potatoes (GF)

Rice Pilaf (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

